

Breads

Fawk Foods Focaccia with garlic and rosemary butter	10
Southern style cornbread with chilli, lime and coriander butter	10
Warm house marinated Olives	5



Fresh Port Stephens Sydney Rock Oysters

Natural

1/2 doz \$17. Dozen \$32 - served with fresh lemon

Kilpatrick

1/2 doz \$18. Dozen \$34

Entree's

House smoked chicken wings (4) GF DF
with house made BBQ sauce 12

Sautéed chilli garlic prawns (5) GF Opt
Immersed in garlic butter and served with toasted bread 24

Twice cooked pork belly GF
with cauliflower puree, black pepper caramel and crispy brussel sprouts 22

Mushroom and leek arancini balls (4) Vego
With aioli and truffle oil 19.5

Roasted pumpkin salad
With local leaf salad, beetroot, tomato, goats cheese and balsamic
Add grilled chicken \$7 GF, Vego, Vegan Opt 20

Lemon pepper squid DF, GF optional
Served with Asian slaw and aioli 20

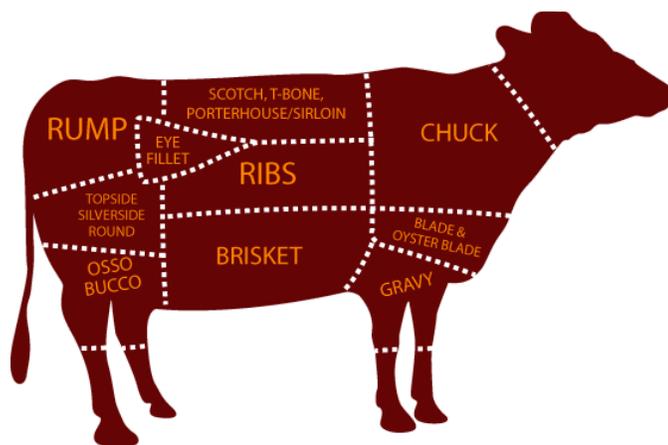
Smoked beef shortrib GF
Served with parsnip puree and chimichurri 25

Kids For 12's and under only 14
Bolognese with Parmesan cheese
Chicken nuggets with chips and salad
Battered fish with chips and salad
Kids steak with chips and salad

**please be advised that there is one bill for the table, as we do not split bills
credit card payments only, no cash on premises.**

Blaxland Inn - famous for our succulent steaks

All steaks are cooked to your liking and will be served with a side and sauce of your choice (all included)



250g	Sirloin	\$35
250g	Wagyu Rump (MB5+)	\$37
300g	T-Bone	\$39

Sides (all GF)

Steamed vegetables	\$8
Beer battered chips (GF chips available) with aioli additional \$2	\$7
Mashed potato	\$6
Garden salad	\$6
Crispy Brussel sprouts with garlic, lemon, chilli and parmesan	\$7

Sauces \$2.50 (GF)

Red wine jus (DF)
 Creamy mushroom
 Roast garlic & rosemary butter
 Creamy Peppercorn

Mains

Pan fried market fish GF, DF Served with herbed quinoa, corn salsa and romesco	37
Caponata pasta DF Opt, Vego With cherry tomatoes, Spanish onion, pine nuts, eggplant, spinach and goats cheese Add garlic prawns (5) \$12 or grilled chicken \$7	29
Prosciutto wrapped chicken GF DF optional With peas, kale, roasted Jerusalem artichoke and chicken jus	34
Slow braised lamb DF Served with panzanella on roasted vegetable hummus	38
Beef, mushroom and red wine pie GF Opt & DF Opt Served with mashed potato and pea puree	30

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