

HUNTER RIVER  
ESTD. HOTEL 1845



BREADS			
GARLIC + HERB BAGUETTE	10	CHEESY GARLIC BREAD	13
SHARE PLATES			
VEGETARIAN SPRING ROLLS	w/ Chilli Caramel		15
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		24

FROM THE GRILL		All Steaks Served w/ Fries & Salad & Basted w/ Red Wine Jus
SIRLOIN STEAK 220G	140 Days Grain Fed	30
RUMP STEAK 250G	Nolans Signature Cut	34
SCOTCH FILLET 300G	MS 3+ Nolans Blue Label	45
RIB-EYE 450G	MS 3+ Full-Flavoured, Served on the Bone w/ Triple-Cooked Rosemary Potato, Seasonal Greens, Red Wine Jus & House Mustard (GF)	55
MAKE IT A SURF & TURF	Garlic Prawns, Pan-Seared Squid, Black Mussels & Whiting In Garlic Butter (GF)	16

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 Cutlet +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, Seasonal Greens, 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 Market Fish, 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, Pepperoni, Roast Peppers, Spanish Onion		25
AL FUNGHI	Wild Mushrooms, Feta, Cherry Tomato, Baby Spinach, Basil Pesto (V)		25
Add Gluten-Free Pizza Base +3			

DESSERTS			
STICKY DATE PUDDING	16.5	CHURROS	16.5
Walnuts, Baileys Butterscotch, Vanilla Bean Ice Cream		Crispy Cinnamon Dusted, Baileys Butterscotch, Dark Chocolate Ganache	
AFFOGATO	16.5	BROWNIE	16.5
Warm Espresso Shot, Frangelico Shot, Vanilla Bean Ice Cream		Belgian Chocolate and Raspberry Brownie, Dark Chocolate Ganache, Vanilla Bean Ice Cream (GF)	
FRENCH VANILLA ICE CREAM	12		
Warm Chocolate Sauce			

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 (GF), PEPPER (GF), GARLIC (GF), MUSHROOM (GF)			4
RED WINE JUS (GF)			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, Oak Lettuce, House BBQ Add Bacon +3   Add Tomato or Beetroot +1			
THE EDDY BURGER			25
Sweet Potato + Chickpea Pattie, Pickled Beetroot, Swiss Cheese, Pesto			
All Burgers Served w/ Fries   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

GF - Gluten Free | GFR - Gluten Free On Request | V - Vegetarian  
Vegan Menu Available Upon Request