

NIOKA

STEAKHOUSE

THE NIOKA STORY

In 2019 Jonno Hope, leading the Hope family business in to its second generation, decided to realise a long-held desire to expand into cattle farming. This decision continues the family's ethos of estate owned and grown and provided an opportunity to sustainably utilise the fermentation-finished grain from their brewery and distillery.

What started as a useful hobby at Hope Estate, the family's winery in the heart of Hunter Valley Wine Country, soon became a serious beef business with the acquisition of the 530-hectare Nioka Farm, located at the foothills of the Barrington Tops in the Upper Hunter Valley.

With a focus on constantly striving to improve the genetics of the 100% Black Angus breeding program, the ideal high-country conditions provide an amazing starting point for the Nioka beef journey.

Nioka cattle are raised enjoying the grassy pastures at the farm until they are ready for finishing. They are then transported to the grazing land adjacent to Hope Estate where they are finished on a 120-day grain fed program incorporating the nutrient-rich reclaimed grain from the brewing and distilling production. After processing select prime cuts are then dry-aged in the custom built dry-ageing facility, taking Nioka's signature Beef to the next level.

THERE ARE MANY WAYS TO ENJOY OUR NIOKA BEEF

Tallow Candle - Melting rendered beef tallow for sourdough for dipping.

Beef Tartare (Raw) - Finely minced raw tenderloin with bold seasoning.

Bresaola (Cured) - Our Topside beef is cured with salt and spices for several months then served thinly sliced and balanced with pickled Nashi pear and egg yolk jam for freshness.

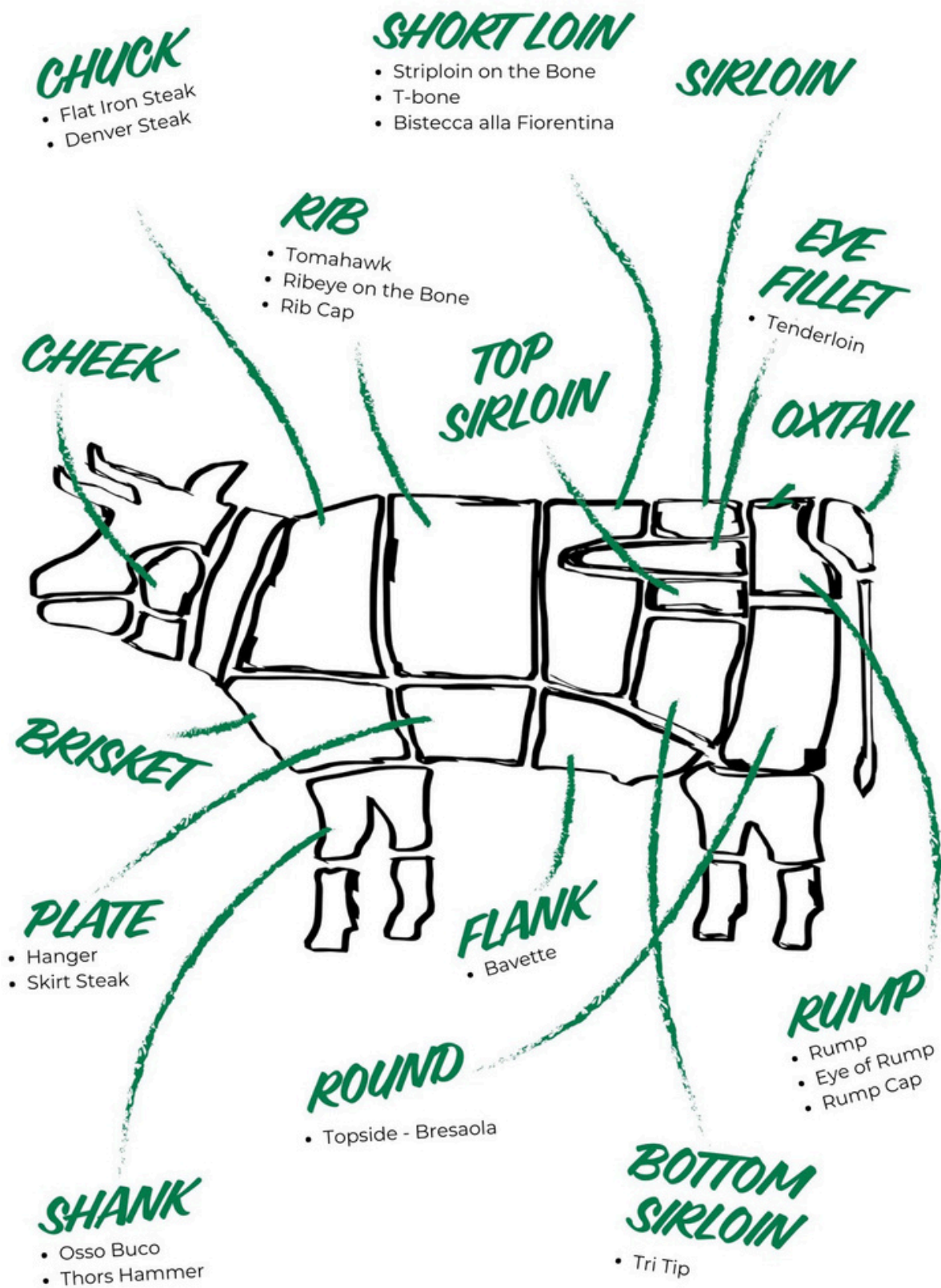
Beef Tortellini (Braised) – Our Round beef is slow cooked for 10 hours then wrapped in hand-made tortellini. Additional elements of pancetta, carrot and sage lift this dish.

