

NIOKA

STEAKHOUSE

Dry Aged Banquet Menu

(available for groups of 10 or more share-style)

To start

Olives and Guindilla Peppers with grissini (gf available)

Sourdough with CopperTree whipped butter and smoked salt (gf available)

Entrée

Seared scallops with cauliflower cream, chorizo crumb, salmon roe, smoked extra virgin olive oil (gf)

Bresaola with tomato horseradish, beetroot chutney, pistachio crumb and saffron mayo (gf)

Pan Fried Potato Gnocchi with kale, shallots, leek, green peas, broccolini, pistachio and pecorino romano (v)

Rocket and pear salad with walnuts and parmesan (gf, v)

Main

Chef's Selection of our Nioka Signature Black Angus dry aged on the bone and wet-aged Butcher's Cuts cooked over the parrilla grill with sea salt, fresh cracked pepper and served with lemon and a selection of sauce (gf)

Thor's Hammer, a massive beef shank smoked then slow cooked on the bone to give rich flavour and delicate texture served on a bed of polenta with red wine jus (gf)

Alba Australian White Lamb shoulder slow braised with colcannon potato and braised red onion (gf)

Grilled local Summer Corn risotto with arborio, sage burnt butter, puffed wild rice, wild garlic flowers (gf, v)

Heirloom Carrots - Broccolini & Green Beans - Hand Cut Chips (gf, v)

Dessert

Alternate Serve

Lemon posset – creamy lemon pudding with fresh berries and pistachio praline (v)

Italian Meringue with passionfruit curd, fresh fruit compote, fresh berries, chocolate soil and lemon balm (gf, v)

\$140 per person

Optional add-ons

Oysters served natural to start (gf) | \$68 per dozen

Cheese plate to finish - Hunter Valley Cheese Factory Pokolbin White, Grape Vine Ash Brie & Hunter Gold Washed Rind. Served with Almonds & Crackers (gf available) | \$12 per person

gf = gluten free, v = vegetarian

Please note: Dishes and/or accompaniments may change subject to seasonality and availability of produce.