

THE LITTLE HUNTER

Steak & Ale Bar

ENTREE

POACHED CHICKEN BREAST with fresh mango coriander salsa with baby endive.

CHARGRILLED CALAMARI SALAD with radicchio, fennel, orange, & pomegranate glaze.

MAIN

served with your choice of steakhouse chips, truffle mash or baked potato.

PAN FRIED ATLANTIC SALMON

EGGPLANT DI RICOTTA

350G BLACK ANGUS RUMP

300G BLACK ANGUS SIRLOIN

HUNTER HALF CHICKEN

DESSERT

FRESH FRUIT PLATE

NEW YORK CHEESE CAKE

SET MENU OPTIONS

TWO COURSE MEAL \$55

THREE COURSE MEAL \$65

*Subsidized drink packages available with the set menu options. \$6 house beers & wines.

**VEGAN AND VEGETARIAN
OPTIONS AVAILABLE**

Ask our friendly staff for more information.



330 cocktail
95 sit down indoors
55 sit down outdoors



HOT PLATTERS

SPANISH MEATBALL WITH TOMATO COULIS - 50.0

COCONUT CRUMB PRAWN SKEWERS
WITH MANGO DIP - 65.0

PAELLA RICE BALLS STUFFED WITH CHORIZO
AND MANCHEGO CHEESE SERVED
WITH ROMASCO SAUCE - 55.0

PROSCIUTTO WRAPPED ASPARAGUS
WITH HOLLANDAISE - 55.0

SALT AND PEPPER SQUID WITH AIOLI - 55.0

FREE RANGE CHICKEN DRUMETTES
WITH CILANTRO SAUCE - 50.0



COLD PLATTERS

MARINATED HALF SHELL MUSSELS - 50.0

FRESH COFFIN BAY OYSTERS WITH
LIME AND SHERRY VINEGAR - 65.0

WAGYU RUMP CARPACCIO ON RYE BREAD - 55.0

PEPPERONI, ANCHOVIES, KALAMATA OLIVES
AND MINI BOCCONCINI CHEESE - 55.0

BRUSCHETTA WITH FRESH ROMA TOMATOES,
BASIL, OLIVE OIL AND FRESHLY
SHAVED PARMESAN - 45.0

Platters range from 22-24 pieces per serving.
Minimum \$400 spend for 20 people.