



TOWER

LODGE

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## Lunch & Dinner Menu

2 Course \$95 p/h

3 Course \$125 p/h

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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. 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

Pan fried potato gnocchi with shallots, leeks, green  
peas, broccolini, kale, asparagus, aged Reggiano

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

Nioka tenderloin tartare with cornichons, capers,  
Dijon, shallots and egg yolk jam

Wood-fired octopus, Nduja, lemon aioli, asparagus,  
radish & pea tendrils

Soft shell crab "tempura" with cucumber, mint and  
coriander

## Main

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

Wagyu SB9+ rump 300g, tarragon butter braised carrot, swede, Virgin Hills 1995 Tawny - add \$30

Classic Steak Diane with eschalots, Paris mushrooms, dijon and a 'cafe au lait' sauce

Charred catch of the day, shellfish bisque, sauteed turnip greens and lime leaf oil

Smoked Nioka beef brisket with colcannon, bacon, tomato confit, borettane onions and tarragon

Hand-made squid ink linguine with spanner crab, South Australian prawns, baby octopus, confit garlic, lemon and dill

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

Charred corn risotto with corn custard, wild black rice & white viola

## Shared Between Two

Nioka 1kg Tomahawk grilled over the Mibrasa woodfired grill – add \$65

Nioka 750g Dry-Aged Striploin grilled over the Mibrasa wood-fired grill - add \$75

Nioka 1.1kg Dry-Aged Bistecca grilled over the Mibrasa wood-fired grill – add \$110

Please choose one sauce & side to accompany shared steak:

Porcini Jus | Red Wine Jus | Chimichurri

Sides 12

Gratin dauphinois with garlic, thyme and rosemary  
Tomato and basil salad with buffalo, mozzarella & balsamic

Thick cut chips

Seasonal greens

Heirloom carrots

Rocket and pear salad with walnuts and parmesan  
Crispy brussel sprouts with cashew butter

## Dessert

Dark chocolate mousse, chocolate soil 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