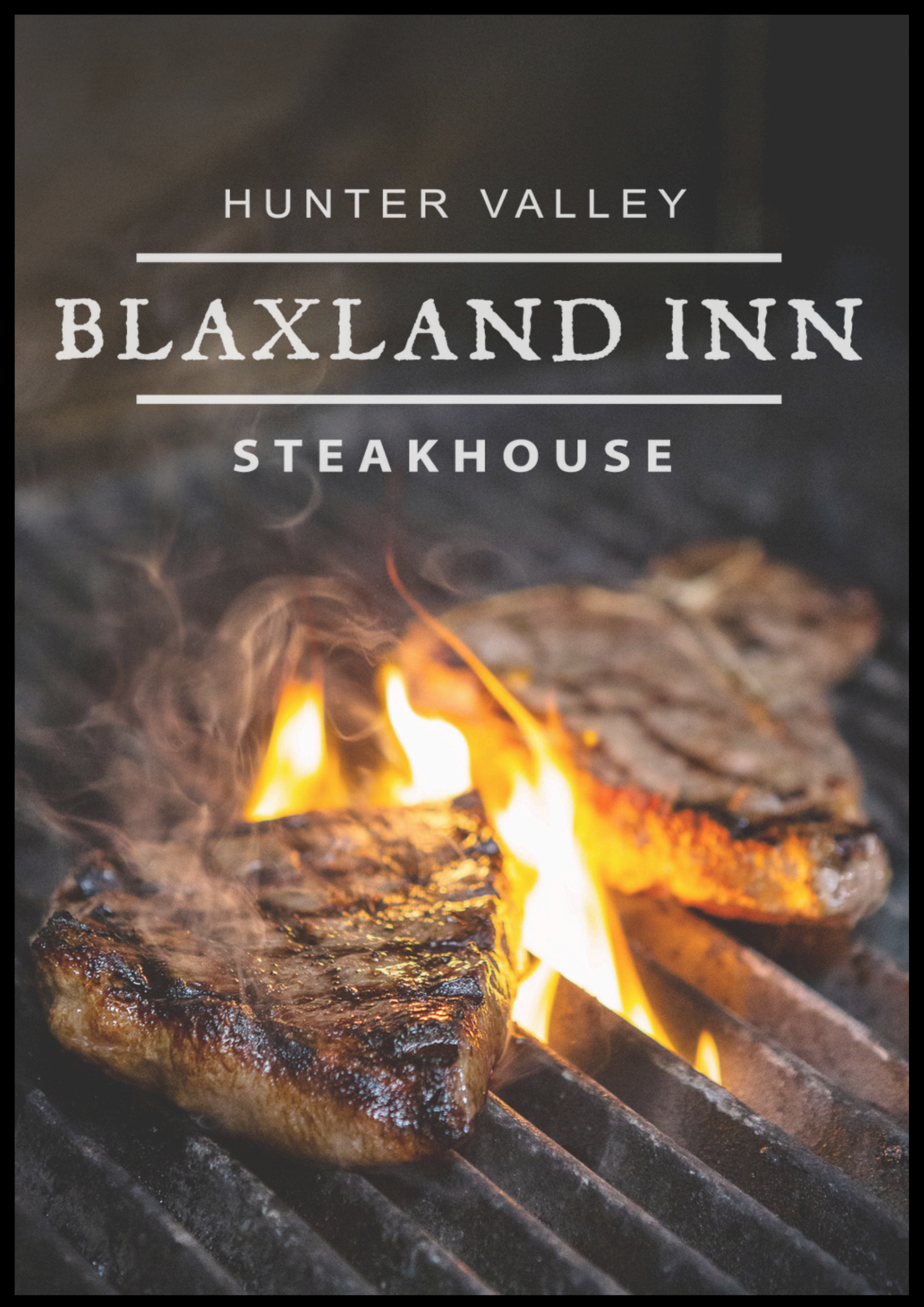

HUNTER VALLEY
BLAXLAND INN
STEAKHOUSE

Starters

House made corn bread loaf with whipped honey butter (GF) 14

Warm pretzel with beer cheese sauce 12

Parmesan and onion bread with smoked dukkah, balsamic reduction and olive oil 18

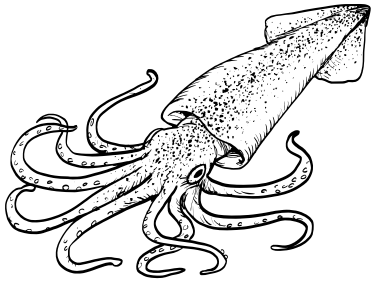
Entree

Cauliflower bites, candied beetroot aioli, balsamic reduction (GF, DF, Vegan opt, vego) 17

Sticky pork belly, apple maple bourbon sauce (GF, DF) 22

Peri peri mango squid, rocket, mango salsa 19

Blaxland's popcorn chicken with choice of dipping sauce (GF) 19
-Chipotle Ranch (GF)
-Honey BBQ (GF, DF)
-Buffalo
-Chimichurri Aioli



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Burgers

All burgers available LUNCH only

Double cheeseburger | 28
Double beef patties, cheese, beer pickles, pickled onions, smokey BBQ sauce on a charcoal bun served with fries (GF optional + additional $4)

Kransky hot dog | 27
Kransky sausage, german mustard, curry ketchup, sauerkraut, crispy fried onions, beer pickles

Steak sandwich | 32
Grilled steak, caramelised onion, rocket, garlic bread, bacon, cheese, chimichurri aioli served with onion rings (GF optional + additional $4)

Crispy Chicken BLT | 32
Garlic bread, panko crumbed chicken schnitzel, streaky bacon, cos lettuce, tomato, avocado salsa, spanish onion, creamy garlic parmesan sauce served with potato gems

Blaxlands burger 2.0 | 40
Red burger bun, burger pattie, smoked brisket, panko crumbed chicken breast, sliced cheese, cos lettuce, caramelised onion, curry ketchup, served with onion rings

Kangaroo Jack burger | 38
