

# 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.	

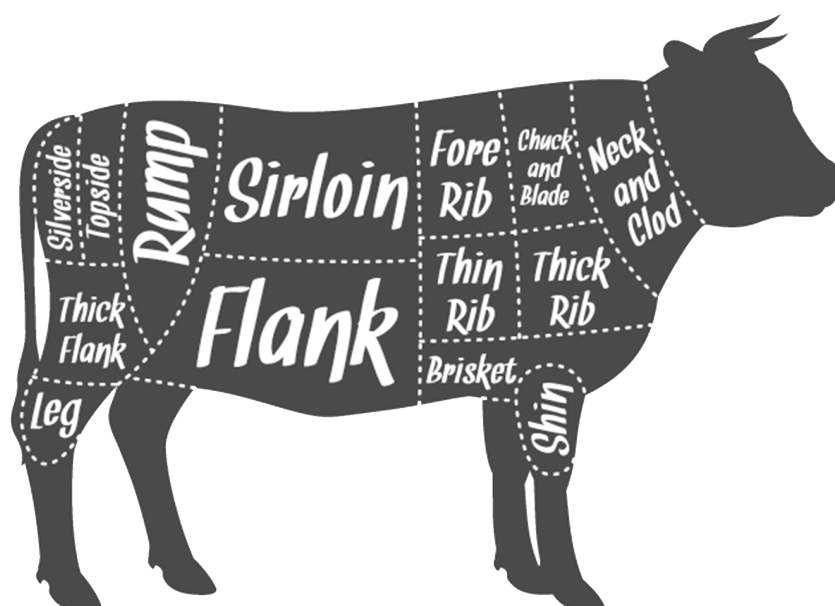
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## FROM THE GRILL

<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>CREAMY MASH POTATO WITH TRUFFLE OIL</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	8.0	-	36
<b>PETALUMA CROSER NV</b> Adelaide Hills, South Australia	11.0	-	52
<b>BLEASDALE SPARKLING SHIRAZ 375ML</b> Langhorne Creek, South Australia	-	-	26
<b>AMADIO PROSECCO</b> Adelaide Hills, South Australia	9.5	-	46

## WHITE

### SAUVIGNON BLANC

	150ML GLASS	250ML GLASS	BOTTLE
<b>MISTY LANE SAUVIGNON BLANC</b> Adelaide Hills, South Australia	8.0	12.0	36
<b>O'LEARY WALKER SAUVIGNON BLANC</b> Adelaide Hills, South Australia	12.0	17.0	50

### CHARDONNAY

<b>HEIRLOOM CHARDONNAY</b> Adelaide Hills, South Australia	10.0	15.0	48
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### RIESLING

<b>HEWITSON 'GUN METAL' RIESLING</b> Eden Valley, South Australia	10.5	16.5	50
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### PINOT GRIS & PINOT GRIGIO

<b>AMADIO PINOT GRIGIO</b> Adelaide Hills, South Australia	10.0	15.5	49
<b>BACKBEAT PINOT GRIS</b> Adelaide Hills, South Australia	10.5	16.0	50

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## WHITE & ROSÉ

MOSCATO	150ML GLASS	250ML GLASS	BOTTLE
WOODSTOCK 'LITTLE MISS COLLET' MOSCATO McLaren Vale, South Australia	10.0	15.0	30

## ROSÉ

HEWITSON BELLEVILLE ROSÉ Barossa Valley, South Australia	10.0	16.0	47
DOWN THE RABBIT HOLE SANGIOVESE ROSÉ McLaren Vale, South Australia	9.5	16.0	48

## RED

SHIRAZ	150ML GLASS	250ML GLASS	BOTTLE
MISTY LANE SHIRAZ McLaren Vale, South Australia	8.0	12.0	36
DOWN THE RABBIT HOLE SHIRAZ McLaren Vale, South Australia	11.0	16.0	48
LANGMEIL SHIRAZ Barossa Valley, South Australia	12.0	18.0	56
TURKEY FLAT 'BUTCHERS BLOCK' SHIRAZ Barossa Valley, South Australia	11.5	17.5	52
DANDELION 'LION'S TOOTH' SHIRAZ McLaren Vale, South Australia	12.0	17.5	54
HEWITSON 'MAD HATTER' SHIRAZ Barossa Valley, South Australia	-	-	89
KAESLER 'THE BOGAN' SHIRAZ Barossa Valley, South Australia	-	-	109

