



The Chef and our team at voco™ Kirkton Park have a vision to make local Hunter Valley producers and their ingredients the heroes of Locavore Dining. The menu features the best of seasonal and regional produce, including our own estate garden grown produce, all sourced from within 150 km of voco™ Kirkton Park which underpins the philosophy of Locavore Dining creating a food lover's destination. As part of the estates continuous support to environmental sustainability, the team will provide freshly filtered still and sparkling water throughout your dining experience for \$2pp.

Farm, Forage and Graze.



TO START

Local Freshly Baked Olive and Rosemary Bread - \$6

Truffle Butter, Rosemary Olive Oil, Kirkton Park Signature Salt (N,VG)

ENTRÉE

Local Fish Gravlax - \$24

Local fish gravlax, beetroot pulp, red onion puree, black caviar served with a radish salad (GF, DF, N)

Seafood Bisque - \$28

Pan seared Scallops, Mussels and Prawns served with a herb twist (N)

Beef Carpaccio - \$28

Beef Carpaccio, Steak tartare quenelles, herb crusted Melba, shaved Hunter Belle Parmesan, Egg yolk confit, and black pepper truffle aioli (GF)

Chef Vegetarian Sensation - \$22

Imam Bayaldi, dukkah marinated Shanklish, Quinoa salad, mixed vegetable Croquettes and purple Cauliflower puree (VG)

Twice Cooked Pork Belly - \$27

Mixed berry relish, beetroot pulp, wood fired oven roasted pear and Hanging Tree Muscat jus (GF, DF, N)

Locavore Sharing for Two - \$39

Scallops with Squid ink and Cauliflower puree, mixed vegetable croquettes with Makhani foam, crispy twice-cooked Pork belly with mixed Berry relish (N)

GF=gluten free, DF=dairy free, N= nut free, VG= vegetarian, V= vegan



MAINS

Lemon Thyme Infused Duck Leg - \$36

Caramelized onion Polenta cake, baby beetroot, snow pea tendrils and pan juice (DF, GF, N)

Pan Fried Pumpkin Gnocchi - \$34

Asparagus and baby carrots topped with Herb and Goats Cheese Foam (VG)

Truffle Risotto - \$34

House grown cherry tomato risotto with baby seasonal vegetables, topped with Hunter Belle Parmesan (V, GF, N)

Market Fish of the Day - \$38

Served with Saffron velouté, black Caviar, sautéed asparagus and pomme paille (N)

“Grainge” Grain Fed Tenderloin 200g mb+2 - \$42

Savoy cabbage and leek a la crème, confit garlic, pomme puree topped with wild mushroom thyme jus (N, GF)

“Tajima” Grain Fed Waygu Rump 220g mb+6 - \$44

Confit potato, garlic & onion, crispy kale topped with wild mushroom thyme jus (N, GF)

“Game Farm” Chicken Breast - \$38

Sous vide Chicken breast medallion, polenta and caramelized onion cake, blistered cherry tomato, balsamic glazed carrots and pesto foam (DF)

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SIDES

Crispy Brussel Sprouts - \$8

Crispy Brussel Sprouts, Mustard crème fraîche, Shaved Hunter Belle Parmesan (GF,N)

Sautéed Garden Vegetables - \$8

With olive oil (GF)

Garden Greens Salad - \$8

Garden greens. Citrus dressing (GF,DF,N,VG,V)

Truffle Fries - \$8

French fries with Truffle oil and Hunter Belle Parmesan (GF,N)

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DESSERT

Chocolate fondant - \$15

*Guanaja 70% Valrhona chocolate,
Passion fruit, poached pear, freeze-dried mandarin, crispy chocolate pearls and house made vanilla ice cream (V)*

Duo of Brûlée - \$15

Vanilla Brûlée and Green Tea Brûlée served on Lemon myrtle & Macadamia soil with Quandong jam (GF, VG)

Kirkton Park Cheese Cake - \$15

House made Coconut sorbet, Seasonal berries and a coffee cigar (V)

Bounty - \$16

Chocolate & coconut mousse, House made Coconut sorbet. Salted Coconut caramel (GF, DF, VG, V)

Valley Cheese to Share - \$25

Trio Hunter Belle cheese. Drunken figs, Poached pear. Lavosh (V)

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Tea & Coffee

Espresso, Macchiato, Flat White, Mocha, Hot Chocolate,
Long Black, Latte
Cappuccino - \$4.5

English Breakfast, Peppermint, Chamomile, Green Tea,
Earl Grey - \$4

Milk: Full Cream, Skim, Almond, Soy, Coconut

Liqueur

Kahlua, Tia Maria, Frangelico, Bailey's - \$8

Dom Benedictine, Amaretto, Sambuca, Cointreau,
Drambuie, Grand Marnier - \$10

Dessert Wine & Port

Galway Pipe Port - \$9

Penfolds Grandfather Port - \$14

First Creek Botrytis Semillon - \$10

Congac

Courvoisier VSOP- \$25

Hennessy XO- \$60

Cocktails

Espresso Martini - \$20

Toblerone - \$18



5 Course Tasting - \$99

DEGUSTATION

with matched wines - \$139

Mixed vegetable Croquettes

Makhani Foam (N)

Beef Carpaccio

Beef Carpaccio, Steak tartare quenelles, herb crusted Melba, shaved Hunter Belle Parmesan, Egg yolk confit, and black pepper truffle aioli (GF)

Market Fish of the Day

Served with Saffron velouté, black Caviar, sautéed asparagus and pomme paille (N)

Choice Of

Lemon Thyme Infused Duck Leg

Caramelized onion Polenta cake, baby beetroot, snow pea tendrils and pan juice (DF, GF, N)

Or

Local Chicken Breast

Sous vide Chicken breast medallion, polenta and caramelized onion cake, blistered cherry tomato, balsamic glazed carrots and Pesto foam (DF)

Or

“Grainge” Grain Fed Tenderloin 200g mb+2

Savoy cabbage and leek a la crème, confit garlic, pomme puree topped with wild mushroom thyme jus (N)

Bounty

Chocolate & coconut mousse, House made coconut sorbet, Salted coconut caramel (GF,DF,FG,F)



5 Course Vegetarian Tasting - \$89

DEGUSTATION

with matched wines - \$129

Mixed Vegetable Croquettes

Makhani foam (N)

Imam Bayaldi

Eggplant cooked in olive oil and herbs (GF,DF, N,VG,V)

Quinoa salad

Served with mixed vegetables Croquettes and purple Cauliflower puree (VG)

Truffle Risotto

House grown cherry tomato risotto with baby seasonal vegetables, topped with Hunter Belle Parmesan (V, GF, N)

Bounty

Chocolate & coconut mousse, Coconut sorbet and Salted coconut caramel (GF,DF,VG,V)

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5 Course Vegan Tasting - \$89

DEGUSTATION

with matched wines - \$129

All matched wines for the Vegan Tasting Menu are locally sourced Vegan wines

Imam Bayaldi

Eggplant cooked in olive oil and herbs (GF, N, VG)

Quinoa Salad

Served with seasonal baby vegetables and purple cauliflower puree (VG, N)

Zucchini Cannelloni

Filled with bell peppers, aubergines, truffle potato, and baby carrots (VG, N)

Poached Pear

Dried Fig, Poached Pear and local nuts (VG, GF)

Bounty

Chocolate & coconut mousse, Coconut sorbet, Salted coconut caramel (GF, VG)

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