

HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE

Group Menu

Two Courses / \$70.00 pp or Three Courses / \$85.00 pp

To Start

*A glass of Peterson House Sparkling Pink Blush or Peterson House Sparkling Cuvee
or schooner of tap beer*

Blaxland's smoked cheddar, garlic pizza bread

Entree

Chilli garlic squid, lemon, parsley, sourdough

Sticky pork belly, apple maple bourbon sauce (GF, DF)

Cauliflower bites, smokey aioli (GF, DF, Vegan opt, vego)

Main

Pesto linguini, chickpeas, rocket, tomato, smoked dukkah, smoked fetta, lemon (Vego, Vegan Optional, DF Optional)

400G Panko crumbed chicken schnitzel with garden salad, fries and lemon wedge

250G Wagyu Rump (MB5+) (cooked medium rare) served with creamy mash and steamed greens with red wine jus (GF, DF opt)

Dessert

Peach, mango custard pillows, mango cream, peaches, mango sorbet

Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries

Vanilla custard & rhubarb cake with compote & coconut gelato (GF, DF, Vegan)

Sides

House slaw (GF, DF) | 7

Fries (GF, DF optional) | 9

Smoked corn cob, firecracker & ranch sauce (GF) | 9

Garden salad (GF, DF) | 9

Creamy mash potato (GF) | 9

Seasonal vegetables (GF, DF optional) | 10

Cowboy chipotle ranch pasta salad. penne pasta, bacon, capsicum, mixed cheese, onion, chipotle ranch, tortilla chips | 12

Waffle fries | 12

Sauces | \$4

Creamy swiss mushroom (GF)

Caramelised onion red wine jus (GF, DF)

Creamy peppercorn (GF)

Diane (GF)

Chimichurri (GF, DF)

Hot honey ranch (GF)

Honey BBQ (GF)

Firecracker (GF, DF)

Garlic tarragon butter (GF)

Cowboy butter (GF)