Damper roll, Kangaroo pattie, lettuce, pickled onion, streaky bacon, green tomato, blaxland's chilli sauce, garlic aioli served with potato gems

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Share

Chads Big Rig Burger

1kg burger bun, 2kg waygu beef pattie, 12 rashers of streaky bacon, 10 slices of american burger cheese, tomato relish, rocket, omlette, beer pickles, candied beetroot, onion rings, Blax burger sauce served with fries in house ranch salt.

No substitutions or alterations. Served up to 4 people or challenge for 1. Do you think you can finish this by yourself in 45 minutes? If you do, you will get it for free.
Lets see who can take down the executive chef.
Limited availability

140

Stockman's Platter

300G Pork cutlet, 250G Black Angus MB3 Rump steak, chicken breast stuffed with spinach, prawn, fetta and semi dried tomatoes, creamy parmesan garlic sauce, corn bread with honey butter, roasted dutch carrots, butter, brown sugar, currants, fetta, buttery garlic and onion smashed chats with sour cream, apple beer chutney, red wine jus (GF)

149

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Mains

Chicken Schnitzel Ceasar Salad 32
Cos lettuce, bacon, parmesan, ceasar dressing, fried egg, pecerino

Spinach gnocchi, smokey napolentana sauce, greens, cherry tomatoes, onion, fetta (Vego, DF Optional, Vegan Optional) 32

Tuscan prawn pasta, prawns, cream, garlic, onion, semi dried tomato, spinach, risoni pasta 34

Wagyu beef bolognaise, rich tomato sauce, herbs, bocconcini pearls, basil (DF Optional) 35

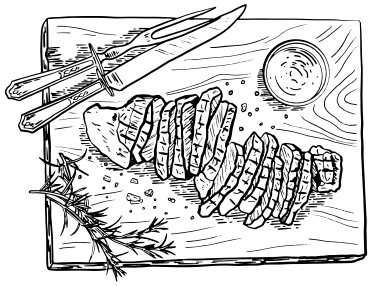
Sliced smoked brisket with house whiskey BBQ sauce, cowboy chipotle ranch pasta salad 37

