



TOWER

LODGE

Please note, a surcharge of 15% applies on public holidays

Lunch & Dinner Menu

2 Course \$95 pp

3 Course \$125 pp

Our Nioka Signature Black Angus is sourced from the Hope family Nioka Farm, located at the foothills of the Barrington Tops in the Upper Hunter Valley. After being grass fed on the farm, the cattle are relocated to the pastures adjacent to Hope Estate for a 100 day grain finishing program. Incorporating spent grain from our brewery and distillery production, this feeding program increases marbling, flavour and tenderness.

At Tower, we rest our steaks as part of the cooking process. Most steaks take a minimum of 20 to 25 minutes, while dry aged steaks and Tomahawks take at least 35 to 40 minutes to prepare. We serve all our beef with lemon and recommend squeezing the juice over your steak to enhance the flavour. For the best eating experience, we suggest enjoying your steak medium rare, cooked to an internal temperature of 54 to 56°C.

Please note: Dry aged steaks cook differently due to their reduced moisture content. The exterior will appear more charred and drier, and a thick steak may look more cooked than it is. If you prefer a traditional, juicier style of steak, we recommend choosing our wet aged beef.

To Start

Sourdough with Cultured
whipped butter

Entrée

Seared Scallops
smoked pork cheek, fennel & vanilla (GF, I)

Pan fried Potato Gnocchi
shallots, leeks, green peas, broccolini, kale, asparagus,
aged Reggiano (GF)

Wood fired Tiger Prawns
fermented chilli cream, chives, lemon oil (GF, A)

Wagyu Beef Skewer
lemon-soy glaze, pickled cucumber & onion (GF, DF)

Bresaola
tomato horseradish, saffron, beetroot chutney, pistachio
crumb, Parmigiano Reggiano (GF)

Beef Tartare
capers, gherkins, mustard, eschalots, herbs & toasted
sourdough, egg yolk jam (GF Available)

Woodfired Fremantle Octopus
charred red capsicum, almonds, smoked potatoes, lime oil
(GF, DF, A)

Soft shell crab "Tempura"
cucumber, mint & coriander (GF, DF, I)

Rocket & Pear salad
walnuts & parmesan (GF)

Chargrilled Romaine Hearts Saffron
bresaola chips, crispy egg, Parmigiano Reggiano (GF)

Main

Nioka Butchers Cut steak 300g
roasted beetroot, sweet potato & red wine jus (GF)

Wagyu MB9+ Rump 250g
miso-glazed carrot, swede puree, tarragon butter &
Virgin Hills Rare Tawny jus - add \$30 (GF)

Classic Steak Diane
eschalots, Paris mushrooms, Dijon & 'cafe au lait'
sauce (GF)

Grilled Catch of the Day
garlic, sea vegetables, braised fennel, sauteed
spinach, fresh herbs, lemon & cultured butter (GF, A)

12-hour Smoked Beef Brisket "chasseur"
colcannon potato, smoked bacon, mushrooms,
balsamic-roasted onions & tarragon jus (GF)

Hand-made Squid Ink linguine
spanner crab, South Australian prawns, baby
octopus, confit garlic, lemon & dill (A)

Duck Breast "Crispy Skinned"
leg confit, fennel & raspberry (DF)

Roasted Pumpkin Risotto
black rice, burnt sage butter (GF, V)

A Australian seafood **I** Imported Seafood

GF Gluten-Free **DF** Dairy-Free

Shared Between Two

Share steaks are cooked over the Mibrasa grill to your liking and includes your choice of a side and sauce to accompany

Nioka 1.1kg Tomahawk – add \$65

Nioka 750g dry-aged Striploin – add \$75

Nioka 1.1kg Dry-Aged Tomahawk – add \$110

Sauces

Black Garlic & Thyme Butter

Red Wine Jus

Chimichurri

Sides \$12

Gratin Dauphinois
garlic, thyme & rosemary (GF)

Thick Cut Chips (GF)

Seasonal Greens (GF)

Crispy Brussel Sprouts
cashew butter (GF, DF)

Dessert

Dark Chocolate Brownie
Binnorie cream icing (V, GF)

Traditional vanilla bean Crème brûlée
fresh berries (V, GF)

Basque Cheesecake
Seville Orange Sauce (V, GF)

Sticky Date Pudding
Sticky toffee sauce, vanilla ice cream (V)

Coconut & Lemon Posset
Pistachio praline & fresh berries (GF, VG)

A Australian seafood **I** Imported Seafood
GF Gluten-Free **DF** Dairy-Free **V** Vegetarian

Cheese to Finish

Cheese for two - Add \$29

Hunter Valley Cheese Co.

Triple cream brie, Harrigan's Hunter Valley aged cheddar, Hunterzola blue vein with quince paste, grapes, grissini & crackers