

# THE LITTLE HUNTER

Steak & Ale Bar

## BREADS

<b>GARLIC &amp; HERB ON TURKISH BREAD</b>	<b>6.5</b>
<b>SEED MUSTARD, HERBS &amp; CHEESE ON TURKISH BREAD</b>	<b>7.5</b>

## STARTERS

<b>LITTLE HUNTER ANTIPASTO PLATTER</b>	<b>28</b>
Spanish Serrano ham, salami, soft cheese, homemade dip, kalamata olives, grilled vegetables & pita bread. Serves two.	
<b>WAGYU BEEF CARPACCIO WITH SHAVED PARMESAN (GF)</b>	<b>22</b>
Served with lime seed mustard sauce.	
<b>SOUTH AUSTRALIAN ROCK OYSTERS (GF)</b>	<b>HALF DOZEN 18 / FULL DOZEN 24</b>
<b>Natural</b> - Vodka, celery, cucumber & blood lime.	
<b>Kilpatrick</b> - Smokey bacon, BBQ sauce, Worcestershire sauce, Tabasco sauce & tomato sauce.	
<b>Hunter Special</b> - Baked with saluted baby spinach, champagne butter sauce & Asiago cheese.	
<b>CHARGRILLED HUNTER CALAMARI SALAD (GF)</b>	<b>24</b>
Tossed with radicchio, fennel, orange, mixed herbs, extra virgin olive oil & pomegranate glaze.	
<b>HUNTER CHICKEN SALAD (GF)</b>	<b>23</b>
Breast fillet marinated with honey, dijon mustard, lime & chilli. Chargrilled & served with fried zucchini salad.	
<b>SALT &amp; PEPPER WHITEBAIT</b>	<b>22</b>
Served with chips & roasted garlic aioli.	
<b>TOMATO MOZZARELLA (GF &amp; V)</b>	<b>21</b>
Fresh roma tomato & buffalo mozzarella served with basil, sea salt, crack pepper & extra virgin olive oil.	

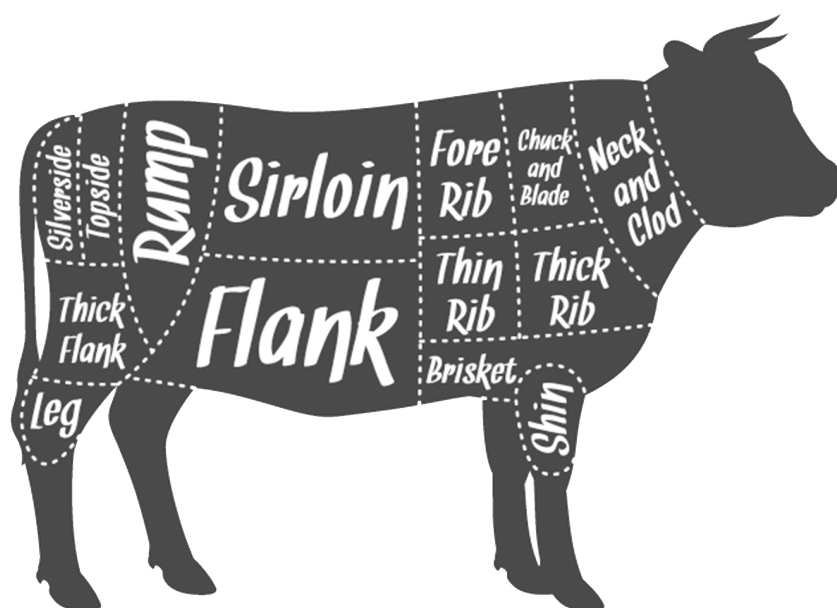
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## FROM THE GRILL

<b>BLACK ANGUS RUMP 350G</b>	29
Lean cut, grain fed with a marble score of 2+.	
<b>BLACK ANGUS EYE FILLET 200G</b>	36
Grain fed, chargrilled with rasher of bacon to capture a smoky hickory wood aroma.	
<b>BLACK ANGUS SCOTCH FILLET 300G</b>	36
Richly marbled, tender & full of flavour.	
<b>BLACK ANGUS RIB EYE 750G</b>	48
200-250 days grain fed, full of flavour with a marble score of 3+.	
<b>BLACK ANGUS SIRLOIN 300G / 500G</b>	30 / 38
Tender succulent flavours.	
<b>WAGYU RUMP 300G</b>	35
Offering unique marbling, tenderness & flavours. Wheat & barley fed with a marble score of 7+.	
<b>LAMB CHOPS</b>	34
4 French cut chops, served with smoky eggplant puree. Tender & full of flavour.	

