



### FLAMED PRAWNS

Ginger, red chilli, coriander, sweet chilli sauce	60
<b>VEGGIE CROQUETTES</b> (V)	
Filled with pumpkin and cauliflower, Parmesan, citrus aïoli	42
CHARRED EDAMAME (V)	
Chilli & rosemary coated, lightly char-grilled and salted	38
SMOKY CHICKEN WINGS	
Crispy chicken wings, honey glaze, dukkah, spring onions	48
THREE CHEESE DIP (V)	
Gouda, Gruyere & Edam hot cheese dip, warm pita bread	48
CALAMARI	
Buttermilk and Szechuan marinated, lightly fried, chilli jam	48
CRAB CAKE BITES	
Lightly fried fresh crab bites, lemon mayo dip	70
BUTTERFLIED PRAWNS	
Garlic, lemon, chilli sauce	85
BRISKET BAO	
Slow-cooked brisket, soft bao bun, pickled cabbage, peri-peri sauce	70
AVOCADO VEGGIE CHIPS	
Handcrafted guacamole, crispy air-dried vegetable chips	60
GRILLED CALAMARI	
Herbed potato, basil & Kalamata olive sauce	85
HUNTER'S SHARING PLATTER	
Flamed Prawns, Smoky Chilli Wings, Three Cheese Dip, Calamari	168



# SALMON CEVICHE Marinated salmon fillet with avocado, beetroot & mango, citrus dressing 80 YELLOWFIN TUNA TARTARE Grilled brioche, herbed olive oil 95 BEEF TARTARE Grilled brioche, Dijon mustard, capers, shallots, herbs 105 BURRATA (V)

# **BURRATA** (V) Seasonal cherry tomatoes, aged pesto sauce 75 **BEEF STEAK SALAD** Green leaves, baby spinach, grilled beef fillet, avocado, mushroom, balsamic dressing 85 **GOLDEN CRISPY BRIE** Crumbed and fried Brie cheese, green leaves, grilled zucchini, fresh berries, vinegar dressing 68 CHAR-GRILLED CHICKEN & KALE Chicken breast, crispy kale, balsamic sesame dressing 68 **CLASSIC CAESAR** Cos lettuce leaves, creamy Caesar dressing 68 PRAWN SALAD Marinated baby artichokes, pomegranate, cherry tomato confit, citrus zucchini slices, roasted almonds, fresh mango dressing 72 **BEETROOT GOAT'S CHEESE** (V)

68

Fresh figs, baby spinach, beetroot carpaccio, dried eggplant, walnuts,

honey orange balsamic dressing

### **FEAST FOR TWO**

NI PANTEIN

Served with Chunky Chips, House Salad and your choice of house sauce 450

# CHARCOAL ROASTED CHICKEN SKEWER 300g WAGYU RUMP LAMB CUTLETS

## ■■■ MAINS FROM THE LAND & SEA — **BABY VEAL RIBS** Slow-cooked and char-grilled with our in-house basting. Served with chunky chips 260 FLAME GRILLED CHICKEN 1/2 chicken marinated in lemon, herb & garlic. Served with roasted potato wedges, 105 garlic, pickles **BRAISED LAMB SHANK** Overnight slow-cooked lamb shank, creamy vegetable risotto 175 **CHAR-GRILLED LAMB CUTLETS** Marinated in garlic & rosemary, roasted potato wedges, braised seasonal vegetables 195 **GARLIC PRAWNS** Char-grilled served with broccolini, spinach, wild rice 195 **GRILLED SEA BASS** Sustainably caught and grilled fish, Provençale sauce, roast potato wedges, lemon 175 LOBSTER LINGUINE Freshly handmade pasta, lobster medallions, creamy tomato sauce 165 **CREAMED CHICKEN** Parmesan gratin, mushrooms, cherry tomatoes, chilli 110 - VEGETARIAN MAINS **ROASTED BELL PEPPER** (VG) Stuffed with black beans, vegan ricotta, rice & jalapeños, house chilli-rancheros sauce, 65 avocado **EMERALD DAL** (VG) Full flavoured spinach stew, dal lentils, basmati rice 65



Cooked over charcoal and served with your choice of Baked Potato Wedges or House Salad

CHICKEN THIGH	
Marinated in lemon, herb & garlic	95
WILD CAUGHT SALMON	
Marinated with freshly picked fennel, onions, lemon	150
LOBSTER TAIL	
Grilled lobster tail, basted with zesty rich butter	240
SMOKED BEEF	
Smoked striploin cubes MB 4-5+	220
LAMB & EGGPLANT	
Lamb kebab, smoky eggplant, caramelized onions	155
WOOD-FIRED BEEF	
Shawarma-style beef tenderloin, tahini sauce	150



