

À LA CARTE MENU | 2010

Entrées

TAPAS PLATE (for 2) 19.90

Salt & pepper king prawns, homemade meatballs, Cajun chicken strips, grilled pineapple w/ caramelised onion, minted sour cream & rustic fries

PEKING DUCK RAVIOLI 12.90

Al dente duck ravioli; served w/snow peas, fresh orange wedges & a drizzle of extra virgin olive oil

CORN & CHIVE CROQUETTES 9.90

... w/ SMOKED SPEC 11.90

Homemade savoury potato cakes; served w/ rocket & a tomato & onion relish (v)

PRAWN & PANCETTA PASTA 13.90

King prawns & pancetta w/ chilli & lemon butter spaghetti; served w/ baby beetroot leaves

WARM CHORIZO SALAD 11.90

Charred chorizo, roast capsicum, kipfler potatoes & spinach leaves drizzled w/ a smoky paprika dressing (g)

RISOTTO 11.90

Basil & sun dried tomato risotto w/ mushrooms & pine nuts (v) (g)

SOUP OF THE DAY 9.90

Served w/ a warm crusty roll
See - Specials Board

LUNCH MENU AVAILABLE

MON to THU 11:30am ~ 2:30pm

FRI to SUN 11:30am ~ 6:00pm

(v) = vegetarian (g) = Gluten FREE option available

Mains

PORK GALANTINE 19.90

Homemade pork sausage wrapped in pancetta; served w/ green peas, creamy garlic mash & a red wine jus (g)

LAMB SHANK 22.90

Tender lamb shank in a rich tomato & rosemary sauce; w/ braised vegetables & mash

CHICKEN SUPRÉME 19.90

Crispy skinned chicken supreme; served w/ a cauliflower puree, broccolini & a roast capsicum sauce (g)

VEAL MEDALLIONS 24.90

Tender veal medallions drizzled w/ Hoi sin sauce; served w/ wok tossed Asian greens & roasted cherry tomatoes (g)

BLUE EYE COD 22.90

Crispy skinned fillet of Blue Eye Cod w/ beer battered chips, wilted baby spinach & a chunky tomato relish (g)

CHICKEN SCHNITZEL 18.90

(w/ FREE sauce)

Served w/ chips & salad or vegetables.
Or... why not add one of our great Toppers?

FISHERMAN'S BASKET 18.50

Fish fillets, prawn cutlets, crab meat, calamari & sea scallops served w/ caper mayonnaise, chips & salad

VEGETARIAN PIZZA 13.50

Pumpkin, pine nuts, rocket, onion jam & crumbled fetta on a tomato base (v)



Stag & Hunter Hotel – Mayfield

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Steaks

200g TENDERLOIN 26.90

Gippsland Private Selection

Produced from grain finished yearling beef, renowned for a superior eating quality & is characterised by a clean juicy taste & a light crisp flavour on the palate.

250g RUMP 28.90

Darling Downs Wagyu | Mb3+

The tastiest name in beef is produced from Wagyu / Angus cattle. Marble scores of 6+ help create an extraordinary depth of flavour & texture that gives you an eating experience you won't forget.

300g STRIPLOIN 29.50

Riverine Gold | MSA 3

Riverine premium beef is produced exclusively from high quality Bos Taurus cattle bred & finished in the rich, temperate climate of Southern Australia.

300g SCOTCH FILLET 25.90

Upper Hunter | Free Range

Locally bred free range beef, grown on the rich pastures of the Upper Hunter Valley by 4th generation cattle farmers.

400g RUMP (CAAB) 25.50

Certified Aust. Angus Beef | MSA 3

Pure bred Angus cattle, bred & grown on some of the finest pastures in Australia & finished on high quality cereal grains to deliver a delicious beef meal on every occasion.

400g T-BONE 29.90

Upper Hunter | Grass Fed

Another premium product from the Upper Hunter Valley. Grass fed & hormone free; guaranteed to deliver a true beef flavour every time.

500g PRIME RIB 43.90

1824 Premium Beef | MSA YGGF

1824 is produced from AAcO's Santa Gertrudis based herd. Cattle are cross-bred resulting in a breed known as Barkly composite. Cattle are individually selected to carry the 1824 brand ensuring consistency & uniformity. Selected cattle are finished at the Gonnoo feedlot near Emerald in Qld on rations designed by Australia's leading nutritionists.

1KG T-BONE 53.90

1824 Premium Beef | GF MSA

AAcO's premium cut of beef, displaying flavour & tenderness that is second to none. 1824 has been dry aged to ensure a superior eating experience.

**All steaks come with your choice of
Steak Fries or Smashed Idaho Potato & Salad**

THE FEAST (for 2) 55.50

A Feast ... for Two People

120g Angus top sirloin, 120g grain fed scotch fillet, lamb cutlets, pork ribs, chipolata, crisp prosciutto, green beans, & potato skins served w/ side salad & sauces.

SEASONING 2.00

*"To enhance the flavour of your steak
our Chefs recommend adding a seasoning"*

**GARLIC, LEMON & CHILLI WET RUB, or ...
SWILL'N'GRILL SPICY RUB (MILD)**

Breads

GARLIC BREAD	4.90
GARLIC BREAD w/ CHEESE	5.90
BRUSCHETTA	6.00
CHILLI & CORN BREAD	6.90
MIXED BREAD	9.00

Oysters

NATURAL	14.50 22.50
KILPATRICK	16.50 25.50
MORNAY	16.50 25.50
MIXED	16.50 25.50

Salads & Sides

CAESAR SALAD	12.90
... w/ CHICKEN	17.50
<i>Cos lettuce, bacon, croutons, soft fried egg, parmesan & a light anchovy dressing</i>	
GARDEN SALAD	8.50
SIDE SALAD	4.50
STEAMED VEGETABLES	4.50
CHIPS	4.50
CHIPS w/ GRAVY	5.00

Sauces 2.50

**CREAMY GARLIC – DIANE – MUSHROOM –
PEPPER – NAPOLITANA – or RICH GRAVY**

Toppers

CHEESY PARMIGIANA	4.50
CREAMY GARLIC PRAWNS	5.50