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

Parmesan and onion bread with smoked dukkah, balsamic reduction and olive oil

House made corn bread loaf with whipped honey butter (GF)

Entree

Cauliflower bites, candied beetroot aioli, balsamic reduction (GF, DF, Vegan opt, vego)

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

Blaxland's popcorn chicken with chipotle ranch (GF Optional)

Main

Spinach gnocchi, smokey napolentana sauce, greens, cherry tomatoes, onion, fetta (Vego, DF Optional, Vegan Optional)

400G Panko crumbed chicken schnitzel with fries and lemon wedge

250G Black Angus Rump (MB3+) served with creamy mash and charred broccolini with red wine jus (GF, DF optional)

Dessert

Mango and peach custard pillows, peaches cooked in spiced brown sugar syrup, vanilla bean ice cream

Crepes, rhubarb compote, ginger mascarpone, biscuit crumb (GF Optional)

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

Sides

Fries (GF, DF) | 9
Garden salad (GF, DF) | 9
Kumara maple mash potato (GF) | 9
Creamy mash potato (GF) | 9
Charred broccolini, cornbread parmesan crumble | 11
Cowboy chipotle ranch pasta salad, pasta, bacon, capsicum, mixed cheese, onion, chipotle ranch | 12
Smashed chats, garlic, onion, sour cream | 12
Roasted dutch carrots, butter, brown sugar, currants, fetta | 12
Congo (purple) potato salad, seeded mustard, mayonaise, shallots, bacon, gerkins (GF, DF) | 12

Sauces $4

Creamy swiss mushroom (GF)
Red wine jus (GF, DF)
Creamy peppercorn (GF)
Diane (GF)
Chimichurri (GF, DF)
Honey BBQ (GF)
Firecracker (GF, DF)
Curry ketchup
Apple beer chutney
Beer cheese sauce
Garlic tarragon butter (GF)
Cowboy butter (GF)

A surcharge of 10% applies on Sundays and a surcharge of 15% applies on Public Holidays