

THE LITTLE HUNTER

Steak & Ale Bar

BREADS

GARLIC & HERB TURKISH BREAD	6.5
GARLIC, MUSTARD & CHEESE TURKISH BREAD	7.5

STARTERS

WAGYU BEEF CARPACCIO (GF)	22
Served with seeded mustard, aioli, parmesan & lime zest.	
SOUTH AUSTRALIAN ROCK OYSTERS (GF)	HALF DOZEN 18 / FULL DOZEN 24
Natural - with Shallot Vinaigrette	
Kilpatrick - Smokey bacon, BBQ sauce, Worcestershire sauce, Tabasco sauce & tomato sauce.	
HUNTER CHICKEN SALAD (GF)	23
Breast fillet marinated with honey, dijon mustard, lime & chilli. Chargrilled & served with fried zucchini salad.	
HUNTER CALAMARI SALAD (GF)	24
Tossed with radicchio, fennel, orange, tomato, cucumber, red onion with a white balsamic vinaigrette.	
TOMATO MOZZARELLA (GF & V)	21
Fresh seasonal tomato & buffalo mozzarella served with basil pesto, sea salt, cracked pepper & extra virgin olive oil.	
LITTLE HUNTER ANTIPASTO PLATTER	28
Spanish Serrano ham, salami, soft cheese, homemade dip, kalamata olives, grilled vegetables & pita bread. Serves two.	

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FROM THE GRILL

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

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

SAUCES & CONDIMENTS

CREAMY WILD MUSHROOM SAUCE	4.0
TRADITIONAL GRAVY	3.5
RED WINE GLACE (GF)	3.5
CREAMY PEPPER SAUCE	3.5
CREAMY GARLIC SAUCE (GF)	3.5
BLUE CHEESE CREAM SAUCE (GF)	3.5
CREAMY GARLIC & PRAWNS SAUCE	5.5
TRIO OF MUSTARDS (HOT ENGLISH, FRENCH & SEED)	4.0
HORSERADISH SAUCE (GF)	2.5

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HUNTER MAINS

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

SIDE DISHES

STEAKHOUSE CHIPS SERVED WITH AIOLI	7.5
SEASONAL POTATO WEDGES WITH SWEET CHILLI & SOUR CREAM	9.5
CREAMY MASH POTATO WITH TRUFFLE OIL	6.5
ROASTED BUTTER CARROTS (GF)	6.0
SAUTÉED BABY SPINACH WITH GARLIC OIL (GF)	6.5
SAUTÉED GARLIC MUSHROOMS (GF)	7.5
GARDEN SALAD (GF)	5.0
ROCKET, PEAR & PARMESAN SALAD	8.0

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LITTLE HUNTERS

CHICKEN NUGGETS	10
CHICKEN PARMIGIANA	10
PORTERHOUSE STEAK 100G	10

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

DESSERTS

COCONUT & LEMONGRASS CRÈME BRÛLÉE	13
TIRAMISU	13
An elegant & rich traditional Italian dessert.	
AFFOGATO DI SEMIFREDDO AL TORRONE	16
A nougat semi-frozen dessert, similar to ice cream but not as cold. Doused in thick hot chocolate or espresso.	

Add 30ml Amaretto or Frangelico +3

WARM BEVERAGES

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

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

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BUBBLES

SPARKLING

	150ML GLASS	250ML GLASS	BOTTLE
TATACHILLA BRUT McLaren Vale, South Australia	8.0	-	36
FOX CREEK 'ARCTIC FOX' GRAND CUVEE McLaren Vale, South Australia	10.0	-	48
BLEASDALE SPARKLING SHIRAZ 375ML Langhorne Creek, South Australia	-	-	26
AMADIO PROSECCO Adelaide Hills, South Australia	9.5	-	46

WHITE

SAUVIGNON BLANC

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

CHARDONNAY

HEIRLOOM CHARDONNAY Adelaide Hills, South Australia	10.0	15.0	48
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RIESLING

SKILLOGALEE RIESLING Clare Valley, South Australia	11.0	16.5	54
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PINOT GRIS & PINOT GRIGIO

AMADIO PINOT GRIGIO Adelaide Hills, South Australia	10.0	15.5	49
DEVIATION ROAD PINOT GRIS Adelaide Hills, South Australia	10.5	16.0	52

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WHITE & ROSÉ

MOSCATO	150ML GLASS	250ML GLASS	BOTTLE
YALUMBA 'CHRISTOBEL' MOSCATO Multiple Regions, South Australia	9.0	14.0	38

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
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 APPLE CIDER	7.5	9.5	12.0
JAMES SQUIRE SUMMER ALE	7.5	9.5	12.0
JAMES SQUIRE GOLDEN ALE	7.5	9.5	12.0
LITTLE CREATURES ROGERS (MID)	7.0	8.5	11.0

CRAFT SELECTION

PALE

COOPERS PALE ALE	8.5
MOON DOG 'OLD MATE' PALE ALE	10.0
PRANCING PONY PALE ALE	10.5
LORD NELSON '3 SHEETS' PALE ALE	10.5

FRUITY

VALE TROPIC ALE	9.5
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DARK

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

CRISP

FERAL BREWING DRAUGHT	9.5
CORONA	9.5
PERONI	10.0

HOP DRIVEN

FERAL BREWING 'BIGGIE JUICE' IPA	10.0
PRANCING PONY INDIA RED	12.5

OTHER

BAROSSA CIDER CO. CLOUDY CIDER	10
WOOLSHED BREWERY UTOPIA HARD LEMONADE	10.5

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COCKTAILS

\$12 EACH

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

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?