Served on a brioche bun with your choice of Chunky Chips or House Salad	
ANGUS BEEF	
200g Angus patty, Cheddar cheese, lettuce, tomato, onion, Hunter's special sauce	90
WAGYU BEEF	
200g Wagyu patty, Swiss cheese, lettuce, onion, mushroom confit	120
CORN FED CHICKEN	
Succulent chicken breast, lettuce, arugula, avocado, aïoli, pickles	75
KOBE BEEF SLIDERS	
Aged Cheddar cheese, caramelized onion, lettuce, BBQ mayo, jalapeños	120



### FIRE GRILLED STEAKS



Basted in Hunter's signature sauce with your choice of Chunky Chips or House Salad

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SA	250g	Grain Fed 120 Days		145
Angus	250g	Grain Fed 400 Days	MB 4-5+	240
Wagyu	250g	Grain Fed 400 Days	MB 4-5+	320
Add Grilled Lobster	r Tail basted with z	esty rich butter		65
RUMP				
Wagyu	300g	Grain Fed 400 Days	MB 6-7+	240
STRIPLOIN				
Angus	350g	Barley Fed 250 Days	MB 4-5+	260
Wagyu	350g	Grass Fed 250 Days	MB 4-5+	310
RIB-EYE				
Angus	350g	Barley Fed 250 Days	MB 4-5+	290
Wagyu	350g	Grain Fed 450 Days	MB 4-5+	380
Wagyu	350g	Grass Fed 250 Days	MB 4-5+	360



# SHARING STEAKS———



Basted in Hunter's signature sauce with your choice of Chunky Chips and House Salad

Angus Tomahawk	1.3kg	Grain Fed 250 Days	MB 2-4+	690
Angus T-Bone	700g	Grain Fed 250 Days	MB 2-4+	590
Wagyu Flank Steak	500g	Full Blood Wagvu	MB 9+	590



### -SPECIALTY STEAKS-



Sourced from the most exclusive cattle farms across the globe, all full blood Japanese Wagyu. Basted in Hunter's signature sauce with your choice of Chunky Chips and House Salad

Wagyu Tomahawk	1.5kg	Australian Mayura Station	MB 8-9+	1250
Wagyu Rib-Eye	300g	Japanese Kiwami	MB 9+	420
Wagyu Tenderloin	250g	Australian Stone Axe	MB 9+	480



Creamy Green Peppercorr	n 15	Creamy Mushroom 15	Blue Cheese	20
Chimichurri	15	House Chilli Sauce 15	Béarnaise	20



CHAR-GRILLED VEGETABLES (V) Freshly ground black pepper, olive oil	28
BAKED POTATO WEDGES (V) Red onion, garlic, rosemary	25
GRILLED ASPARAGUS Fresh asparagus spears, blue cheese sauce	60
SAUTÉED OYSTER MUSHROOMS (V) Crispy garlic, parsley, thyme	45
CHARRED CORN (V) Harissa sauce, capsicum, red onion	32
CHUNKY CHIPS (V) Triple fried thick-cut chips	25
TRUFFLE MASH (V) Freshly made mashed potato with truffle cream	35
HAZELNUT BROCCOLINI (V) Grilled broccolini, topped with hazelnuts, Parmesan cheese	38
CREAMED SPINACH (V) Sautéed with mushrooms, shallots, cream	28
COAL ROASTED CAULIFLOWER (V) Harissa, tahini sauce, herbs	25
TRUFFLE CHIPS (V) Truffle cream, Parmesan	30



# PENNE POMODORO $(\lor)$

Penne pasta, fresh basil, Parmesan cheese	40
GRILLED CHICKEN TENDERLOINS	
Char-grilled chicken tenders, lemon & herb basting, chips	40
TWO MINI CHEESE BURGERS	
Pure beef patty, red onion, lettuce, Gouda cheese, tomato, pickles, chips	5
MAC & CHEESE (V)	
Macaroni pasta, creamy cheese sauce	40



CHOCOLATE MI-CUIT (∀)	
Molten chocolate cake, vanilla bean ice-cream	50
BAKED PAIN PERDU (V)	
Brioche bread, salted caramel sauce, vanilla bean ice-cream	50
PAVLOVA (V)	
Meringue, fresh seasonal fruit, whipped cream	55
WILD BERRY CHEESECAKE	
Served with mixed berry sauce	55
PISTACHIO TART	
Baked pistachio joconde tart, pistachio chocolate praline	60
CHOCOLATE CROUSTILLANT	
Crunchy almond nougatine, double dark chocolate mousse	60
CREME BRÛLÉE	
Mille feuille, red fruits	50
APPLE TART	
Served with vanilla ice-cream and caramel sauce	50
PASSIONFRUIT SORBET (V)	35
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$\textbf{LEMON OR STRAWBERRY SORBET} (\lor)$	25
ICE- CREAM BY THE SCOOP	
Chocolate or Vanilla	25

