



ABOUT US

The Little Hunter was established in 2014 and is situated within the warm confines of a historic building dating back to the 1800's. We take pride in carefully selecting only the finest cuts of meat and chargrilling them to perfection, ensuring you will never leave disappointed. Coupled with our completely South Australian wine list, we always have the perfect pairing for your meal.

Our head chef Sumi has been creating magic on a plate since he completed his apprenticeship in 1989. Majority of Sumi's accomplishments were achieved in the elite Dubai environment including studying at the prestigious Emirates School of Culinary. Throughout his career he has received no less than eight gold medals and has brought his knowledge from five star hotels to our phenomenal state. Sumi has brought his distinguished skills to The Little Hunter from day one, using his experience across the Middle East, Europe & Asia to create the dishes we proudly present to you.



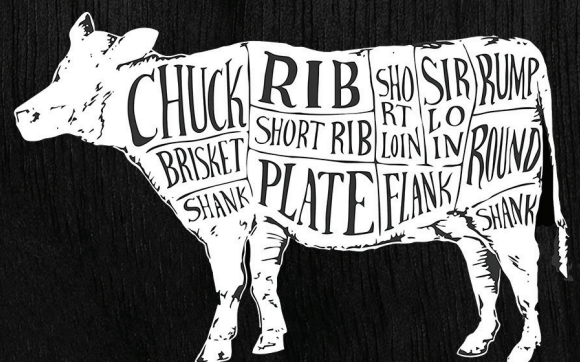
STEAK FACTS

SIMPLY MARBLE-OUS

Marbling simply refers to the streaks of fat found within the cut of meat. The longer cattle stay on a nutrient-rich diet, the fatter they become and the higher their marbling, whether they are pasture or grain fed. Marbling makes your meat tender, tasty & juicy!

ANGUS AUSTRALIA

There are over 6 million Angus and Angus crossbred cattle in Australia. The Black refers to the colour of the hid on the cow.



BREADS

GARLIC BREAD

Parsley, lemon & garlic butter **DF**

\$10

POMMERY MUSTARD TURKISH BREAD

Wholegrain mustard, herb & cheese

\$12

CHARGRILL FLAT BREAD

Served with a trio of homemade dips

\$14

STARTERS

WAGYU BEEF CARPACCIO

With Yorkshire puding, lemon & mustard seed sauce. **GFO DFO**

\$24

SA ROCK OYSTERS (HALF DOZEN/DOZEN)

NATURAL

Shallots, sherry vinegar & lemon. **GF DF**

\$22/28

KILPATRICK

Smokey bacon, BBQ sauce, with worcestershire sauce, tabasco & tomato sauce. **GF DF**

\$24/29

HUNTER SPECIAL

Baked with sauteed baby spinach, champagne butter sauce & asiago cheese. **GF**

\$24/29

CAESAR SALAD

Romaine lettuce, anchovies, bacon, garlic croutons, caesar dressing, grano padano, soft boiled egg & pomegranate glaze.

\$26

ANTIPASTO PLATTER

Prosciutto, salami, olives, dips, marinated vegetables & pita bread. **GFO**

\$30

TOMATO MOZZARELLA

Fresh roma tomato & buffalo mozzarella served with rocket, sea salt, crack pepper & EVOO. **GF**

\$25

DF DAIRY FREE **GF** GLUTEN FREE **DFO** DAIRY FREE OPTION **GFO** GLUTEN FREE OPTION **V** VEGETARIAN **VE** VEGAN



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HUNTER SPECIALS

SLOW ROASTED WAGYU RIBS

\$44

Marinated with spices, smokey BBQ sauce & red wine & slow cooked to perfection. Served with creamy mash. **GF**

Marble score 5+

HOME-MADE 'ROYAL BLUE POTATO' GNOCCHI

\$33

Served with Hunter meat ragout. **DF**

OR

Served with gorgonzola cream sauce. **V**

\$32

CORN FED HUNTER HALF CHICKEN

\$34

Marinated with lemon thyme, grain mustard, paprika, blood orange, sesame oil & chargriled. Served with truffle mash. **GF DFO**

CHICKEN SCHNITZEL 350G

\$27

Served with steakhouse chips & lemon. **DF**

PARMIGIANA OPTION

\$30

FISH OF THE DAY

\$42

Please see our friendly staff about FOD. Served with vegetables or salad. **GF DF**

HUNTER CHARGRILLED WHOLE SQUID

\$27

Served with spicy pepper and tomato salsa. **GF DF**

VEGAN/VEGETARIAN

EGGPLANT DI RICOTTA

\$28

Oven-baked thin chargrilled eggplant with Swiss brown mushrooms, ricotta & baby spinach, topped with fresh tomato cream sauce & parmesan cheese. **GF V**