\*All steaks are gluten free & served with your choice of truffle mash, steakhouse chips or baked potato.



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## HUNTER MAINS

<b>SLOW COOKED WAGYU SHORT RIB (GF)</b>	<b>34</b>
Marinated with spices, smoky BBQ sauce, red wine & slow cooked to perfection, served with creamy mash. Marble score of 5+.	
<b>HUNTER MEAT SKEWERS (GF)</b>	<b>30</b>
Angus rump, chicken leg fillet, lamb chop, spicy sausages, served with truffle mash.	
<b>ROASTED MOROCCAN LAMB RUMP</b>	<b>32</b>
Served with polenta.	
<b>HUNTER HALF CHICKEN</b>	<b>30</b>
Marinated with lemon thyme, grain mustard, paprika, blood orange & sesame oil. Chargrilled & served with truffle mash.	
<b>CHICKEN SCHNITZEL 350G</b>	<b>22</b>
Served with steakhouse chips & lemon.	
<b>EGGPLANT DI RICOTTA</b>	<b>24</b>
Oven baked thin chargrilled eggplant with swiss brown mushrooms, ricotta, baby spinach, fresh tomato cream sauce & Pecorino cheese.	
<b>FISH OF THE DAY (GF)</b>	<b>34</b>
Please see our friendly staff about our fish of the day. Served with vegetables or salad.	

## SAUCES & CONDIMENTS

<b>CREAMY WILD MUSHROOM SAUCE</b>	<b>4.0</b>
<b>RED WINE GLACE (GF)</b>	<b>3.5</b>
<b>CREAMY PEPPER SAUCE</b>	<b>3.5</b>
<b>CREAMY GARLIC SAUCE (GF)</b>	<b>3.5</b>
<b>BLUE CHEESE CREAM SAUCE (GF)</b>	<b>3.5</b>
<b>CREAMY GARLIC &amp; PRAWNS SAUCE</b>	<b>5.5</b>
<b>TRIO OF MUSTARDS (HOT ENGLISH, FRENCH &amp; SEED)</b>	<b>4.0</b>
<b>HORSERADISH SAUCE (GF)</b>	<b>2.5</b>
<b>CAFE DE PARIS</b>	<b>3.0</b>
<b>BEARNAISE SAUCE (GF)</b>	<b>5.5</b>
<b>BORDELAISE SAUCE (GF)</b>	<b>5.5</b>

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## SIDE DISHES

<b>STEAKHOUSE CHIPS</b>	<b>7.5</b>
With rosemary sea salt & aioli.	
<b>SEASONAL POTATO WEDGES</b>	<b>9.5</b>
With sour cream & sweet chilli.	
<b>TRUFFLE INFUSED CREAMY MASH</b>	<b>6.5</b>
<b>POTATO GRATIN</b>	<b>7.5</b>
<b>ROASTED BUTTER CARROTS (GF)</b>	<b>6.0</b>
<b>BAKED CAULIFLOWER</b>	<b>6.0</b>
<b>SAUTÉED BABY SPINACH (GF)</b>	<b>6.5</b>
<b>SAUTÉED GARLIC MUSHROOMS (GF)</b>	<b>7.5</b>
<b>MIXED LEAF SALAD (GF)</b>	<b>5.0</b>
<b>ROCKET, PEAR SALAD WITH PARMESAN</b>	<b>7.0</b>

## LITTLE HUNTERS

<b>CHICKEN NUGGETS</b>	<b>10</b>
<b>CHICKEN PARMIGIANA</b>	<b>10</b>
<b>PORTERHOUSE STEAK 100G</b>	<b>10</b>

\*All come with your choice of creamy mash or chips.  
Available to all Little Hunters aged 12 years & under.