Brisket (Smoked and Slow Cooked) – The only way to enjoy Beef Brisket.

Wet Aged (30+ Days) – Steak Diane, Tenderloin, New York Strip, Tomahawks and Butchers cuts are served after a period of coolroom ageing, while vacuum sealed, to increase sweet tenderness and juiciness.

Dry Aged (100+ Days) – Bistecca, T-bone and Striploin have received the ultimate ageing treatment. The high humidity dry ager concentrates flavour and yields firmer, buttery and nutty characters.

Thors Hammer (Smoked and Slow Cooked) – This cut of Shank is a striking dish. Large enough to feed 4 or 5 diners the hammer is not only smoked overnight but also slow cooked to provide the “fall off the bone” experience.



OUR FARMERS & PRODUCERS

Nioka Signature Black Angus

Kagoshima Japanese Wagyu

Miyazaki Japanese Wagyu

Senku Purebred Australian Wagyu

Icon XB Australian Wagyu

Diamantina Purebred Wagyu

Alba Australian White Lamb

Hungerford Meat Co.

MR Charcuterie

Aquna Murray Cod

Hunter Valley Cheese Factory

Redgate Farm

Mandole Orchard

TO START

Sourdough with CopperTree
whipped butter
(GF Available)

ENTREE

Chicken Liver Pate with
Borettane onions and
crusty bread
(GF Available)

Grilled South Australian Jumbo
Prawns with chimichurri and
fermented radish **(GF)**

Tenderloin Tartare with
cornichons, capers, Dijon
mustard, eschalot, soft herbs
and sourdough toast
(GF Available)

Fremantle Octopus Capaccio and
grilled with smoked potatoes,
shallots, chilli, lime and parsley
(GF)

Heritage Tomato salad with
smoked cheddar, chives
show pea sprouts. **(GF)**

Pan Fried Potato Gnocchi with
kale, shallots, leek, green
peas, broccolini, pistachio and
Pecorino Romano **(V)**

Rocket & Pear with walnuts
and parmesan **(GF)**

Bresaola with tomato horseradish,
beetroot, pistachio crumb, saffron
mayo and Pecorino Romano **(GF)**

MAINS

Casareccia Pasta Ragu with pork and fennel sausage, salumi, Nduja, San Marzano tomato, basil and red wine jus **(GF Available)**

Braised Angus Beef Tortellini with beetroot puree, speck, beef stock reduction & parsley

12 Hour Smoked Beef Brisket “chasseur” with colcannon potato, smoked bacon, mushrooms, balsamic roasted onions and a tarragon jus **(GF)**

Grilled Catch of the Day with garlic, sea vegetables, fresh herbs, lemon and cultured butter **(GF)**

Pan Fried Wollemi Duck Breast with confit leg, celeriac, pickled plums, duck croquette and red wine jus **(GF)**

Classic ‘Steak Diane’ Seared 300g Hanger steak with shallots, Paris mushrooms, brandy, Dijon mustard and a cafe ‘au lait’ sauce

30+ Day Wet Aged Butchers Cut 300g Black Angus MB 3+ **(GF)**

30+ Day Wet Aged Butchers Petite Cut 200g Black Angus MB 3+ **(GF)**

SELECT YOUR INCLUDED SIDE

Colcannon Potato **(GF, V)**

Roasted Carrots **(GF, VG)**

Roasted Cauliflower white miso glaze, whipped feta and crispy onions **(V, GF Available)**

Grilled Local summer corn with chilli, garlic and parmesan butter **(GF, V)**

Hand Cut Chips **(GF, V)**

Green beans and sugar snap peas with olive oil and sumac **(GF, VG)**

Baked Gnocchi and smoked cheese **(V)**

` (GF) = Gluten-Free (V) = Vegetarian | (VG) = Vegan

UPGRADE YOUR STEAK

All our steaks are handpicked from the most unique and well-respected meat programs in Australia, New Zealand and Japan. Grilled to your liking, seasoned with sea salt & fresh cracked pepper served with lemon and your choice of sauce.

