



VOCO[™]
— BY IHG —
Kirkton Park
Hunter Valley



Things
to
eat

All Day Dining

ALL DAY MENU

10AM-10PM

SHARING

Pork Belly Bites (4 pieces) (NF/GF) smokey honey BBQ sauce or Thai style chilli sauce	24
Chicken Wings (10 pieces) (NF/GF) smokey honey BBQ sauce or Thai style chilli sauce	24
Pumpkin Arancini (4 pieces) (NF/GF/VGN) vegan aioli roasted beetroot hummus	22
Wedges (V/NF) sweet chilli sour cream	14
Truffle Fries (V/NF) crispy golden fries parmesan truffle oil truffle aioli	16
Salt & Pepper Squid (NF/DF) crispy noodles coriander and chili sauce	24
Garlic Bread (2 pieces) (V/NF) add on cheese \$2	14
Mozzarella Sticks (V/NF) crumbed mozzarella sticks spicy tomato relish garden salad	22

BIGGER BITES

Comes with choice of chips or salad	
Steak Sandwich (NF/GFO) Tender spice roasted steak caramelized onions cheddar cheese honey BBQ sauce aioli	32
Southern Fried Chicken Burger (NF) Cajun slaw aioli sauce	26
voco Veggie Burger (V/GFO/NF) grilled seasonal vegetable pattie vegan aioli smokey tomato relish	26
BBQ Bacon & Cheese Burger (NF) wagyu pattie maple chilli bacon pickle cheese BBQ sauce aioli sauce	28
Pulled Pork Sliders (3) (NF) pulled pork smokey honey BBQ sauce spiced-crunchy slaw	24

SALADS

Cauliflower & Chickpea Salad (VGN/NF/GF) spice roasted cauliflower tender chickpeas pomegranate crisp salad leaves citrus dressing	22
Thai Beef Salad (GF/NF/DF) spiced wagyu beef rice noodles cucumber mint chilli Nam Jim sauce	28
Crispy Squid Salad (NF/DF) crispy golden squid grilled chorizo crispy leaf slaw Asian style chilli sauce	32
Ranch Chicken Salad (NF) green leaves ranch dressing cucumber shaved onion house-battered crispy chicken chilli bacon parmesan cheese	28
Add On \$6 each grilled chicken smoked salmon	

All food items are prepared in a kitchen that handles gluten, nuts, dairy, eggs, soy & other allergens.
While we take precautions, we cannot guarantee the absence of allergens.

Please note a 10% surcharge applies on Sunday | 15% surcharge on public holidays

ALL DAY MENU

10AM-10PM

WOOD-FIRED PIZZA

(Gluten free base additional \$5)

Four Cheese & Truffle (V/NF/GFO) confit garlic truffle base mozzarella cheese sharp cheddar provolone nutty parmesan	28
Margherita (V /NF/GFO) crispy crust tomato sauce confit tomatoes fresh mozzarella cheese basil	26
Moroccan Lamb (NF/GFO) slow roasted lamb seasoned Moroccan spices tomato sauce mozzarella cheese red onion roasted peppers mint yoghurt	28
Pepperoni (NF/GFO) crispy spicy pepperoni tomato sauce base mozzarella cheese chilli-infused honey	28
Pulled Pork (NF/GFO) tender pulled pork smokey honey BBQ sauce glazed pineapple zesty pickled jalapenos	28
Peri Peri Chicken Pizza (NF/GFO) roasted spiced chicken tomato sauce grilled capsicum spicy jalapenos Peri Peri mayo	28
voco Vego Pizza (V/NF/GFO) maple-glazed pumpkin roasted bell peppers Spanish onions vine-ripened cherry tomatoes creamy feta	28

MAINS

(Available from 5pm - 10pm)

Sirloin 250G (GF/NF) broccolini baby carrots truffle mash potato red wine jus	52
Cajun Salmon (GF/NF) broccolini baby carrots truffle mash potato tangy citrus and herb sauce	44
BBQ Pork Ribs (GF/NF) smokey honey BBQ Cajun slaw fries	44
Chicken Supreme (GF/NF) thyme & garlic roasted chicken broccolini baby carrots truffle mash potato red wine jus	42
Maple Glazed Pumpkin (VGN/GF/NF) wood fire maple glazed pumpkin fresh steamed greens herbed quinoa tangy citrus and herb sauce	32

SIDES

Garden Salad (VGN/GF/NF)	12
Signature Salt Fries aioli sauce	14

DESSERT

New York Style Baked Cheesecake (V) fresh berries coulis	24
Chocolate Brownie (GF/V) walnuts fresh berries coulis	24
Raspberry Date Cake (VGN) served warm with fresh berries coulis	24
Binnorie Cheese Board (NF) 3 cheeses lavosh rice crackers dried fruits quince paste	36

V = Vegetarian | DF = Dairy Free | GF = Gluten Free | GFO = Gluten Free Option
VGN = Vegan | VGO = Vegan Option | NF = Nut Free