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## DESSERTS

<b>COCONUT &amp; LEMONGRASS CRÈME BRÛLÉE</b>	<b>13</b>
<b>TIRAMISU</b> An elegant & rich traditional Italian dessert.	<b>13</b>
<b>CHEESEBOARD</b> Three kinds of cheese. Served with crackers & muscatels.	<b>22</b>
<b>AFFOGATO DI SEMIFREDDO AL TORRONE</b> A nougat semi-frozen dessert, similar to ice cream but not as cold. Doused in thick hot chocolate or espresso.	<b>16</b>

Add 30ml Amaretto or Frangelico +3

## WARM BEVERAGES

<b>TEA</b> English Breakfast Peppermint Honeydew Green Supreme Earl Grey	<b>3.5</b>
<b>ESPRESSO / MACCHIATO</b>	<b>3.5</b>
<b>FLAT WHITE</b>	<b>4.0</b>
<b>LATTE</b>	<b>4.0</b>
<b>CAPPUCCINO</b>	<b>4.0</b>
<b>LONG BLACK</b>	<b>4.0</b>
<b>HOT CHOCOLATE</b>	<b>4.5</b>
<b>MOCHA</b>	<b>4.5</b>

\*Spike your coffee with premium coffee liqueur Mr. Black +3

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## BUBBLES

### SPARKLING

	150ML GLASS	250ML GLASS	BOTTLE
<b>TATACHILLA BRUT</b> McLaren Vale, South Australia	7.0	-	30
<b>PETALUMA CROSER NV</b> Adelaide Hills, South Australia	9.0	-	42
<b>BLEASDALE SPARKLING SHIRAZ 375ML</b> Langhorne Creek, South Australia			24

## WHITE

### SAUVIGNON BLANC

	150ML GLASS	250ML GLASS	BOTTLE
<b>MISTY LANE SAUVIGNON BLANC</b> Adelaide Hills, South Australia	7.5	11	34
<b>SHAW AND SMITH SAUVIGNON BLANC</b> Balhannah, Adelaide Hills, South Australia	11	17	49

### CHARDONNAY

<b>DOWN THE RABBIT HOLE CHARDONNAY</b> McLaren Vale, South Australia	9.5	14.5	42
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### RIESLING

<b>ST HALLETT EV RIESLING</b> Eden Valley, South Australia	9.0	14	42
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### PINOT GRIS & PINOT GRIGIO

<b>LONGHOP PINOT GRIS</b> Adelaide Hills, South Australia	9.0	14	42
<b>AMADIO PINOT GRIGIO</b> Adelaide Hills, South Australia	9.5	14.5	43

# THE LITTLE HUNTER

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## WHITE & ROSÉ

MOSCATO	150ML GLASS	250ML GLASS	BOTTLE
WOODSTOCK 'LITTLE MISS COLLET' MOSCATO McLaren Vale, South Australia	9.5	14.5	28

## ROSÉ

HUSTLE & VINE ROSÉ McLaren Vale, South Australia	9.0	14	40
DOWN THE RABBIT HOLE SANGIOVESE ROSÉ McLaren Vale, South Australia	9.5	14.5	42

## RED

SHIRAZ	150ML GLASS	250ML GLASS	BOTTLE
MISTY LANE SHIRAZ McLaren Vale, South Australia	7.5	11.5	34
HUSTLE & VINE 'STILL I RISE' SHIRAZ McLaren Vale, South Australia	9.5	14.5	42
DOWN THE RABBIT HOLE SHIRAZ McLaren Vale, South Australia	10	16	45
LANGMEIL SHIRAZ Barossa Valley, South Australia	10.5	16.5	48
TURKEY FLAT 'BUTCHERS BLOCK' SHIRAZ Barossa Valley, South Australia	11	17	50
HEWITSON 'MAD HATTER' SHIRAZ Barossa Valley, South Australia	-	-	79
ST HALLETT 'BLACKWELL' SHIRAZ Barossa Valley, South Australia	-	-	99

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## RED

CABERNET SAUVIGNON	150ML GLASS	250ML GLASS	BOTTLE
MISTY LANE CABERNET SAUVIGNON McLaren Vale, South Australia	7.5	11.5	34
DUTCHKE 'SAMMI' CABERNET SAUVIGNON Barossa Valley, South Australia	11	17	50
YALUMBA THE MENZIES CABERNET SAUVIGNON Coonawarra, South Australia	-	-	79

## LIGHTER VARIETALS

TAYLOR MADE MALBEC Clare Valley, South Australia	9.0	14	42
DIGIORGIO MERLOT Limestone Coast, South Australia	9.5	15	44
DIGIORGIO PINOT NOIR Kongorong, South Australia	10	16	45
DOWN THE RABBIT HOLE TEMPRANILLO McLaren Vale, South Australia	10	16	45

