

### STARTERS

**Warm Sour Dough** with butter **6**

**House Garlic & Cheese Bread** **7**

**Bruschetta** tomato, basil, Spanish onion & balsamic oil. **8**

### ENTREES

**Thai Spiced Squid** with ginger caramel glaze on salad greens. **16**

**Smoked Salmon Salad** capers marinated onion, lemon & olive oil dressing. **16**

**Frittata** asparagus, sage, parmesan with a tomato compote. **16**

**Greek Prawns** In rich tomato sauce with shallots & fetta **18**

### SALADS AND LIGHT MEALS

**Thai Beef and Noodle Salad** Singapore noodles, Asian vegetables and lime dressing. **16.9**

**Lamb Rump Salad** garlic & mustard lamb with julienne salad and a mint & coriander yoghurt  
**17.9**

**Chicken Caesar** cos lettuce, Moroccan chicken, bacon, croutons, parmesan & house Caesar  
dressing. **16.9**

**Steak Sandwich Brewery Style** scotch fillet, caramelised onion, tomato, rocket & beetroot relish  
on toasted sour dough. **17.9**

**Vegetable Stack** layered vegetables oven roasted with a chick pea salad & capsicum marmalade  
served atop a tomato & onion chutney topped with fetta, orange & balsamic glaze. **16**

### OYSTERS

**Natural** with spiced dipping sauce. **13/23**

**Kilpatrick** bacon in Worcestershire sauce. **14/26**

### PIZZA

**Garlic Seafood** tomato chilli base with prawns, scallops & rocket salad. **19**

**Tikka Masala Chicken** mango chutney base, tikka chicken, caramelised onion topped with  
almonds, raisins, coriander & yoghurt. **19**

**Vegetarian** char grilled eggplant, zucchini, capsicum, mushroom & onion with bocconcini cheese.  
**18**

**Lamb Kofta** spiced lamb mince served with coriander salad, yoghurt & olive oil. **18**



## MAIN MENU

**Potters Signature Steak** 300g scotch fillet, served with steamed vegetables and a rich béarnaise sauce & sautéed Prawns. **29.5**

**Rump Steak** 400g rump Steak cooked just the way you like it, served with chips and salad and your choice of sauce. **26.9**

**Chicken Supreme** char Grilled chicken breast on jasmine rice with Asian greens & red curry coconut sauce. **28**

**Brickworks Bangers** French pork sausages on green beans, potato mash, caramelised onion & beer gravy. **18.9**

**Fish & Chips** tempura ale battered fish with chips, summer salad & house tartare **22.5**

**Brewery Beef Pie (House Special)** beef simmered in our own beer with a rich beer gravy and a golden pastry crust, served with garlic potato mash and mashie peas. **23**

**Lamb Shanks** rosemary & herb scented shanks, braised in a beer bath, with potato mash and onion & tomato gravy. **18/26**

**Beef Stir Fry** marinated rump steak with an Asian oyster sauce, Chinese chives on egg noodles. **22**

**Mexican Pork Cutlet** spiced succulent pork cutlet with avocado salsa and steamed chats. **22.9**

**Chicken Schnitzel** freshly crumbed chicken breast lightly fried, served with chips & salad.  
(your choice of sauce - additional \$3: Parmigiana - additional \$4 ). **18**

**Lamb Rump** char grilled lamb rump served on smashed chats with a Sicilian lemon & oregano sauce. **28**

Garden Salad 6   Steamed Rice 5   Steamed Vegetables 6.5   Chips 6.5   Mash 4  
Steamy Sauces – Beer Gravy, Mushroom, Diane, Pepper, Tomato & Onion Gravy 3

## FOR THE LITTLE SQUIRTS – under 12yrs

**Spaghetti Bolognese 9.5**

**Crumbed Chicken Tenders** with chips and a garden salad. **9.5**

**Fish and Chips** served with a garden salad. **9.5**

**Calamari and Chips** served with a garden salad. **9.5**

**Kids Pizza** tomato pizza sauce topped with your choice of cheese, ham & cheese or ham, cheese & pineapple. **9.5**

\*\*All Kids meals include a FREE Busy-Nippers Bag & a FREE choc-top ice cream\*\*

## DESSERT

Please see our friendly staff for today's blackboard specials

**Kids Ice Cream** Served with your choice of Chocolate, Strawberry or Caramel Topping. **2.5**





## OUR BEER

### **Hunter Kolsch (4.5%)**

A crisp and refreshing German golden ale. Hunter Kolsch has subtle fruit aromas of apple, pear & pineapple. With a delicate honey flavour and a soft hop bitterness in the finish. Hunter Kolsch is our biggest seller, try one and find out why.

