

# VOCO™

AN IHG® HOTEL

Kirkton Park  
HUNTER VALLEY



## Room service

Available 11am- 9pm

Please note that each delivery will incur a \$4.50 Tray Charge

## 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

## 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 & 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