OUR NIOKA SIGNATURE BLACK ANGUS

Nioka Signature beef is sourced from the Hope family's Nioka Farm located at the foot hills of the Barrington Tops in the Upper Hunter Valley. Grass fed until ready for finishing the cattle are then brought to the pastures adjacent to Hope Estate to be finished on a 120-day grain fed program, incorporating the reclaimed grain from our brewery and distillery production. Full Carcase Utilisation is an integral part of our finishing program, maximising the range of cuts harvested from each animal.

WET AGED

Wet Aged meat is meat that has been stored in vacuum packaging for a period of time to flavour and tenderise the meat. Enzymes inside the meat work to break down the connective tissues inside the muscle increasing the tenderness of the meat. We age in our meat cellar for a minimum of 30 days.

Black Angus MB 3+

Tenderloin 300g	40
New York Strip 300g	20
Tomahawk 1.1kg*	130

DRY AGED

Our Dry Aged Program has our Nioka Signature beef ageing in our meat cellar for over 100 days. This time-honoured process produces a rounder, sweeter flavour of remarkable intensity of each selected cut. Dry-Ageing changes beef by two means, the concentration and saturation of the natural flavour, as well as the tenderisation of the meat texture during the ageing process.

T-Bone 750g	95
Striploin on the Bone 550g	70
Bistecca alla Fiorentina 1.1kg**	180

**Known as the holiest of holies of Italian cuisine, the Florentine-style beef steak is prepared exclusively with dry-aged beef. The cut needs to be at least three fingers wide so that when the meat is grilled over a very hot flame, a nice, slightly charred crust forms on the outside of the steak while the inside remains succulent. As any true Tuscan will insist, this dream of a steak should only be eaten 'sanguinoso', meaning rare with a drizzle of extra virgin olive oil, rosemary & salt.

SAUCE - Red Wine Jus – Mushroom – Peppercorn – Béarnaise – Chimichurri

COMPOUND BUTTER - Black Garlic and Thyme – Café de Paris

CONDIMENTS - Mustards and Horseradish available on request

Extra sauce, condiments or compound butter

OUR WAGYU PRODUCERS

AUSTRALIAN

ICON XB WAGYU

Raised in open fields then grain finished for a minimum of 12 months. F1 wagyu cattle with the Tajima bloodline renowned for producing the highest percentage & best quality marbling.

F1 Wagyu MB 7+

Striploin 350g 50

SENKU PUREBRED WAGYU

Senku Pure Wagyu is synonymous with excellence, nourished with a specialised 450-day grain-feeding regimen to ensure their well-being & the superior quality of flavour.

Pure Full Blood Wagyu MB 8+

Striploin 350g 80

DIAMANTINA PUREBRED WAGYU

Purebred Wagyu from the Darling Downs region of Queensland. Raised on pristine pastures and grain finished.

Pure Full Blood Wagyu MB 8+

Eye of the Rump 350g 40

Ribeye 300g 55

JAPANESE

KAGOSHIMA A5 JAPANESE WAGYU

From the Kagoshima Prefecture, black cattle from the Kuroge Washu breed. Kagoshima Black cattle are blessed with the sun & natural surroundings of a warm tropical island. The meat is known for its full-bodied flavour & tenderness whilst having balanced marbling & natural umami. "Kagoshima (Black) Beef" 100% Full Blood Japanese Wagyu 600 days+ grain fed.

Denver Cut 300g 140

MIYAZAKI A5 JAPANESE WAGYU

Hand-selected from Miyazaki Prefecture, best known for its signature snowflake marbling, which results in its exquisite flavour, texture & tenderness. Miyazaki Wagyu are Kuroge Washu cows, 100% Full Blood Japanese Wagyu, raised on a wholesome diet of corn, wheat & barley for more than 600 days.

Striploin 300g 210

At Nioka, we rest our steaks as part of the cooking process. Most steaks take a minimum 20–25 minutes, while Dry Aged Steaks and Tomahawks take at least 35–40 minutes to prepare.

We serve all our beef with lemon and recommend squeezing the juice over your steak to enhance the flavour.

***For sharing if desired - All GF**

DESSERTS

Lemon Posset - Creamy lemon pudding with fresh berries & pistachio praline **(GF, V)**

Dark Chocolate Mousse garnished with fresh and frozen dried berries with creamy pistachio ice cream. **(GF)**

Traditional Vanilla Crème Brûlée with raspberry jam, fresh raspberry, freeze-dried raspberry **(GF)**

Mandole Orchard Almond Milk Vanilla Panna Cotta topped with de-hydrated fruit salad **(VG, GF)**

Italian Meringue with white peach and mango compote, coconut cream, and white chocolate **(GF)**