

STARTERS

Focaccia.....	22
Focaccia, prosciutto, rocket, rosemary honey, grana padano	
Edamame Hummus.....	19
crispy rice paper, furikake, garlic & Chilli oil, herb salad	
Fried Calamari (I).....	19
hand crumbed squid, smokey black aioli, garlic crunch, lemon	
Pork Belly Skewers.....	20
Bulgogi style, kimchichurri, chicharon crunch, gochujang aioli	

MAINS

Smoked Salmon Alfredo (A,GF).....	39
penne, peas, mushrooms, spinach, sundried tomatoes, grana padano	
Caesar Salad (GFA).....	29
grilled chicken, cos, parmesan, croutons, bacon, boiled egg, house caesar dressing	
Prawn Mee Goreng (I).....	36
egg noodles, prawns & chicken, sweet & savory sauce, beansprouts, shallots, chilli sambal, fried egg	
T-Bone 300G.....	52
broccolini, roasted kipfler, herb butter	
Sirloin MB2+ 250G.....	54
smoked kumara puree, charred broccolini, beef jus	
Grilled Pork Cutlet 300G.....	37
charred baby gem, mustard and tarragon sauce, apple purée	
Chilli Mussels (A).....	38
chorizo, red wine and tomato sauce, cherry tomatoes, chilli, sourdough	
Miso Glazed Eggplant (GF,V,VGA).....	29
furikake rice, edamame, pickled ginger, yuzu lime aioli	
Barrel Bistro Burger (GFA).....	32
tajima beef, bacon jam, oak lettuce, cheese, pickles, tomato, special sauce served with rosemary fries	
Confit Duck Leg.....	49
sunchoke, braised red cabbage, cherry jus	
Etty Bay Barramundi (GF) (A).....	37
kipfler potatoes, garlic spinach, café de paris, lemon	

DESSERT

Affogato.....	15
vanilla bean ice cream, espresso, hazelnut liqueur	
Trio of Sorbets in a cone (GFA).....	15
forest berry, raspberry, lime	
Fried Apple Pie.....	17
cinnamon sugar, crumble, vanilla ice cream	
Chocolate Cobbler.....	16
candied pecan, vanilla ice cream, chocolate sauce	



Dinner 5.30-8.00pm

SIDES

Seasonal Salad (DF,GF).....	12
seasonal greens, lemon & dijon dressing	
Fries (GF,V,VGA).....	14
rosemary salt, parmesan, truffle oil	

PIZZA (GF Base + \$6)

Hunter Valley Pepperoni.....	27
tomato base, mozzarella, local artisan pepperoni	
Margherita (V).....	28
tomato base, mozzarella, fior di latte, basil	
Vegetarian (V).....	26
tomato base, mozzarella, mushrooms, artichoke, spanish onions, capsicum, basil	
The Farm.....	28
smokey bbq sauce base, mozzarella, chicken, bacon, onion, capsicum, ranch	
Lord of the Meat.....	30
bbq base, mozzarella, bacon, pepperoni, ham, minced beef	
3 Little Pigs.....	30
bbq base, mozzarella, bacon, pork belly, pulled shoulder, honey mustard drizzle	
Chilli Prawn (I).....	30
tomato base, mozzarella, chorizo, chilli flakes, cherry tomatoes, aioli, basil	
Ham & Pineapple.....	26
tomato base, mozzarella, ham, pineapple	
3 Cheese Hot Honey (V).....	25
ricotta, mozzarella, parmesan, chilli flakes	

KIDS ALL \$15 (UNDER 12 YEARS)

Penne Pasta (GF)	
Battered Fish & Chips (I)	
Ham & Cheese Pizza	
Chicken Nuggets & Chips	
Vanilla Ice Cream.....	\$6
w/ chocolate, caramel or strawberry topping	

SCAN QR: Ideas for a party,
pre/post event gatherings,
family celebrations,
or maybe a work conference.



No split bills - thank you!

(GF) Gluten Free (GFA) Gluten Free Available Upon Request (A) Australian (I) Imported (V) Vegetarian (VG) Vegan (VGA) Vegan Available Upon Request (DF) Dairy Free All dishes are cooked & prepared in a gluten environment. Please advise staff of any allergies as all ingredients used in our dishes are not necessarily listed on the menu. Surcharges: 10% weekends; 20% public holidays

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