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## Dinner Menu

3 Course \$140p/h

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## Entrée

Seared scallop, cauliflower cream, chorizo crumb,  
salmon roe, smoked extra virgin olive oil

Pan Fried Potato Gnocchi with kale, shallots, leek, green  
peas, broccolini & Pecorino Romano

Woodfire grilled octopus, piquillo peppers, tomato,  
shallots, white bean puree

Heirloom tomato, La Stella buffalo mozzarella, basil &  
extra virgin olive oil

Bresaola with tomato horseradish, beetroot chutney,  
pistachio crumb, saffron mayo & pecorino Romano

Prawn and White Fish Cappelletti with lobster bisque

## Main

Butchers Beef Cut, hand selected cut of beef grilled over the Mibrasa woodfire grill with asparagus and porcini mushroom glaze

Oven baked Spatchcock, charred baby capsicum, fondant potato pumpkin puree, stock reduction

Fillet of Aquana Murray Cod with pasta fregola, tomato, lobster bisque & braised fennel

Duo of duck breast and confit leg, baby pear, celeriac, black truffle jus gras

Duo of Alba Australian White Lamb, oven baked rack, pressed shoulder, green pea & black garlic jus

Eggplant Parmigiana with La Stella buffalo mozzarella, pecorino Romano & basil finished in a tomato Prosecco

## Shared Between Two

Our Nioka Signature Black Angus Beef, aged on the bone, grilled over the Mibrasa Woodfire Grill, with porcini mushroom jus – supplement \$50

Alba Australian White Lamb Shoulder slow braised with kipfler potatoes, buttered broccolini & asparagus

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Sides \$9.5

Colcannon Potato

Asparagus & Broccolini

Heirloom Carrots

Soft Polenta

Roasted beetroot & goat's curd salad

## Dessert

Traditional Tira Misu with espresso glaze

Bitter chocolate tart, pistachio gelato

Traditional vanilla bean crème brûlée, Pedro Ximenez  
prunes

Vanilla panna cotta, de-hydrated fruit salad

Hunter Valley Cheese Factory  
Assorted Selection with  
muscatels, fig paste, grissini, crackers

## Post Dinner Cheese

Cheese for two - Supplement \$29

### Our Nioka Signature Black Angus

Our beef is sourced from the Hope family Nioka Farm located at the foothills of the Barrington Tops in the Upper Hunter Valley. Grass fed until ready for finishing, then the cattle are brought to the pastures adjacent to Hope Estate. Finished on a 100-day grain fed program incorporating the spent grain from our brewery and distillery production.