PLANT BASED SPAGHETTI BOLOGNESE

\$30

Home made tomato sauce with plant based mince, served with vegetable noodles. **VE**

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FROM THE GRILL

BLACK ANGUS RUMP 350G

Lean cut & grain fed. GF DF

Marble score 2+

\$35

BLACK ANGUS EYE FILLET 200G

Best cut & very lean grain fed. Chargrilled with a rashers of bacon to capture a smokey hickory aroma). GF DF

\$44

ANGUS SCOTCH FILLET 300G

Pasture fed, succulent with flavour rich marbling. GF DF

\$46

RIB-EYE ON THE BONE 750G

150 days grain fed, very tender & full flavoured). GF DF

Marble score 3+

\$64

SIRLOIN STEAK 300G/500G

A flavourful, cut with perfect amount of fat and marbling. GF DF

\$38/48

WAGYU RUMP 300G

Wheat and barley fed offering unique marbling, tenderness and flavours. GF DF

Marble score 8+

\$44

HERB CRUSHED LAMB CHOP

French cut 4 chops, served with parsnip puree. Tender & full of flavour. GF DF

\$40

HUNTER MEAT SKEWERS

Angus rump, chicken leg fillet, lamb chop & spicy sausages, served with truffle mash. GF DF

\$42

CHARGRILLED MOROCCAN LAMB RUMP

Served with red lentils. GF DF

\$42

ALL STEAKS SERVED WITH YOUR CHOICE OF

Truffleinfused mash, steakhouse chips or baked potato. GF DFO



DF DAIRY FREE GF GLUTEN FREE DFO DAIRY FREE OPTION GFO GLUTEN FREE OPTION V VEGETARIAN VE VEGAN



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SAUCES & CONDIMENTS

CREAMY WILD MUSHROOM	\$5.0
RED WINE JUS GF DF	\$5.0
CREAMY PEPPER	\$5.0
CREAMY GARLIC GF	\$5.0
BLUE CHEESE CREAM GF	\$5.0
CREAMY GARLIC & PRAWNS GF	\$8.0
TRIO MUSTARD GF Hot english, French, & seed.	\$5.0
HORSE RADISH GF	\$3.0
CAFE DE PARIS GF Butter anchovie shallot, parsley, capers.	\$3.0

SIGNATURE SAUCES

HUNTER SAUCE GF DF Red Wine, Mustard & Pepper.	\$7.0
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*All kids meals come with creamy mash **OR** steakhouse chips and tomato sauce.

**Available for children 12 years & under.

SIDE DISHES

STEAKHOUSE CHIPS GF DFO With rosemary sea salt & aioli.	\$10.0
TRUFFLE INFUSED MASH GF	\$8.0
POTATO GREATENED GF	\$12.0
SEASONED POTATO WEDGES GF With sour cream & sweet chilli.	\$12.0
ROASTED BUTTER CARROTS GF	\$7.0
SAUTEED BABY SPINACH GF	\$10.0
SAUTEED GARLIC MUSHROOMS GF	\$10.0
MIXED LEAF SALAD GF	\$8.0
ROCKET & PEAR SALAD GF With parmesan cheese.	\$10.0

KIDS MENU *

\$15

CRUMBED CHICKEN NUGGETS
KIDS CHICKEN PARMIGIANA
KIDS 100G STEAK GF DF



DESSERTS

TIRAMISU

An elegant & rich Italian dessert.

\$15

CLASSIC FRENCH LEMON CREAM BRULEE

Rich custard dessert infused with lemon, with a layer of hardened caramelised sugar.

\$16

CHEESE BOARD

Three kinds of cheese (50g each), with crackers & muscatels.

\$32

AFFOGATO DI SEMIFREDDO AL TORRONE

A nougat semi-frozen dessert, drowned in thick hot chocolate or espresso.

\$18

ADD 30ML LIQUEUR TO YOUR AFFOGATO

\$22

Amaretto Baileys Cointreau Frangelico

DRINKS

BUTTER ME UP

The Little Hunter's famous espresso martini. Buttered vodka, Mr. Black, cold drip coffee & liqueur 43.

\$20

TOBLERONE

Why eat your dessert when you could drink it? Baileys, Frangelico, Kahlua & cream chocolate.

\$20

DANDELION PEDRO XIMÉNEZ

\$15

DEBORTOLI 8 YEAR MUSCAT

\$14

GALWAY PIPE PORT

\$8

TEA & COFFEE

\$4 REGULAR / \$5 LARGE

Cappuccino

English Breakfast Tea

Flat White

Earl Grey

Latte

Peppermint

Long Black

Green Tea

Espresso

Ginger & Lemon

Mocha

Hot Chocolate



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