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## RED

CABERNET SAUVIGNON	150ML GLASS	250ML GLASS	BOTTLE
MISTY LANE CABERNET SAUVIGNON McLaren Vale, South Australia	8.0	12.0	36
BACKBEAT CABERNET SAUVIGNON McLaren Vale, South Australia	12.0	17.5	54
YALUMBA THE MENZIES CABERNET SAUVIGNON Coonawarra, South Australia	-	-	89

## LIGHTER VARIETALS

PRESS & BLOOM PINOT NOIR Adelaide Hills, South Australia	11.5	17.0	52
DOWN THE RABBIT HOLE TEMPRANILLO McLaren Vale, South Australia	11.0	16.0	48
MORDRELLE MALBEC Langhorne Creek, South Australia	13.0	19.0	65

## BLENDED REDS

AMADIO SANGIOVESE Adelaide Hills, South Australia	9.5	14.0	44
DOWN THE RABBIT HOLE SANGIOVESE CABERNET McLaren Vale, South Australia	11.0	16.0	48
HEWITSON 'MISS HARRY' GSM Barossa Valley, South Australia	11.0	16.0	48
GRANT BURGE 'HOLY TRINITY' GSM Barossa Valley, South Australia	-	-	89



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## TAP BEER & CIDER

	SCHOONER	PINT	IMPERIAL
FURPHY	6.5	9.0	11.0
HAHN SUPERDRY	6.5	9.0	11.0
JAMES SQUIRE PALE ALE	7.5	9.5	12.0
JAMES SQUIRE SWINDLER	7.5	9.5	12.0
JAMES SQUIRE GOLDEN ALE	7.5	9.5	12.0
LITTLE CREATURES PALE ALE	7.5	10.0	12.5
LITTLE CREATURES ROGERS	7.0	8.5	11.0
HEINEKEN	7.5	9.5	11.5
BROOKLYN LAGER	7.5	10.0	12.5
JAMES SQUIRE APPLE CIDER	7.5	9.5	12.0
PANHEAD XPA	7.5	10.0	12.5

## CRAFT SELECTION

### PALE

COOPERS PALE ALE	8.5
MOON DOG 'OLD MATE' PALE ALE	10
PRANCING PONY PALE ALE	10.5
LORD NELSON '3 SHEETS' PALE ALE	10.5

### FRUITY

STONE & WOOD PACIFIC ALE	9.5
VALE TROPIC ALE	9.5

### CRISP

CARLTON DRY	9.0
FERAL BREWING DRAUGHT	9.5
CORONA	9.5
PERONI	10.0
MISMATCH NEW ENGLAND LAGER	13.0

### DARK

MOON DOG 'MACK DADDY' DARK ALE	10.0
PRANCING PONY BLACK ALE	12.0
PRANCING PONY STOUT	13.0

### HOP DRIVEN

FERAL BREWING 'BIGGIE JUICE' IPA	10.0
PRANCING PONY INDIA RED	12.5
QUIET DEEDS 'JUICE TRAIN' NEIPA	10.5

### OTHER

WOOLSHED BREWERY UTOPIA HARD LEMONADE	10.5
BAROSSA VALLEY CLOUDY CIDER	10.5

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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, soda & fresh orange

### HUNTER'S DARK & STORMY

Sweet & spiced with a zesty lime twist.

- Kraken, ginger ale & lime

## 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

### MIDORI SPLICE

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

- Midori, Malibu & pineapple juice

### OLD FASHIONED

A timeless classic.

- Maker's Mark, bitters & soda

### BASIL SMASH

The perfect refreshing summer drink.

- Gin, fresh lemon & lime juice, sugar syrup & basil

### EAST 8

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

- Vodka, Aperol, lime juice, pineapple & a splash of sugar

### NEVERLAND

World's best Gin in possibly the world's best cocktail?

- NeverNever 'Navy Strength' Gin, Alize, blueberry puree with a splash of raspberry

### BANANA COLADA

A delicious twist on a classic!

- Banana Spiced Rum, Malibu, coconut cream, banana purée and pineapple juice.

### MARGARITA

Tequila, Cointreau & lime with your choice of:

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

### ESPRESSO MARTINI

Coffee meets alcohol - what could be better?

**Hunter Special** - 666 Butter Vodka, Licor 43, Mr Black & fresh espresso

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