### **Hunter Wit Bier (4.6%)**

Is our take on a Belgian White Beer. The Hunter Wit Bier is an unfiltered Wheat beer with fresh additions of Ground Coriander, Orange Peel & Lime Zest. A perfect beer for Thai inspired food.

### **Hunter Lager (4.8%)**

A full bodied European Lager with biscuity and toasty malt flavours. The German hops used in our Lager create a spicy and herbaceous aroma with a firm hop bitterness.

### **Hunter Ginger (4.5%)**

An alcoholic ginger beer! Our brewers grate up a bucket load of fresh ginger and put it in the boil – to get that undeniable ginger and spicy character.

### **Hunter Pale Ale (5.2%)**

Our American Pale Ale is all about the hops – with a strong fruity citrus tang – particularly of Grapefruit & Passionfruit. Several malts are used to help balance this complex beer.

### **Hunter Bock (5.5%)**

A dark German lager. Hunter Bock has resounding flavours of chocolate, coffee & caramel from several darker malts used. This will change your thoughts on dark beers!

### **Hunter Light (2.9%)**

The Hunter Light is a refreshing light alcohol beer with a pleasant fruity aroma and sweet malt flavour

## SEASONAL RANGE

Hunter Beer Co. brews a range of seasonal from a Smoked Oyster Stout, a Christmas Spiced Beer & Chocolate Porter, ask our Bar Staff what's currently available.



## **Wine List**

### **Sparkling**

- McWilliams Select Series Brut Reserve NV **5.5 24.5**
- Tulloch's Verscato NV **7.5 30**
- Briar Ridge Sparkling Pinot **38**
- 1999 Lindeman's Sparkling Shiraz **55**
- Tattinger Brut NV **85**

### **White Wines**

- 2009 The Vines Semillon Sauvignon Blanc **5.5 24.5**
- 2009 Keith Tulloch Per Diem Pinot Gris **7 28**
- 2009 Hope Estate Verdelho **28**
- 2009 Paikeas Tail Marlborough Sauvignon Blanc **7.5 30**
- 2008 Margan Chardonnay **7.5 30**
- 2008 Allandale Semillon **8 32**
- 2009 Pear Tree 'Calling Birds' Riesling **35**
- 2007 Mount Pleasant Phil Ryan Signature Semillon **38**

### **Red Wines**

- 2008 The Vines Shiraz Cabernet Sauvignon **5.5 24.5**
- 2008 McWilliam's Select Series Cabernet Merlot **5.5 24.5**
- 2005 Stonehurst Chambourcin **27**
- 2002 Tallavera Grove 'Stonefields' Cabernet Sauvignon **27**
- 2007 Glandore Tempranillo **28**
- 2008 Tamburlaine Petite Fleur Rose **7.5 30**
- 2008 Piggs Peake Sangiovese **32**
- 2003 Tintilla Merlot **32**
- 2007 Hope Estate 'The Ripper' Shiraz **33**
- 2008 Briar Ridge Cabernet Sauvignon **8 34**
- 2008 Six Foot Six Pinot Noir **8.5 36**
- 2008 Andrew Thomas 'Two of a Kind' Shiraz **8.5 36**

### **Reserve Wines**

- 2006 Chateau Pato DJP Shiraz **60**
- 2006 Keith Tulloch 'Kester' Shiraz **65**
- 2007 Andrew Thomas 'Kiss' Shiraz **75**
- 2005 Mount Pleasant 'Lovedale' Semillon **75**
- 2003 Tyrrell's Vat 1 Semillon **80**
- 2008 Pear Tree Merlot **80**
- 2008 Lakes Folly Chardonnay **85**
- 2008 Lakes Folly Cabernet **120**

*Proudly supporting the Hunter Valley's superb wines!"*

