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
whipped butter

Entrée

Lightly Cured Yellowfin Tuna (A)
Green apples, dill, caviar (I) & sour cream (GF)

Grilled South Australian Prawns
Papaya, mint, crispy shallots, roasted peanuts & lime (A, DF)

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

Pan-Fried Potato Gnocchi
Toasted corn, shimeji mushrooms, cherry tomatoes & marinated zucchini (V)

Roasted Pumpkin
Beetroot hummus & lemon oil (DF, GF)

Nioka Farm Beef Tartare
Shallots, harissa dressing, egg confit, ras el hanout & coriander cress (DF, GF Available)

Ash-Coated Coeur de Chèvre
Roasted and pickled beetroot, rocket leaves, candied walnuts & balsamic fluid gel (V, GF)

Caramelised Nioka Short Rib
Spiced cauliflower, sweet soy, ginger, peanuts & red wine jus (GF, DF)

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

Main

Classic Steak Diane
Eschalots, Paris mushrooms, Dijon & brandy (GF)

Pan-Seared Rack of Lamb
Grilled zucchini, red pepper relish, olive crumb, peas & mint (GF)

Nioka Butcher's Cut
Broccolini, pomme purée & salsa verde (GF)

Balmain Bugs and South Australian Prawns
Risoni, confit garlic, gem hearts, lemon & dill (A)

Black Cod
Saffron and scallop mousse, sautéed spinach & fish velouté (A, GF)

Chargrilled Cauliflower Steak
Caramelised Cauliflower puree, pickled onions, seeded mustard, Firetto florets, puffed wild rice & curry oil (GF, DF, VG)

12-Hour Slow-Cooked Brisket
Creamed leeks, spiced carrot, gremolata & red wine jus (GF)

Wagyu Upgrade
Australian Diamantina Rump - add $35

Japanese Kagoshima MB12 Ribeye - add $195

Chargrilled, burnt onion jam, asparagus & three-peppercorn jus (GF, DF)

A Australian seafood **I** Imported Seafood
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Shared Between Two

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

Tomahawk 1.1kg - add $65

Dry-aged Striploin 550g - add $75

Sauces

Black garlic butter (GF)

Red wine jus (GF, DF)

Chimichurri (GF, DF)

Sides $12

Skinny Chips
Smoked salt (DF, GF, VG)

Sautéed Greens
Sea salt & sumac (DF, VG)

Creamy Mash Potatoes
Extra virgin olive oil (GF)

Roasted Beetroot
Crumbled feta & balsamic (VG, GF)

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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)

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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