



TOWER

LODGE

Lunch & Dinner Menu

2 Course \$95 p/h

3 Course \$125 p/h

Our Nioka Signature Black Angus
Our beef is sourced from the Hope family Nioka Farm located at the foothills of the Barrington Tops in the Upper Hunter Valley. Grass fed until ready for finishing, then the cattle are brought to the pastures adjacent to Hope Estate.
Finished on a 100-day grain fed program incorporating the spent grain from our brewery and distillery production.

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

Entrée

Seared scallops, saffron cream, crispy guanciale,
pangrattato

Wood fired tiger prawns, fermented chilli cream,
chives, lemon oil

Wagyu beef skewers, lemon-soy glaze, pickled
cucumber and onion

Bresaola with tomato horseradish aioli, saffron aioli,
beetroot chutney, pistachio crumb, Parmigiano
Reggiano

Heirloom tomato, stracciatella, pickled onion, extra
virgin olive oil, micro basil

Woodfired octopus, Nduja, lemon aioli, asparagus,
radish & pea tendrils

Main

Nioka butcher's cut beef grilled over the Mibrasa wood fire grill, potato terrine, cauliflower purée, broccolini, porcini jus

Wagyu SB9+ rump 300g grilled over the Mibrasa wood fire grill, potato terrine, cauliflower purée, broccolini, porcini jus - supplement 30

Grilled market fish, clams, saffron veloute, roasted fennel

Nioka smoked beef brisket in red wine jus, crispy polenta with aged Reggiano, creamed spinach

Confit duck leg, roasted beetroots, pumpkin puree, black garlic jus

Grilled pork belly, yuzu-soy glaze, baby bok choy, wild rice, pickled onion & chilli oil

Nioka smoked beef ribs, chimichurri, whipped potato and glazed carrots

Shared Between Two

Nioka 1kg Tomahawk grilled over the Mibrasa Woodfire Grill – supplement 65

Nioka 1.1kg Dry-Aged Bistecca grilled over the Mibrasa Woodfire Grill – supplement 110

Nioka smoked beef ribs, chimichurri, whipped potato and glazed carrots

Please choose one sauce & side to accompany shared steak:

Porcini Jus | Red Wine Jus | Chimichurri

Sides 12

Colcannon Potato

Thick cut chips

Seasonal Greens

Heirloom Carrots

Rocket and pear salad with walnuts and Parmesan

Roasted Zucchini, mushroom and capsicum

Dessert

Dark chocolate mousse, chocolate soil, kataifi crisps
and pistachio gelato

Traditional vanilla bean crème brûlée, fresh berries

Burnt cheesecake, grilled peach, shortbread
crumb, maple glaze

Cheese to Finish

Cheese for two - Supplement 29

Hunter Valley Cheese

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