



**VOCO**<sup>®</sup>  
AN IHG HOTEL

Kirkton Park  
Hunter Valley



Things  
to  
eat

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All Day Dining

# ALL DAY MENU

10AM-10PM

## SHARING

- Bowl of Fries** 12  
voco™ Kirkton Park signature salt  
choice of sauce on side: aioli sauce | tomato sauce | BBQ sauce
- Potato Wedges** 14  
served with sweet chilli | sour cream
- Pumpkin Arancini (6 pieces) (VGN)** 22  
served with vegan aioli sauce | garden salad
- House Marinated Warm Hunter Valley Olives (V, NF)** 16  
served with garlic bread
- Salt and Pepper Squid (NF)** 24  
served with petite salad | house made aioli sauce | lemon wedge
- Beef Croquettes (3 pieces)** 24  
served with garden salad | black garlic aioli sauce
- Binnorie Dairy Cheese Board (V, GFO)** 34  
duetto | triple cream brie | cheddar |  
chilli, garlic and rosemary labna | quince paste | muscatels | lavosh  
**Add a selection of cold cut meats \$10**

## BIGGER BITES

- Honey BBQ Chicken Wings (10 pieces) (NF)** 22  
house made BBQ sauce | ranch dressing | finished in the wood-fire oven
- BBQ Pork Ribs (NF)** 29  
BBQ bourbon wood-fired pork ribs | Asian slaw
- voco™ Beef Burger (NF)** 26  
brioche bun | beef patty | aged cheddar | pickles | mixed lettuce |  
tomato chutney | yellow mustard | served with chips or garden salad
- Smoked Beef Brisket Burger (NF, GFO)** 29  
brioche bun | smoked beef brisket | aged cheddar | mixed lettuce | pickles |  
tomato chutney | BBQ sauce | served with chips or garden salad
- Steak Sandwich (NF)** 32  
toasted Turkish bread | pan seared beef fillet | caramelised onion | mixed lettuce |  
tomato | aioli | served with chips or garden salad

## SALADS

- Pumpkin, Chickpea and Feta (V, VGO)** 24  
wood-fired oven roasted pumpkin | chickpea | beetroot | quinoa |  
baby spinach | mixed nuts | ginger and soy sesame dressing  
**add grilled chicken breast | \$7**  
**add smoked salmon | \$8**
- Warm Duck Salad (GF)** 28  
wood-fired duck | mixed lettuce | pomegranate |  
beetroot | grapefruit | walnut | watermelon raddish | ginger and soy sesame dressing

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10AM-10PM

## WOOD-FIRED PIZZA

(Gluten free base additional \$2)

- Cheese and Garlic (V, VGO)** 24  
slow confit garlic puree | olive oil | Murray River sea salt
- Margherita (V, VGO)** 24  
Napoli sauce | semi-dried Roma tomatoes |  
home grown garden basil pesto | grated mozzarella cheese
- Moroccan Chicken** 28  
Napoli sauce | marinated chicken | shaved Spanish onion |  
capsicum | grated cheese | fresh mint yoghurt
- Pepperoni** 28  
Napoli sauce | spicy pepperoni | red peppers | baby spinach |  
spring onion | mozzarella cheese | chipotle mayo
- Roast Duck** 30  
hoisin sauce | wood-fired duck | roasted beetroot | mozzarella cheese
- Parma Ham and Fungi** 28  
Napoli sauce | prosciutto | chorizo | forest mushroom |  
mozzarella cheese | aioli sauce

## FROM THE WOOD-FIRED OVEN

(Available from 5pm - 10pm)

- Scotch Fillet 250G** 54  
creamy mash potato | seasonal vegetables | red wine jus
- House Smoked Wagyu Beef Brisket** 42  
truffle mash potato | steamed broccolini | red wine jus
- Wood-Fired Roast Salmon** 42  
kipfler potatoes | broccolini | buerre blanc
- Confit Duck Maryland** 42  
truffle mash potato | broccolini | beetroot
- Wood-Fired Roast Pumpkin (V, GF, VGO)** 32  
beetroot hummus | toasted pepitas | Binnorie feta | pomegranate
- Chicken Supreme** 42  
wrapped in prosciutto | kipfler potatoes | roasted vegetables | red wine jus

## DESSERT

- New York Style Baked Cheesecake (V)** 22  
chocolate crumb | fresh berries | vanilla ice-cream
- Chocolate Raspberry Date Sponge Cake (VGN)** 22  
served warm | coconut chocolate ganache | raspberry coulis | buckwheat crumble

