



the voco™ experience

Cheese & Wine Flight | \$39 ^{GFO} ^V

Sample 4 Hunter Belle cheeses, thoughtfully paired with a local sparkling, chardonnay, rosé and a shiraz, complete with local quince paste and lavosh crackers.

Hot Chocolate Platter | \$19 ^V

Your choice of white, milk or dark chocolate in a fondue style hot chocolate platter, served with whipped cream, rainbow and chocolate sprinkles, mini marshmallows and a cinnamon stick.

sharing

House-made Hummus | \$16 ^{DF} ^{GFO} ^V

Olive oil | paprika | warm pita bread
Add wood-fired pulled lamb for \$5

Baked Camembert | \$16 ^{GFO} ^V

Binnorie Dairy camembert | estate honey | crusty sourdough | pecans | grapes

Chorizo a la Sidra | \$22

Spanish chorizo cooked in cider
Locally brewed Sydney Brewery cider | crusty sourdough

Pork Belly Bao Buns (2) | \$16

Hoisin sauce | crunchy slaw

voco™ Signature Fries ^{VGO} ^V

Rose, rosemary and chilli salt | \$10
Truffle salt and shaved parmesan | \$12

Garlic and Chilli Marinated Olives | \$14 ^V ^{GFO}

Binnorie Dairy feta | crusty sourdough

Binnorie Dairy Cheese Board | \$29 ^V ^{GFO}

For 2 people

Duetto | triple cream brie | chilli, garlic and rosemary labna | cheddar | quince paste | muscatels | lavosh

Charcuterie Board | \$32 ^{GFO}

For 2 people

Locally sourced cold cuts | Binnorie Dairy cheddar | lavosh | wood-fired seasonal vegetables

Hunter Grazing Board | \$65 ^{GFO}

For 6 people

Selection of Binnorie Dairy cheeses | locally sourced cold cuts | wood-fired seasonal vegetables | quince paste | muscatels | lavosh

This menu is available from 11am until 9pm daily. Please place your order at the bar with our friendly hosts.

wood-fired pizza

Gluten free bases available for \$3.50 extra

Italian | \$22 ^V ^{GFO} ^{VGO}

Semi-dried Roma tomato | estate basil pesto | mozzarella | Napoli base

Quattro Formaggi | \$24 ^V ^{GFO}

Mozzarella | gorgonzola | goats cheese | parmesan | white base

Peri Peri Chicken | \$26 ^{GFO}

Peri Peri marinated chicken | red peppers | Spanish onion | mozzarella | spicy roasted red pepper mayonnaise | Napoli base

DESSERT PIZZAS

Nutella | \$18 ^{GFO} ^V

Nutella | strawberries | mini marshmallows

Prosciutto and Mushroom | \$26 ^{GFO}

Prosciutto | mushrooms | truffle oil | mozzarella | white base

Roast Vegetable | \$22 ^V ^{VGO} ^{GFO}

Zucchini | butternut pumpkin | capsicum | olives | red onion | mozzarella | Napoli base

Braised Brisket | \$26 ^{GFO}

Braised beef brisket | jalapenos | red onion | blistered cherry tomatoes | smoked cheddar | mozzarella | smokey BBQ base

Dulce de Leche | \$18 ^{GFO} ^V

Caramel | banana | condensed milk

bigger bites

Taco Trio | \$22 ^{GF} ^{DFO}

Your choice of any 3 of the below:

Wood-fired Lamb: Mediterranean vegetables | tzatziki

Pulled Beef Brisket: Chipotle slaw | pickles | onion

Pulled Jackfruit: Red cabbage | guacamole | vegan chipotle mayonnaise ^V ^{VG}

Steak Pomme Frites | \$36 ^{DFO}

250g sirloin | house-made God's butter | grated cured egg yolk | truffle salted French fries

Sliders (3) | \$24

Your choice of any 3 of the below, served with shoestring fries:

Wood-fired Lamb: Mediterranean vegetables | tzatziki

Pulled Beef Brisket: Chipotle slaw | pickles | onion

Pulled Jackfruit: Red cabbage | guacamole | vegan chipotle mayonnaise ^V ^{VG}

Buddha Bowl | \$22 ^{GF} ^{VGO} ^V

Grilled haloumi | avocado | wood-roasted pumpkin | dukkah | baby spinach | quinoa | beetroot hummus | mixed nuts

Add smoked salmon \$4

Add wood-fired chicken \$4

kids menu

MAINS

Crispy Chicken Strips | \$15

Served with chips and salad

Battered Fish Fingers | \$15

Served with chips and salad

Bolognese | \$15

Served with your choice of penne or spaghetti

DESSERT

Chocolate Brownie | \$9 ^{GF} ^V

Served with vanilla ice cream

Fruit Plate | \$9 ^{GF} ^{DF} ^V

Sliced seasonal fruit

Pasta and Sauce | \$15 ^V

Served with your choice of penne or spaghetti and Napoli sauce

Ham and Pineapple Pizza | \$15 ^{VGO}

Your choice of a tomato or BBQ sauce base

Sundae | \$9 ^{GF} ^V

Served with chocolate sauce and wafer sticks