

HUNTER RIVER
ESTD. HOTEL 1845

BREADS			
GARLIC + HERB BAGUETTE	10	CHEESY GARLIC BREAD	13
SHARE PLATES			
VEGETARIAN SPRING ROLLS	w/ Chilli Caramel		15
SWEET POTATO FRIES	w/ Spicy Chipotle & Roasted Garlic Mayo (GF)		16
ROASTED PUMPKIN ARANCINI	w/ Sage + Feta		18
KOREAN BBQ CHICKEN	Tossed in Ssamjang Sauce, Toasted Sesame Seeds		18
CRISPY SINGAPORE PORK BELLY	w/ Soy Infused Glaze		18
FLASH-FRIED SALT & PEPPER SQUID	w/ Lemon, Roasted Garlic Aioli		19
STEAMED LOCAL BLACK MUSSELS	w/ Garlic, White Wine, Garlic Bread		22

SEASONAL CHEF'S SELECTION			
SEAFOOD FETTUCCINE	Prawns, Squid, Whiting, Mussels, Confit Garlic, Light Chili, White Wine, Herbed Pangrattata		34
WILD MUSHROOM FETTUCCINE	Confit Garlic, Toasted Walnuts, Broccolini, Sundried Tomatoes, Baby Spinach, Crumbled Feta, Fresh Nutmeg		32
PULLED LAMB SHOULDER RAGU	Sumac, Preserved Lemon, Tomato, Kalamata Olives, Crumbled Feta, Fettuccine		32
LAMB CUTLETS	Crumbed Cowra Lamb Cutlets (2), Creamed Paris Mash, Seasonal Greens, Rich Gravy Add Outlet +8		33
THAI RED SEAFOOD CURRY	Prawns, Squid, Mussels & Whiting Simmered In Coconut Cream Infused w/ Lemongrass & Kaffir Lime, Leafy Greens, Jasmine Rice (GF)		35
CHICKEN SCALLOPINI	Grilled Prawns, Black Forest Bacon, Chats, Winter Greens, Garlic Cream (GF)		36
ETTY BAY BARRAMUNDI	Triple-Cooked Baby Potatoes, Grilled Broccolini Florets, Pickled Fennel, Salsa Verde		36

PUB CLASSICS			
VEGETARIAN BEAN NACHOS			24
Smokey Bean Mix, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)			
PULLED BRISKET NACHOS			26
18 Hr Wood-Smoked Brisket & Mexican Beans, Warm Corn Chips, Mexican Cheese, Pickled Jalapenos, Sour Cream, Roast Corn Salsa (GF)			
FISH + CHIPS			28
House Battered New Zealand Whiting Filets, Side Salad, Lemon, Aioli			
WARM PEARL COUS COUS SALAD			28
Cinnamon Spiced Pumpkin, Roasted Baby Beets, Toasted Pepitas, Cranberries, Feta, Balsamic Glaze Add Chicken +6 Add Prawns +9			
VIETNAMESE CHICKEN SALAD			28
Shaved Wombok Slaw, Bean Shoots, Fried Eschallots, Crispy Noodles, Roasted Peanuts, Nuoc Cham Dressing (GF)			

PIZZA			
MARGHERITA	Tomato Sugo Base, Oregano, Double Mozzarella		20
HAWAIIAN	Double Smoked Ham, Roast Pineapple		25
PEPPERONI	American style loaded pepperoni		25
PRAWN	Garlic Prawns, Baby Spinach, Cherry Tomato, Spanish Onion, Feta		25
THE HR	Ham, Bacon, Chorizo, Roast Peppers, Spanish Onion		25
AL FUNGHI	Wild Mushrooms, Feta, Cherry Tomato, Baby Spinach, Wild Rocket, Basil Pesto (V)		25

Add Gluten-Free Pizza Base +3

VEGAN			
GARLIC BREAD	10	NACHOS	25
Smokey Mexican Beans, Warm Corn Chips, Vegan Cheese, Pickled Jalapenos, Roast Corn Salsa (GF)			
CHEESE BREAD	13.5		
PIZZA	26	WARM PEARL COUS COUS SALAD	27
Wild Mushrooms, Baby Spinach, Cherry Tomato, Roasted Peppers, Spanish Onion, Vegan Cheese			
Add Gluten-Free Base +3			
Cinnamon Spiced Pumpkin, Roasted Baby Beets, Toasted Pepitas, Cranberries, Sundried Tomatoes, Wild Rocket, Balsamic Glaze			

FROM THE GRILL		All Steaks Served w/ Fries & Salad & Basted w/ Red Wine Jus
SIRLOIN STEAK 220G	140 Days Grain Fed	28
RUMP STEAK 250G	Nolans Signature Cut	32
SCOTCH FILLET 300G	MS 3+ Nolans Blue Label	45
RIB-EYE 400G	MS 3+	55
Full-Flavoured, Served on the Bone w/ Triple-Cooked Rosemary Potato, Charred Broccolini Florets, Red Wine Jus & House Mustard (GF)		
MAKE IT A SURF & TURF		16
Garlic Prawns, Pan-Seared Squid, Black Mussels & Whiting In Garlic Butter (GF)		

SCHNITZEL		
PANKO CRUMBED CHICKEN BREAST SCHNITZEL		24
PLANT-BASED CRUMBED SCHNITZEL		24
All Schnitzels Served w/ Fries + Salad		
TOPPERS		
NEOPILITAN	Tomato Sugo, Melted Mozzarella	7
PARMIGIANA	Double-Smoked Ham, Sugo, Melted Mozzarella	8
HRH	Bacon, Cheese, Garlic Cream	8
ALOHA	Shaved Ham, Tomato Sugo, Grilled Pineapple, Mozzarella	8
MEXICAN	Smoky Beans, Mexican Cheese, Sour Cream, Corn Chips	8
GARLIC PRAWNS	Sauté Prawns (5) in Garlic Cream Reduction	10
SAUCES		
GRAVY		3
DIANE, PEPPER, GARLIC, MUSHROOM		4
RED WINE JUS		5

BURGERS	
NASHVILLE BURGER	25
Southern Spiced Chicken, Lettuce, Chipotle Hot Sauce, Bacon, Cheese, Aioli	
FLAME GRILLED WAGYU BEEF BURGER	25
Caramelized Onions, Swiss Cheese, Pickles, Beetroot, Oak Lettuce, House BBQ	
THE EDDY BURGER	25
Sweet Potato + Chickpea Pattie, Pickled Beetroot, Swiss Cheese, Pesto, Avocado	
All Burgers Served w/ Fries + Salad Gluten Free Bun +2	

SIDES	
BUCKET OF FRIES	w/ Roast Garlic Aioli 10
BASKET OF FRIES	5
SEASONAL GREENS	10
ROSEMARY POTATOES	6
PARIS MASH	6
SIDE SALAD	6