V = Vegetarian | DF = Dairy Free | GF = Gluten Free | GFO = Gluten Free Option

VGN = Vegan | VGO = Vegan Option | NF = Nut Free

Please note a 10% surcharge will be added on public holidays

Times may vary, please ask our friendly staff



## SPARKLING

Bimbadgen Moscato   Hunter Valley	11   48
Dal Zotto Prosecco   King Valley, Victoria	13   58
Savannah Estate Brut   Hunter Valley	15   60
2015 Pooles Rock Blanc de Blanc   Orange, NSW	90
Moet & Chandon Imperial Cuvee   Champagne, France	240
Piper Heidsieck Cuvee   Reims, France	195

## ROSÉ

Allandale Classic Rosé   Hunter Valley	12   55
The Little Wine Company Sangiovese Rosé   Hilltops Region, NSW	14   63
Maison Lorigeril O de Rosé   Languedoc, France	70
Bonvilla Sparkling Rosé   Hunter Valley	12   55

## WHITE WINE

Leogate 'Brokenback' Semillon   Hunter Valley	11   52
Gartelmann 'Benjamin' Semillon   Hunter Valley	14   63
Saddler's Creek Semillon   Hunter Valley	60
Vinden Wines 'Somerset Vineyard' Semillon   Hunter Valley	70
Tyrells Hunter Valley Chardonnay   Hunter Valley	12   55
Audrey Wilkinson 'Series' Chardonnay   Hunter Valley	60
Tamburlaine Sauvignon Blanc   Orange, Central Ranges   <b>vegan</b>	58
Ara NV 0% Sauvignon Blanc   Marlborough, New Zealand   <b>Non-Alcoholic</b>	12   55
Keith Tulloch 'Per Diem' Pinot Gris   Hunter Valley	11   50
McLeish Estate Verdelho   Hunter Valley	13   60
Savannah Estate Gruner Veltliner   Hunter Valley	76
Wren Wines Vermentino   Hunter Valley	68
Pokolbin Estate Riesling   Hunter Valley	65

## RED WINE

First Creek 'Botanica' Shiraz   Hunter Valley	12   55
Ivanhoe 'The Pressings' Shiraz   Hunter Valley	15   70
Briar Ridge 'Stockhausen' Shiraz   Hunter Valley	105
Briar Ridge 'Cold-Soaked' Cabernet Sauvignon   Orange	13   60
Margan Cabernet Sauvignon   Broke Fordwich   <b>vegan</b>	65
Saddler's Creek 'Bluegrass' Cabernet Sauvignon   Langhorne Creek	80
First Creek 'Botanica' Pinot Noir   Blends of Australia	11   48
Lark Hill Regional Pinot Noir   Canberra	72
Allandale GSM (Grenache, Shiraz, Mataro)   Hunter Valley	64
Margan Barbera, Ceres Hill   Broke Fordwich   <b>vegan</b>	78
Gartelmann 'Joey' Merlot   Orange	63
First Creek 'Limited Release' Malbec   Central Ranges	80

## DESSERT WINE

Tamburlaine Aged Muscat   Hunter Valley	15   60
Audrey Wilkinson 'Winemakers Selection' Dessert Semillon   Hunter Valley	12   52



## BEER ON TAP

Stone and Wood Pacific Ale	10
Byron Bay Lager	10

## BOTTLED BEER

Hahn Light	10
Hahn Super Dry	11
Heineken	11
Corona	12
James Squire 150 Lashes	11
James Squire Zero   Non-Alcoholic	11
Sydney Brewery Summer Swimmer Ale	12
Sydney Brewery East Coast IPA	12
White Rabbit Dark Ale	14
Brookvale Ginger Beer	15
James Squire Apple Cider	12

## ESTATE GROWN COCKTAILS

### **Salted Caramel Espresso Martini** 22

Signature Salt Caramel Syrup | Cold Drip Espresso | Mr. Black Coffee Liqueur |  
Grey Goose Vodka  
Classic Espresso Martini Available

### **Chilli Margarita** 22

Estate Chilli Tequila | Cointreau | Estate Lime | Estate Signature Salt  
Classic Margarita Available

### **Passionfruit Martini** 22

Estate Passionfruit | Estate Lemon Juice | Fresh Raspberry | Pineapple Juice |  
DeKuyper Peach Schnapps | Woodfords Reserve Bourbon

Classic Cocktails Available On Request

## MOCKTAILS

### **Feelin' Peachy** 12

Fresh Strawberry | Peach Syrup | Cranberry Juice  
Lemon Juice | Lemonade

### **Hint of Spice** 12

Fresh Lime Juice | Fresh Mint | Cinnamon Sugar Syrup  
Pineapple Juice | Ginger Ale