400G Panko crumbed chicken schnitzel with fries and a choice of sauce 30

House smoked duck breast, peach, blueberries, tomato, rocket, bocconcini pearls, proscuitto (GF, DF Optional) 39

Blue fin tuna (A), ginger soba noodles, salad, soy, sesame seed (DF) 43

Slow cooked lamb shoulder, watermelon, mint, fetta, spanish onion, pepita seed, balsamic reduction (GF, DF Optional) 44



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From the Grill

Moisture infused Pork cutlet, kumura maple mash, broccolini, apple beer chutney 37

All steaks come with your choice of two sides and a sauce

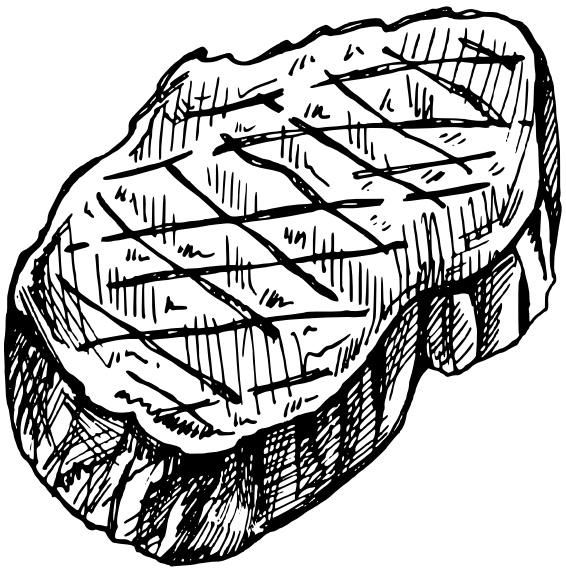
300G Sirloin 45

250G Black Angus Rump 47
True North Black Onyx / *Grain fed* / *Marble score 3+*

350G Scotch Fillet 65

500G Rib Eye Cutlet 85

1.5KG Angus Tomahawk *with your choice of two sauces* 139
Swift black angus | *Grain fed* | *Marble score 2+*
*Please allow additional cooking time, Our chefs recommend ordering Rare, Medium Rare or Medium



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Premium Dry Aged Cuts

Our in house dry-aged premium steaks are carefully crafted to deliver exceptional richness, tenderness and juiciness, The aging process intensifies the flavour and refines the texture, resulting in a steak that's both incredibly tender and full of depth

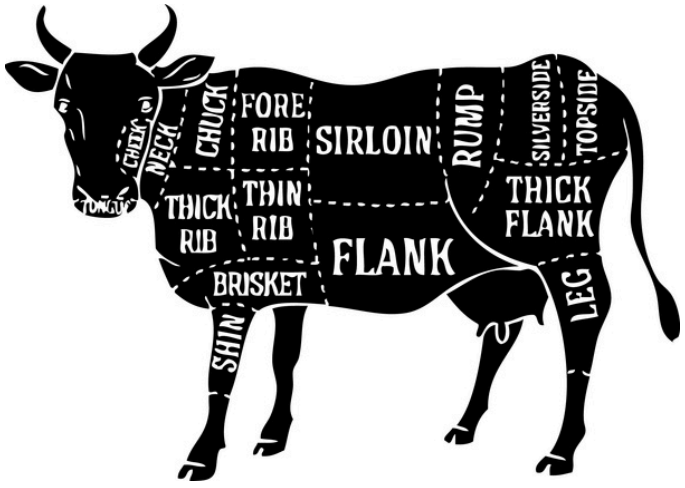
All premium dry aged cuts come with buttery garlic and onion smashed chats with sour cream and choice of your sauce

200G Rump 18 day dry aged **54**
Jacks Creek F1 Wagyu | Grain fed | Marble Score 6+

