



INFUZION  
restaurant

## ENTRÉE

- Ploughman's platter served with cheddar cheese, cured meats, charred vegetables, chefs selection of dips and toasted croutes 18.
- Caesar Salad with baby cos, shaved parmesan crispy pancetta, garlic croutons, boiled egg and chicken 21.
- Tuscan white bean soup with crispy pancetta 16.

## MAINS

- Angel bay beef burger with lettuce, mayonnaise, tomato, beetroot and pineapple, steak fries, garlic aioli 21.
- Butter Chicken curry, served with fragrant rice, naan bread and yoghurt raita 29.
- Twice cooked wagyu beef cheek braised in spiced red wine, oven finished, on ginger infused kumara mash with glazed escallots, baby beets and pan juices 39.
- Beer Battered Fish and Chips served with mixed garden salad and Tartare Sauce 24.
- Three mushroom risotto with porcini essence, grilled asparagus and aged parmesan 28.



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## FROM THE GRILL

Served with chips and salad and red wine jus

Grainge Black Angus Rib Eye Cutlet 300gm	36.
Grainge Black Angus Sirloin 250gm	33.
Golden plains pork cutlet 250gm	33.

## SIDES

Steak fries with garlic aioli	8.
Seasoned potato wedges	8.
Garden salad greens	7.

## DESSERT

Citrus curd tart, with double cream and mixed berries	16.
Hunter valley cheese selection with prunes, walnut bread & Lavosh	19.