



**VOCO**<sup>®</sup>  
AN IHG HOTEL

Kirkton Park  
Hunter Valley



Things  
to  
eat

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All Day Dining

# ALL DAY MENU

10AM-10PM

## SHARING

- Bowl of Fries** 12  
voco™ Kirkton Park signature salt  
choice of sauce on side: aioli sauce | tomato sauce | BBQ sauce
- Potato Wedges** 14  
served with sweet chilli | sour cream
- Pumpkin Arancini (6 pieces) (VGN)** 22  
served with vegan aioli sauce | garden salad
- House Marinated Warm Hunter Valley Olives (V, NF)** 16  
served with garlic bread
- Salt and Pepper Squid (NF)** 24  
served with petite salad | house made aioli sauce | lemon wedge
- Beef Croquettes (3 pieces)** 24  
served with garden salad | black garlic aioli sauce
- Binnorie Dairy Cheese Board (V, GFO)** 34  
duetto | triple cream brie | cheddar |  
chilli, garlic and rosemary labna | quince paste | muscatels | lavosh  
**Add a selection of cold cut meats \$10**

## BIGGER BITES

- Honey BBQ Chicken Wings (10 pieces) (NF)** 22  
house made BBQ sauce | ranch dressing | finished in the wood-fire oven
- BBQ Pork Ribs (NF)** 29  
BBQ bourbon wood-fired pork ribs | Asian slaw
- voco™ Beef Burger (NF)** 26  
brioche bun | beef patty | aged cheddar | pickles | mixed lettuce |  
tomato chutney | yellow mustard | served with chips or garden salad
- Smoked Beef Brisket Burger (NF, GFO)** 29  
brioche bun | smoked beef brisket | aged cheddar | mixed lettuce | pickles |  
tomato chutney | BBQ sauce | served with chips or garden salad
- Steak Sandwich (NF)** 32  
toasted Turkish bread | pan seared beef fillet | caramelised onion | mixed lettuce |  
tomato | aioli | served with chips or garden salad

## SALADS

- Pumpkin, Chickpea and Feta (V, VGO)** 24  
wood-fired oven roasted pumpkin | chickpea | beetroot | quinoa |  
baby spinach | mixed nuts | ginger and soy sesame dressing  
**add grilled chicken breast | \$7**  
**add smoked salmon | \$8**
- Warm Duck Salad (GF)** 28  
wood-fired duck | mixed lettuce | pomegranate |  
beetroot | grapefruit | walnut | watermelon raddish | ginger and soy sesame dressing

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## WOOD-FIRED PIZZA

(Gluten free base additional \$2)

- Cheese and Garlic (V, VGO)** 24  
slow confit garlic puree | olive oil | Murray River sea salt
- Margherita (V, VGO)** 24  
Napoli sauce | semi-dried Roma tomatoes |  
home grown garden basil pesto | grated mozzarella cheese
- Moroccan Chicken** 28  
Napoli sauce | marinated chicken | shaved Spanish onion |  
capsicum | grated cheese | fresh mint yoghurt
- Pepperoni** 28  
Napoli sauce | spicy pepperoni | red peppers | baby spinach |  
spring onion | mozzarella cheese | chipotle mayo
- Roast Duck** 30  
hoisin sauce | wood-fired duck | roasted beetroot | mozzarella cheese
- Parma Ham and Fungi** 28  
Napoli sauce | prosciutto | chorizo | forest mushroom |  
mozzarella cheese | aioli sauce

## FROM THE WOOD-FIRED OVEN

(Available from 5pm - 10pm)

- Scotch Fillet 250G** 54  
creamy mash potato | seasonal vegetables | red wine jus
- House Smoked Wagyu Beef Brisket** 42  
truffle mash potato | steamed broccolini | red wine jus
- Wood-Fired Roast Salmon** 42  
kipfler potatoes | broccolini | buerre blanc
- Confit Duck Maryland** 42  
truffle mash potato | broccolini | beetroot
- Wood-Fired Roast Pumpkin (V, GF, VGO)** 32  
beetroot hummus | toasted pepitas | Binnorie feta | pomegranate
- Chicken Supreme** 42  
wrapped in prosciutto | kipfler potatoes | roasted vegetables | red wine jus

## DESSERT

- New York Style Baked Cheesecake (V)** 22  
chocolate crumb | fresh berries | vanilla ice-cream
- Chocolate Raspberry Date Sponge Cake (VGN)** 22  
served warm | coconut chocolate ganache | raspberry coulis | buckwheat crumble

V = Vegetarian | DF = Dairy Free | GF = Gluten Free | GFO = Gluten Free Option

VGN = Vegan | VGO = Vegan Option | NF = Nut Free

Please note a 10% surcharge will be added on public holidays

Times may vary, please ask our friendly staff