## BLENDED REDS

AMADIO SANGIOVESE LAGREIN Adelaide Hills, South Australia	8.5	13.5	40
DOWN THE RABBIT HOLE SANGIOVESE CABERNET McLaren Vale, South Australia	10	16	45
HEWITSON 'MISS HARRY' RHONE BLEND Barossa Valley, South Australia	10	16	45
GRANT BURGE 'HOLY TRINITY' GSM Barossa Valley, South Australia	-	-	89



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## TAP BEER & CIDER

	SCHOONER	PINT	IMPERIAL
FURPHY	6.0	8.5	10
HAHN SUPERDRY	6.0	8.5	10
JAMES SQUIRE PALE ALE	6.5	9.0	11
JAMES SQUIRE SWINDLER	6.5	9.0	11
JAMES SQUIRE GOLDEN ALE	6.5	9.0	11
LITTLE CREATURE PALE ALE	6.5	9.5	11.5
LITTLE CREATURE ROGERS	6.0	8.0	10
HEINEKEN	6.5	9.0	11
IRON JACK MID	6.0	8.0	10
BROOKLYN LAGER	7.0	9.5	11.5
JAMES SQUIRE APPLE CIDER	6.5	9.0	11
SEASONAL TAP	7.0	10.0	14

## CRAFT SELECTION

### PALE

COOPERS PALE ALE	8.0
FOXHAT XPA	9.5
MOON DOG 'OLD MATE' PALE ALE	9.5
PIRATE LIFE PALE ALE	10
PRANCING PONY PALE ALE	10

### FRUITY

STONE & WOOD PACIFIC ALE	9.0
PIRATE LIFE UNFAZED BY THE HAZE	10
PRANCING PONY AMBER ALE	10
PRANCING PONY HOPWORK ORANGE	10

### CRISP

CARLTON DRY	8.5
CORONA	9.0
PERONI	9.5
PRANCING PONY SUNSHINE ALE	10

### DARK

MOON DOG 'MACK DADDY' DARK ALE	9.5
PIRATE LIFE BLACK ALE	10
PRANCING PONY BLACK ALE	10.5
PRANCING PONY STOUT	13

### HOP DRIVEN

PIRATE LIFE THROW BACK IPA	9.0
VALE TROPIC ALE	9.0
FERAL BREWING 'BIGGIE JUICE'	9.5
PIRATE LIFE IPA	11
PRANCING PONY INDIA RED	12

### SESSION

COOPERS SESSION ALE	8.5
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### OTHER

WOOLSHED BREWERY UTOPIA HARD LEMONADE	10
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# THE LITTLE HUNTER

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## COCKTAILS

\$10 EACH OR 2 FOR \$15 BETWEEN 3PM & 6PM FROM MONDAY TO FRIDAY

### APEROL SPRITZ

Refreshing & citrusy, perfect for a warm summer's day.

- Aperol & sparkling wine

### HUNTER'S DARK & STORMY

Sweet & spiced with a zesty lime twist.

- Kraken, ginger beer & lime

### MIDORI SPLICE

Fruity & tropical; tastes just like the ice-cream.

- Midori, Malibu & pineapple juice

### 666 SOUR

Smooth & creamy with a hint of sour lemon.

- 666 buttered vodka, lemon & bitters

## HUNTER CLASSICS

\$18 EACH

### JUNGLE LADY

Blueberry, mango & pineapple make up this deliciously sweet & fruity cocktail.

- Chambord, Bombay Sapphire, pineapple juice & mango purée

### TIMBER TIGER

A lychee & pineapple treat with a hint of coconut.

- Paraiso, Bacardi, Malibu & pineapple juice

### OLD FASHIONED

Sugar, bitters & your choice of sweet Southern Comfort or traditional Maker's Mark.

- Southern Comfort or Maker's Mark, bitters & soda

### NEGRONI

The perfect balance of bitter, citrus & botanical flavours. Every bartender's favourite.

- Gin, Campari & sweet vermouth

### METROPOLITAN

Rich, fruity notes & a smooth finish make this the perfect after-dinner digestif.

- Brandy, sweet vermouth & aromatic bitters

### MARGARITA

Tequila, Cointreau & lime with your choice of:

**Traditional**  
**Passionfruit**  
**Mango**  
**Watermelon**  
**Strawberry**

### ESPRESSO MARTINI

Coffee meets alcohol - what could be better?

Three variations available:

**Traditional** - Stolichnaya Vanilla vodka  
**Salted Caramel** - Stolichnaya Salted Karamel vodka  
**Hunter Special** - 666 Butter vodka

Why not pair any 2 espresso martinis with a dessert for \$30 or cheese board for \$35?