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## Lunch Menu

2 Course \$95p/h

3 Course \$115p/h

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## Entrée

Handcrafted salumi & air-cured meat with beetroot chutney, marinated olives, balsamic onion, goats curd, bread and grissini

Crab and Prawn Arancini, black garlic aioli and petite garden cress

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

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

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

Grilled cos lettuce hearts with crispy speck, aged Reggiano, anchovy dressing

## Main

Our Nioka Signature Black Angus Beef Brisket & soft polenta with heirloom tomato, chorizo compote, red wine jus

Fish & Chips, Aquana Murray Cod with hand cut chips & saffron aioli

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

Porcini Pappardelle with braised confit duck, mushrooms, sage & red wine

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

Prawn & White Fish Cappelletti with lobster bisque

## Shared Between Two

Our Nioka Signature Black Angus Beef, Chef's hand selected aged cuts 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 - supplement \$10

## After Lunch 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.