

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

Tempura cauliflower bites, candied beetroot aioli, balsamic reduction (GF, DF, Vegan opt, vego)	17
Beef and Pork meatballs served with chive pumpernickle bread and pickles (GFO +\$4)	18
Sticky pork belly, apple maple bourbon sauce (GF, DF)	22
Chilli garlic squid (I), prawns (I), lemon, parsley, sourdough	24
Blaxland's popcorn chicken with choice of dipping sauce (GF) -Chipotle Ranch (GF) -Honey BBQ (GF, DF) -Buffalo -Jager BBQ	19

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 | 29

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)

Chicken burger | 30

Pretzel bun, Blax slaw, chicken tenders, chilli pineapple salsa served with fries (GF Optional)

Blaxlands burger | 37

Double beef patties, buffalo chicken tenders, streaky bacon, house made slaw, cheese, smokey BBQ sauce, red burger bun served with onion rings (GF optional + additional \$4)

Mini Rig Burger | 40

Charcoal bun, double beef pattie, streaky bacon, cheese, tomato relish, rocket, fried egg, beer pickles, candied beetroot, onion rings, Blax burger sauce served with fries

Share

Pork Knuckle

Pork knuckle, braised red cabbage, mash potato, apple beer chutney, caramelised onion red wine jus

(GF)

75

2 Feet long hot dog

Kransky sausage, german mustard, curry ketchup, sauerkraut, crispy fried onions, beer pickles

75

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.

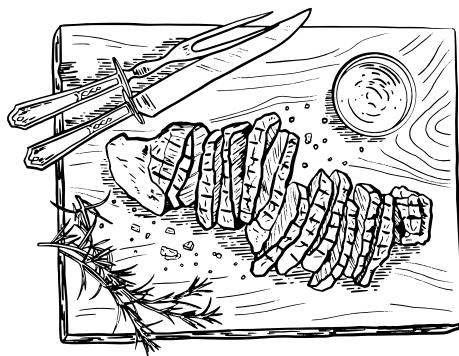
Lets see who can take down the executive chef.

Limited availability

140

Mains

Chicken Schnitzel Ceasar Salad Cos lettuce, bacon, parmesan, ceasar dressing, fried egg, pecerino	32
Rhys' Pesto Pasta Pesto linguni, chickpeas, rocket, tomato, smoked dukkah, fetta, lemon (Vego, Vegan Optional, DF Optional)	32
Wagyu beef bolognaise , rich tomato sauce, herbs, miniture bocconcini, basil	35
Sliced smoked brisket with house whiskey BBQ sauce, cowboy chipotle ranch pasta salad, fried tortillas	37
400G Panko crumbed chicken schnitzel with fries and a choice of sauce	30
Blue fin tuna (A) , gurkensalat (cucumber salad), bang bang sauce, lemon (GF)	43
Beef rouladen Beef, german mustard, pickles, schinken speck & onion roulard, served with creamy mashed potato and braised red cabbage (GF)	45