260G Striploin 18 day dry aged **65**
Swift Angus | Grain fed | Marble Score 3+

250G Scotch Fillet 18 day dry aged **79**
Beef City Platnium | Grain fed | Marble Score 2+

300G Scotch Fillet 18 day dry aged **83**
Beef City Platnium | Grain fed | Marble Score 2+



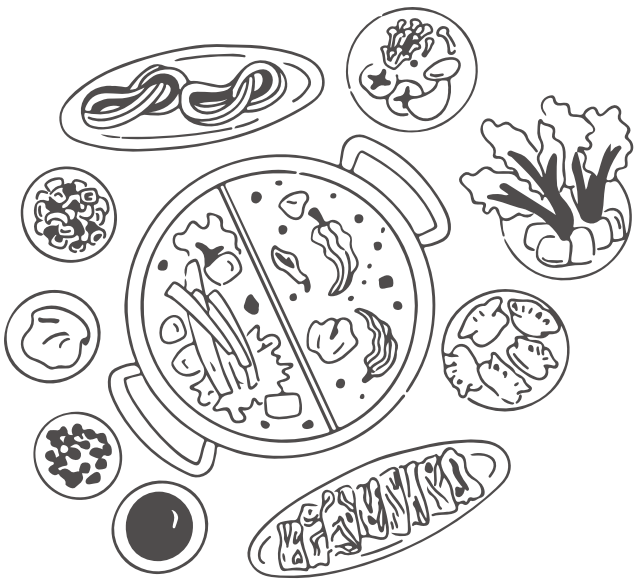
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Sides

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 (GF) | **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, mayonnaise, 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)



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Dessert

The OG Cookie 17
Chocolate chip skillet cookie, nutella, vanilla bean ice cream, strawberries

Peach and mango cobler 18
Mango and peach custard pillows, peaches cooked in spiced brown sugar syrup, vanilla bean ice cream

Rhubarb Crepe 18
Crepes, rhubarb compote, ginger mascarpone, biscuit crumb (GF Optional)

Peanut butter choc caramel overload 19
Peanut butter chocolate spiders, chocolate mousse, salted caramel, peanut butter choc chip cookie dough ice cream

Red Velvet Tiramisu 20
Sponge fingers, liqor 43, cream cheese, mascarpone, strawberries, white chocolate

Build your own sundae 25
Trio of icecreams, selections of sauces, waffle cones, sprinkles, mini marshmellows, mnm's, biscoff crumb, strawberries, pancake waffle fingers

Dessert Wine

	G / B
Peterson House Muscat	11/44
Tamburlaine Noble 2017	11/44
Riesling	
Penfolds Grandfather Port	20/-

Liqueur

Amaretto
Baileys
Cointreau
Chambord
Frangelico
Kahlua
Liquor 43
Tia Maria

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Wine List

SPARKLING

	G / B
Peterson House Cuvee	13/52
Peterson House Pink Blush Rose	13/52
Peterson House Zibibbo	12/44
Peterson House Moscato	16/64
Peterson House NV Prosecco	16/64
Peterson House NV Shiraz	12/44
McGuigan Zero Alcohol Sparkling	8/32

STILL WHITE

	G / B
Peterson House 2024 Semillon	13/52
Andrew Thomas 2025 Synergy Semillon	/56
Peterson House 2025 Chardonnay	13/52
Savannah estate 2022 clare valley Chardonnay	/56
Tamburlaine 2025 Sauvignon Blanc	13/52
Lisa McGuigan 2025 Pinot Grigio	13/52
John Wallace Wines 2025 Rose	14/56

STILL RED

	G / B
Peterson House 2024 Shiraz	13/52
Gundog Estate 2024 Smoking Barrel Shiraz HV	14/62
Peterson Wines 2023 Shiraz	/78
Tyrrells Lunatiq 2024 Shiraz Heathcote	/80
Andrew Thomas Sweetwater 2023 Shiraz HV	/84
Lisa McGuigan 2024 Pinot Noir Mclaren Vale	14/56
Two Rivers 2024 Cabernet Sauvignon	14/56
The little wine company 2023 Sangiovese	14/56
Tamburlaine 2024 merlot Orange	13/52
Peterson House 2023 Merlot	/56



