

STEAKHOUSE

HUNTER VALLEY

Welcome to the Hunter Valley Steakhouse

Located in the Heart of Hunter Valley Wine Country, our region is renowned for beautiful wine, picturesque scenery, fertile pastures & naturally the production of the purest Australian Beef.

At Mercure Resort Hunter Valley Gardens, we believe in utilising & supporting our local fresh produce, raising the standard of steakhouses to a whole new level of excellence.

We have carefully selected very specific breeds & brands of Beef, from King Island Organic grass feed, Local Hunter Gold, 1824, & Black Angus to premium Wagyu Kobe cuisine. All steaks are Meat Standards Australia (MSA) approved, ensuring that only quality beef is delivered to our valued guests, each & every time.

Our generous & fun spirit creates an inviting atmosphere for all occasions & my team & I wish you bon appetit!

Jean Marc Pollet
Executive Chef
DIRECTOR OF FOOD & BEVERAGE

*10% Advantage Plus discount applies on food & beverage
when ordering from this "A La Carte Menu" only*

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1824

1824 premium beef is the iconic beef brand of the Australian Agricultural Company, AACO's status as one of the nation's oldest companies, founded in 1824. Diners appreciate the 1824 Premium Beef for its superb tenderness, juiciness & full flavour, Angus, Charolais, Senepol, & Santa Gertrudis cattle, genetically renowned for their eating quality traits & adaptability. Cattle are born & raised on the natural grasses of pristine Australian properties before being finished on quality cereal grains.

BLACK ANGUS BEEF

"Teys" Black Angus, grain fed beef is derived from Angus cattle, MSA eligible, graded to ensure a maximum marbling score. Fed for a minimum of 120-200 days in feedlot with a specially formulated high energy grain ration. You could describe the meat flavour to be more gamy & robust, the more marbling of the meat will deliver a sweeter and buttery taste.

WAGYU KOBE CUISINE, F1, 450 days, score 9+

(Pronounced 'wag-you')

Wagyu is traditionally a breed of cattle native to Japan. Wagyu is considered one of the best in the world; it is highly marbled, meaning that the muscle is finely interspersed with monounsaturated fat. This marbling gives the beef its great flavour, moisture & tenderness when cooked. Some may describe this specific breed of beef as a smooth caramel and buttery flavour, intensely sweet and delicate.

GRASSLANDS PREMIUM BEEF, South Australia

Cattle are bred, raised & fattened on grass, over 250 native herbs and grasses provide the unique taste of grass fed young beef. Meat produced from a grass fed animal is significantly lower in fat & cholesterol than grain fed animals. Grass fed meat also has a flavour unique to the pasture & environment in which it was raised. We are noticing more & more discerning consumers moving away from the grain fed article to grass fed meat, Grasslands Premium beef MSA graded which guarantees tenderness and great taste.

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BREADS

Garlic & Herb Damper (for two)	6
Pizza Bread with Sun Dried Tomato Pesto & Melted Bocconcini	5
Baked Ciabatta with Marinated Olives & Aged Balsamic Vinegar	5

STARTERS

Honeyed Roasted Hunter Quail with Asparagus & Baby Beet <i>Spinach Leaves, Blueberry dressing</i> GF	15
Salt and Chilli Soft Shell Crab served with a Vietnamese salad <i>Sweet & Sour dressing, Fresh Lime</i>	15
Baked Ricotta Cake with Avocado, Semi Dried Tomato <i>Rocket leaves & Preserved Lemon Dressing</i> GF	15
Seafood Chowder with Sweet Potato & Leek <i>Sautéed Prawns, Scallops, Mussels,</i>	15
King Prawn and Crisp Pork Belly <i>Mango & Fennel Salad & Mirin and Lime Dressing</i> GF	16/29

SALADS

Steakhouse Salad <i>Rocket leaves with Semi Dried Tomato, Avocado, Pine nuts and Goat Cheese</i> GF	14
Caesar Salad <i>With Poached Farm Egg & Crisp Pancetta</i>	14

PASTAS

Ravioli filled with Four Cheeses and Shallot <i>English Spinach, Semi Dried Tomato and Sage Butter</i>	15/25
Fresh Fettuccine with sautéed Banana Prawns, Chorizo & Peas <i>Tomato based Sauce with Kalamata Olives & Basil</i>	16/29

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All Main Courses include one side

GRASSLANDS BEEF, Grass fed beef

SCOTCH FILLET	MSA certified	250g	35
PORTERHOUSE	MSA certified	300g	40

1824 BEEF, Santa Gertrudis cross, 120 days grain fed

RUMP, centre cut	MSA certified	250gr	35
TOURNEDOS, EYE FILLET	MSA certified	250gr	37
FILLET MIGNON	MSA certified	250g	38

Eye fillet wrapped with bacon & topped with baked mushrooms & garlic butter

VIKING CUTLET, "Cote de Boeuf"	MSA certified	400gr	42
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BLACK ANGUS BEEF, 140-200 days grain fed

SCOTCH FILLET	MSA certified	300gr	35
NEW YORKER, Black Angus	MSA certified	300gr	40
T-BONE, Black Angus	MSA certified	400gr	40

WAGYU KOBE CUISINE BEEF, Fl, 450 days grain fed, score 9+

SIRLOIN, <i>minute steak cooked medium rare</i>	MSA certified	200g	47
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US BEEF RIB		500g	37
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LAMB "DORSET" GRAIN FED	New England Tablelands		
LAMB RACK		4 Cutlets	37

CHAR GRILLED CHICKEN SUPREME			35
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PAN SEARED MARKET FISH			35
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Choose One Side, Additional Side 10

Sautéed Broccolini & Mushroom Ragout, with Hollandaise Sauce	GF
Work Fried Asian Greens with Oyster Sauce	
Potato Mash with Sour Cream, Garlic and Chive, Red Wine Jus	
Kipfler Potato, Rosemary, Chorizo & Snap Peas, Chilli Tomato Chutney	
Steakhouse Fries & Garden Salad @ Cafe de Paris Butter	GF

Additional Sauces 2

Peppercorn, Red Wine Jus, Mushroom & Port, Béarnaise GF, Lemon Hollandaise GF

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KIDS MEALS

Chicken Nuggets & Chips	9
Battered Fish & Chips	9
Spaghetti Bolognese	9
Mini Steak with Vegetables & Chips	GF 11
Ice cream	5
Fruit Salad	GF 5

DESSERTS

Kalhua Crème Brulee <i>Chocolate Velvet, Toasted pistachio Nut Bread</i>	15
Vacherin with tropical fruits <i>Meringue, Guava Ice Cream, Fresh Sliced Fruits</i>	15
Belgian Chocolate Fondant <i>Warm Soft Centre Chocolate Pudding, Campari and Orange Sorbet</i>	15
Coconut Panna Cotta	GF 15
<i>With Green Mango & Raspberry, Palm Sugar Caramel, Taro Chips</i>	
King Island Brie <i>Grapes & Plum Jam</i>	18

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