

# HUNTER GATHERER

BAR EATERY

## SMALLS

For 2

**GF** **VG** **Olives \$8**

House marinated

**V** **Sourdough \$8**

Olive oil, balsamic, dips

**V** **Burrata \$17**

Sun blush tomato pesto, house made caramelised garlic bread

**Farmhouse Board \$23**

Cold cuts, cheese, pickles, olives, burrata, bread

**Chorizo Scotch Egg \$12**

With tomato salsa

## SALADS

Small \$6 Large \$10

Add a Hunted meat \$7

**V** **Quinoa & Windsor Kale**

Summer pea, ricotta

**GF** **V** **Rocket & Parmesan**

Toasted pine nuts, balsamic

**GF** **VG** **Chopped**

Leaves, tomato, onion, cucumber, balsamic dressing

## HUNTED

Meat & Seafood

### HUNTER MEAT BOARD

See list for today's smoked & charcoal meats

**- Choose 1 Meat \$18**

Includes fries + chopped salad

**- Choose 2 Meats \$23**

Select 1 side or salad

**- Choose 3 Meats \$25**

Select 1 side or salad

**GF** **Salmon Fillet \$26**

Crispy skin, pumpkin & quinoa, seasonal greens, lemon, chimichurri, micro herbs

**Fish 'N' Chips \$21**

Beer battered barra, fries, lemon, tartare, chopped salad

## GATHERED

**V** **Gatherer Board \$23**

Wild mushroom pithivier with grilled haloumi, dutch carrots + choice of 1 side or salad

## SIDES

Small \$6 Large \$10

**Brussel Sprouts**

Bacon, parmesan

**Hunter Poutine**

Fries with lashings of meat, cheese, gravy

**V** **Sweet Potato**

Blue cheese & hazelnut

**V** **Seasonal Greens**

With toasted almonds

**V** **Dutch Carrots**

Cumin yoghurt

**V** **Sweet Potato Chips**

Aioli

**V** **Fries**

Rosemary salt

**VG** **Pickled Vegetables**

**V** **Chipotle Slaw**

**V** **Garlic Mash**

## BURGERS & WRAPS

with fries & house sauce

**Chicken or Lamb Yiros \$18**

Pita, chips, mint yoghurt, cucumber, tomato, sumac onions

**Hunter Burger \$18**

Beef, house made pickles, jack cheese, tomato jam, mustard mayo, onions

**Chilli Caramel Pork Burger \$19**

Asian slaw, lime mayo, prawn crackers

**V** **Gatherer Burger \$18**

Quinoa & chickpea patty, grilled mushroom, red pepper, goats cheese

**Man Vs Burger \$24**

Mammoth tower of meats, jack, house mayo, bbq sauce, pickle, big serve of fries

**V** - Vegetarian **GF** - Gluten Free **F** - Seafood **VG** - Vegan

HUNTER GATHERER FEAST \$25PP Minimum 2 people

Select up to 4 meats from the blackboard + up to 4 sides / salads

Condiments \$3 Chimichurri / HG Barbeque sauce / Chipotle mayo / Tomato jam / Green tomato & chilli salsa / Aioli / Red wine sauce / Extreme hot relish / Mustards