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Premium Wine list

Paralian springshill vineyard 2022 Cabernet Sauvignon - **110**

Tasting notes - Violets and bay leaf, blueberry, cedar, blackcurrants with HB pencil. Tightly framed, lithe and intense aromatics, a touch of graphite with a classical varietal sheath of aromas. Medium framed palate weight, structure is refined, discreet almost with fresh acidity and lovely tannins that quietly lengthen out the juicy primary fruit.

Tyrells single vineyard 2023 old hillside shiraz - **140**

Tasting notes - a vibrant purple colour and wonderfully fragrant nose of rich, dark berry fruits and lifted French oak. The palate shows darker fruits with a great length and a bright, fresh acidity

Tyrells Vat 8 2023 Shiraz Cabernet - **190**

Tasting notes - Creamy, rich softness with the power of intense fruit and tannin. The palate has vintage characteristics of darker fruit sweetness from the Shiraz with complex spice. The Cabernet component adds a blue fruit intensity and varietal cedar character with structural tannins, adding to the overall balance of the wine.



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Beverages

TAP BEER

	Sch / Pint/ Stein
Lord Nelson Smooth Sailing 3.5%	12.5/15/30
Lord Nelson 3 Sheets Pale Ale 4.9%	12.5/15/30
Hawkers Lager 4.2%	12.5/15/30
White bay extra pale ale 4.5%	12.5/15/30

Beer paddle | $24 | 4x200ml

2.6L Beer Tower $75

POKOLBIN CIDER HOUSE

Draught Apple	11
Pear	11
Passionfruit	11
Dark Grape	11

Cider paddle | $24 | 4x200ml

BOTTLE & CAN BEERS

Heineken Zero	7.5
Coopers Lite 2.9%	8
Heineken	9.5
Great Northern Original & SuperCrisp	10
Corona	10.5
Hawkers Stout	11
Stone & Wood Pacific Ale	11
Matso Mango Beer	12
Matso Ginger Beer 3.5%	12



SOFT DRINKS & JUICE

Coke	6
Coke No Sugar	6
Sprite	6
Solo	6
Fanta	6
Lemon, Lime & Bitters	6
Ginger Beer	6.5
Dry Ginger Ale	6
Tonic Water	6
Apple Juice	6
Orange Juice	6
Pineapple Juice	6.5
Tomato Juice	6.5
Cranberry Juice	7

Iced Tea | 7

Peach
Lemon
Cucumber & Mint

Noahs Juice smoothies | 9

Apple, watermelon, mint
Apple, peach, mango, kiwifruit, lime
Apple, banana, lychee, mango
Cranberry, pomegranate, blueberry prebiotic

Kombucha | 9

Raspberry Lemonade
Ginger Lemon

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Cocktails

CHERRY BOMB | 24
Pokolbin Distillery Cherry Liqueur, Gin, Cointreau, lemon juice, egg white

FRENCH MARTINI | 22
Vodka, Chambord, pineapple juice

RASPBERRY LEMON DROP MARTINI | 22
Vodka, Cointreau, raspberries, lemon juice, sugar rim

OLD FASHIONED | 22
Makers Mark, Bitters, sugar

CHILI MANGO MARGARITA | 24
Chili Tequila, Cointreau, mango, lime juice, agave syrup, chili salt rim

PASSION BREEZE | 22
Passionfruit liqueur, vodka, pineapple juice, cranberry juice, lime juice

ESPRESSO MARTINI | 22 (ORIGINAL OR SALTED CARAMEL)
Vodka or Pokolbin Distillery Salted Caramel vodka, Kahlua, espresso

