



### STARTERS AND LIGHT MEALS

- Garlic & Cheese Bread 6
- Bruschetta (v) 8  
Char grilled ciabatta bread topped with tomato and basil salsa finished with balsamic glaze
- Wedges 12  
With sour cream, sweet chilli & guacamole
- Trio of Dips 12  
Warm wedges of ciabatta served with tzatziki, hummus and basil pesto
- Oysters  
Natural 12/22  
Kilpatrick 14/26

- Vegie Stack (GF, V) 15  
Char grilled vegetables layered with fetta and topped with a capsicum marmalade
- Salt & Pepper Squid 16  
Chinese five spice, cayenne pepper & sea salt crumbed squid, lightly fried & served with a sweet chilli & passionfruit dipping sauce
- Brewery Steak Sandwich 16.5  
Grain fed Rump with mixed lettuce, onion, cucumber. Finished with tomato & onion chutney, served with chips

- Thai Beef Salad (GF) 16.5  
Thai marinated beef tossed through with mesculin, Spanish onion, tomato, cucumber, bean shoots, toasted cashews & coriander. Finished with a Sweet & Sour Thai Sauce
- Lamb Salad 17.5  
Hickory smoked lamb loin tossed with mesculin with Kalamata olives, Spanish onion, tomato & drizzled with Balsamic dressing
- Greek Salad (v) 16  
Local fetta, kalamata olives, semi dried tomato, cucumber, Spanish onion & capsicum tossed through mesculin with olive oil & lemon juice
- Chicken Caesar 16.5  
Crisp Cos lettuce tossed through with Moroccan seasoned Chicken, croutons, bacon, egg, parmesan cheese and our own Caesar dressing

### GOURMET PIZZA

- Margarita (v) 16  
Tomato base topped with fresh roma tomatoes, basil & mozzarella cheese
- Tandoori Chicken 18  
Yoghurt & marsala base topped with tandoori marinated chicken, baby spinach, roasted capsicum, red onion & topped with mozzarella cheese
- Greek style Lamb 18  
Tomato base topped with marinated lamb, kalamata olives, baby spinach, semi dried tomatoes, fetta & mozzarella cheese
- Mexicana 18  
Guacamole base with spicy ground beef, tomato, mozzarella cheese finished with sour cream & salsa

### MAIN MEALS

- Potters Signature Steak 29.5  
350g Prime Hunter Scotch Fillet, topped with a pan fried king prawn and finished with a peppercorn jus and garlic butter  
Served with Garden Salad (minimum cooking time for well done 35 minutes)
- Rump Steak 26  
400g Rump Steak cooked just the way you like it, served with chips and either garden salad or steamed vegetables
- Stuffed Chicken Breast 28  
Stuffed with camembert cheese, avocado & pine nuts, topped with a seeded mustard buree blanc and served on a bed of chat potatoes & asparagus
- Lamb Rump 28  
Mint & rosemary marinated lamb rump, char grilled, served atop sweet potato puree & buttered baby spinach & drizzled with red currant jus
- Fish & Chips 22.5  
Tempura battered fish fillets, served with chips and garden salad, tartare sauce and lemon wedges
- Chicken Schnitzel (Add just \$3 for Parmigiana) 18  
Fresh chicken breast crumbed and lightly fried, served with chips and garden salad and your choice of sauce
- Bangers and Mash 18  
Pepper spiced gourmet sausages, creamy mash, gravy and crispy Kölsch onion rings
- Beer 'n' Beef Pie (Potters Signature Dish) 22  
Beef slowly cooked in Hunter Kölsch topped with golden puff pastry, mashed potato, mushy peas and gravy (extra cooking time required)
- Lamb Shanks 18/26  
Seasoned lamb shanks slowly braised in a Kölsch & red wine jus, served with creamy mash
- Tortellini 16/22  
Sweet potato and pine nut tortellini in a tomato and capsicum sauce topped with buttered baby spinach & shaved parmesan
- Pork Belly 22  
Oven roasted Pork Belly on creamy mash and buttered baby spinach, served with red currant jus & topped with apple and pear chutney

- Garden Salad 6    Steamed Vegetables 6.5    Chips 6.5    Mash 4
- Additional Sauces - Mushroom, Diane, Pepper, Seeded Mustard, Gravy 3












**FOR THE LITTLE SQUIRTS – under 12yrs**

- Spaghetti Bolognaise 9.5  
Topped with cheese and served with a side garden salad
- Chicken Nuggets 9.5  
Crumbed chicken served with chips and a garden salad
- Fish & Chips 9.5  
Served with chips and a garden salad
- Kids Hawaiian Pizza 9.5
- Kids Ice Cream 2.5  
Served with your choice of Chocolate, Strawberry or Caramel Topping

**DESSERT**

- Rocky Road Cheese Cake 9
- Bailey’s Pannacotta 9
- Sticky Date Pudding 9  
Served with butterscotch sauce and vanilla ice cream
- Chocolate Fondant 9

**OUR BEER**

- |   | M/S/P   |
|---|---------|
|  <b>Hunter Kölsch (4.5%)</b><br>A crisp and refreshing German golden ale. Hunter Kölsch has subtle fruit aromas of apple, pear & pineapple. With a delicate honey flavour and a soft hop bitterness in the finish. Hunter Kölsch is our biggest seller, try one and find out why. | 4/5/6.5 |
|  <b>Hunter Wit Bier (4.6%)</b><br>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.   | 4/5/6.5 |
|  <b>Hunter Lager (4.8%)</b><br>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.  | 4/5/6.5 |
|  <b>Hunter Ginger (4.5%)</b><br>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.   | 4/5/6.5 |
|  <b>Hunter Pale Ale (5.2%)</b><br>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.   | 4/5/6.5 |
|  <b>Hunter Bock (5.5%)</b><br>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!  | 4/5/6.5 |
|  <b>Hunter Light (2.9%)</b><br>The Hunter Light is a refreshing light alcohol beer with a pleasant fruity aroma and sweet malt flavour.  | 3.2/4   |

**SEASONAL RANGE**

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