From the Grill

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

300G Pork Cutlet 37

BE Campbell / Moisture Infused

300G Sirloin 45

250G Black Angus Rump 45

Riverina / Grain fed / Marble score 4+

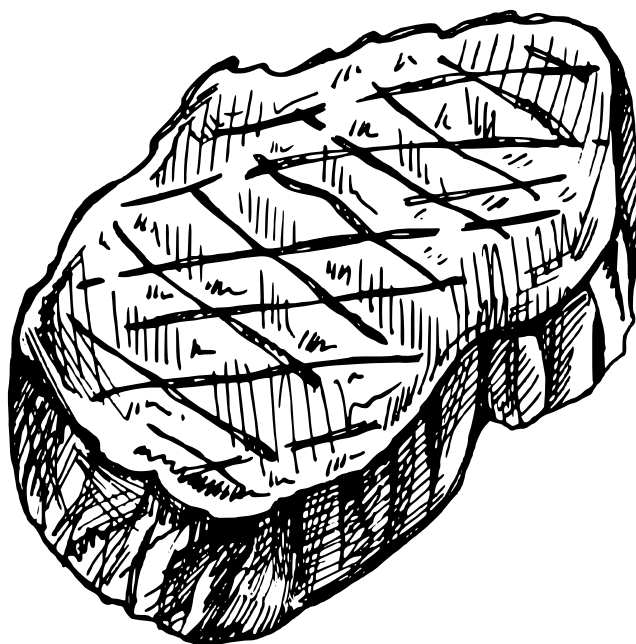
350G Scotch Fillet 65

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



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

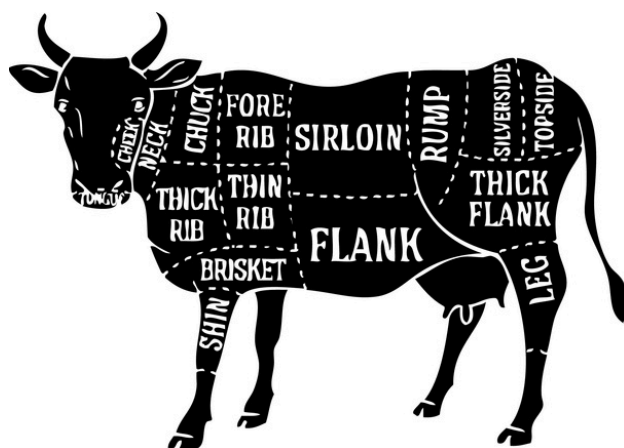
200G Rump 18 day dry aged 54
Jacks Creek F1 Wagyu | Grain fed | Marble Score 6+

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

220G Sirloin 28 day dry aged 65
Little Joe | Grass fed | Marble Score 4+

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+



Sides

House slaw (GF, DF) | 8

Fries (GF, DF optional) | 9

Garden salad (GF, DF) | 9

Creamy mash potato (GF) | 9

Braised red cabbage (GF) | 10

Seasonal vegetables (GF, DF optional) | 10

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

Smashed chats, garlic, onion, sour cream | 12

Smoked corn rib, firecracker & ranch sauce (GF) | 21 - *Add as a side with any steak +\$6*

Sauces | \$4

Creamy swiss mushroom (GF)

Caramelised onion red wine jus (GF, DF)

Creamy peppercorn (GF)

Diane (GF)

Chimichurri (GF, DF)

Honey BBQ (GF)

Firecracker (GF, DF)

Curry ketchup

Apple beer chutney

Jager BBQ

Beer cheese sauce

Garlic tarragon butter (GF)

Cowboy butter (GF)



Dessert

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

Peach and mango cobbler 18

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

Black forrest eton mess 18

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 marshmallows, 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

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	14/62
HV	
PETERSON WINES 2023 SHIRAZ	/78
TYRRELLS LUNATIQ 2024 SHIRAZ HEATHCOTE	/80
ANDREW THOMAS SWEETWATER 2023 SHIRAZ	/84
HV	
LISA MCGUIGAN 2024 PINOT NOIR MCLAREN	14/56
VALE	
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



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.



Beverages

TAP BEER

	SCH / PINT/ STEIN
LORD NELSON SMOOTH SAILING	12.5/15/30
3.5%	
LORD NELSON 3 SHEETS PALE ALE	12.5/15/30
4.9%	
HAWKERS LAGER 4.2%	12.5/15/30
WHITE BAY EXTRA PALE ALE 4.5%	12.5/15/30

BEER PADDLE | \$24 | 4 X 200 ML

2.6L BEER TOWER \$75

POKOLBIN CIDER HOUSE

DRAUGHT APPLE	11
PEAR	11
PASSIONFRUIT	11
DARK GRAPE	11

CIDER PADDLE | \$24 | 4 X 200 ML

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

BOTTLE & CAN BEERS

HEINEKEN ZERO	7.5
COOPERS LITE 2.9%	8
HEINEKEN	9.5
GREAT NORTHERN ORIGINAL	10
& SUPERCRISSP	
CORONA	10.5
HAWKERS STOUT	11
STONE & WOOD PACIFIC ALE	11
MATSO MANGO BEER	12
MATSO GINGER BEER 3.5%	12



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

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

MOCKTAILS | 14

VIRGIN STRAWBERRY MOJITO

STRAWBERRY, LIME, MINT, LEMONADE

TROPICAL SPRITZ

PINEAPPLE JUICE, MANGO, LEMONADE

RASPBERRY BREEZE

RASPBERRY, LIME, SOLO

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



Spirits

BACARDI	11	CANADIAN CLUB	11.5
CAPTAIN MORGAN SPICED RUM	12.5	CHIVAS REGAL 12 YR	15
BUNDABERG RUM	11	JOHNNIE WALKER RED	12
KRAKEN RUM	13	JAMESON IRISH WHISKY	12
ZACAPA RUM	16	MACALLAN 12YR	16
VODKA	11	OBAN	16
BELVEDERE VODKA	13	TALISKER	16
GORDONS GIN	11	JIM BEAM	11
BOMBAY GIN	12	JACK DANIELS	11
HENDRICKS GIN	13	MAKERS MARK	13
MALIBU	11	WILD TURKEY	12
MIDORI	10	SOUTHERN COMFORT	10
HERRADURA TEQUILA	15	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	1
LACTOSE FREE	
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 deliciously
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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BLAXLAND INN PRODUCTS

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