COCONUT DREAM | 22
Malibu, strawberry liqueur, pineapple juice, cranberry juice

WHISKEY / AMARETTO SOUR | 22
lemon juice, sugar syrup, egg white

MARGARITA | 22
Tequila, Cointreau, lime juice, agave syrup, salt rim

SPIKED TROPICAL SPRITZ | 22
Mango liqueur, passionfruit liqueur, pineapple juice, orange juice

HUGO SPRITZ | 22
ST germain, prosecco, lime, mint, soda water

Frozen cocktails of the week | 22
Please just ask our friendly staff for our current flavours

MOCKTAILS | 14

VIRGIN STRAWBERRY MOJITO
strawberry, lime, mint, lemonade

TROPICAL SPRITZ
pineapple juice, mango, lemonade

RASPBERRY BREEZE
raspberry, lime, solo



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Spirits

Bacardi	11
Captain Morgan spiced rum	12.5
Bundaberg Rum	11
Kraken Rum	13
Zacapa Rum	16
Vodka	11
Belvedere Vodka	13
Gordons Gin	11
Bombay Gin	12
Hendricks Gin	13
Malibu	11
Midori	10
Herradura tequila	15
Canadian Club	11.5
Chivas Regal 12 yr	15
Johnnie Walker Red	12
Jameson Irish whisky	12
Macallan 12yr	16
Oban	16
Talisker	16
Jim Beam	11
Jack Daniels	11
Makers Mark	13
Wild Turkey	12
Southern Comfort	10
Hennessey cognac	14

Tea and coffee



Coffee

	C	M
Flat White	5.5	6
Cappuccino	5.5	6
Latte	5.5	6
Mocha	5.5	6
Long Black	5.5	6
Pistachio Latte	5.5	6
Chai Latte	5.5	6
Hot Chocolate	6	6.5
Matcha Latte	6	6.5
Red Velvet latte	6	6.5
Coconut mocha	6	6.5
White Hot Choc	6	6.5
Piccolo	4.5	
Short Black	4	
Macchiato	4	

Soy | Almond| Oat | Lactose Free	1
Caramel| Vanilla | Hazelnut	1
Decaf | Extra shot	1

Iced Matcha	10
Iced strawberry matcha	10
Iced blueberry matcha	10
Iced white chocolate matcha	10
Iced pistachio matcha	10

Loose leaf tea

English Breakfast	6.5
Supreme Earl Grey	6.5
Honeydew Green	6.5
Oriental Jasmine Green	6.5
Peppermint	6.5
Chamomile Blossoms	6.5

Cold foam

Add as a topper to any of your iced drinks

Vanilla	3
Caramel	3
Coconut	3

Iced chocolate	10
Iced Coffee	10
Iced red velvet Latte	10
Iced coconut mocha latte	10
Iced white Chocolate	10
iced cookies and cream	10

Cold Brew Iced Latte	6.5
Cold Brew Iced Long Black	6.5

WHAT'S ON...

HUNTER VALLEY

BLAXLAND INN

STEAKHOUSE

MONDAY & TUESDAY

Locals Night

🍽️ Two Course
$54 per person
or
🍽️ Three Course
$64 per person

WEDNESDAY

$30 Sirloin Night

🥩 300 gram grainfed sirloin with chips & salad or mash & greens. Sauces & additional sides available.

THURSDAY

$22 Schnitty Night

Enjoy a deliciouscly crumbed schnitzel with chips, salad, and sauce for $22.

FRIDAY NIGHT

Courtesy Bus

Available for pick-up and drop-off. 10 min radius from Blaxland Inn. up to 11 guests.

Daily offers are NOT available on public holidays, long weekends or during school holidays. Sunday surcharge 10%. Public holiday surcharge 15%.

BLAXLANDINN.COM.AU
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(02) 4998 7550
INFO@BLAXLANDINN.COM.AU





BLAXLAND INN PRODUCTS

DON'T FORGET TO CHECK OUT OUR DELICIOUS PRODUCT RANGE LOCATED AT RECEPTION

