



VOCO[®]
AN IHG HOTEL

Kirkton Park
Hunter Valley



Things to eat

All Day Dining

ALL DAY MENU

10AM-10PM

SHARING

Bowl of Fries

voco™ Kirkton Park signature salt
choice of sauce on side: aioli sauce | tomato sauce | BBQ sauce

12

Potato Wedges

served with sweet chilli | sour cream

14

Pumpkin Arancini (6 pieces) (VGN)

served with vegan aioli sauce | garden salad

22

House Marinated Warm Hunter Valley Olives (V, NF)

served with garlic bread

16

Salt and Pepper Squid (NF)

served with petite salad | house made aioli sauce | lemon wedge

24

Beef Croquettes (3 pieces)

served with garden salad | black garlic aioli sauce

24

Binnorie Dairy Cheese Board (V, GFO)

duetto | triple cream brie | cheddar |
chilli, garlic and rosemary labna | quince paste | muscatels | lavosh

34

Add a selection of cold cut meats \$10

BIGGER BITES

Honey BBQ Chicken Wings (10 pieces) (NF)

house made BBQ sauce | ranch dressing | finished in the wood-fire oven

22

BBQ Pork Ribs (NF)

BBQ bourbon wood-fired pork ribs | Asian slaw

29

voco™ Beef Burger (NF)

brioche bun | beef patty | aged cheddar | pickles | mixed lettuce |
tomato chutney | yellow mustard | served with chips or garden salad

26

Smoked Beef Brisket Burger (NF, GFO)

brioche bun | smoked beef brisket | aged cheddar | mixed lettuce | pickles |
tomato chutney | BBQ sauce | served with chips or garden salad

29

Steak Sandwich (NF)

toasted Turkish bread | pan seared beef fillet | caramelised onion | mixed lettuce |
tomato | aioli | served with chips or garden salad

32

SALADS

Pumpkin, Chickpea and Feta (V, VGO)

wood-fired oven roasted pumpkin | chickpea | beetroot | quinoa |
baby spinach | mixed nuts | ginger and soy sesame dressing

24

add grilled chicken breast | \$7

add smoked salmon | \$8

Warm Duck Salad (GF)

wood-fired duck | mixed lettuce | pomegranate |
beetroot | grapefruit | walnut | watermelon raddish | ginger and soy sesame dressing

28

ALL DAY MENU

10AM-10PM

WOOD-FIRED PIZZA

(Gluten free base additional \$2)

Cheese and Garlic (V, VGO)

slow confit garlic puree | olive oil | Murray River sea salt

24

Margherita (V, VGO)

Napoli sauce | semi-dried Roma tomatoes |
home grown garden basil pesto | grated mozzarella cheese

24

Moroccan Chicken

Napoli sauce | marinated chicken | shaved Spanish onion |
capsicum | grated cheese | fresh mint yoghurt

28

Pepperoni

Napoli sauce | spicy pepperoni | red peppers | baby spinach |
spring onion | mozzarella cheese | chipotle mayo

28

Roast Duck

hoisin sauce | wood-fired duck | roasted beetroot | mozzarella cheese

30

Parma Ham and Fungi

Napoli sauce | prosciutto | chorizo | forest mushroom |
mozzarella cheese | aioli sauce

28

FROM THE WOOD-FIRED OVEN

(Available from 5pm - 10pm)

Scotch Fillet 250G

creamy mash potato | seasonal vegetables | red wine jus

54

House Smoked Wagyu Beef Brisket

truffle mash potato | steamed broccolini | red wine jus

42

Wood-Fired Roast Salmon

kipfler potatoes | broccolini | buerre blanc

42

Confit Duck Maryland

truffle mash potato | broccolini | beetroot

42

Wood-Fired Roast Pumpkin (V, GF, VGO)

beetroot hummus | toasted pepitas | Binnorie feta | pomegranate

32

Chicken Supreme

wrapped in prosciutto | kipfler potatoes | roasted vegetables | red wine jus

42

DESSERT

New York Style Baked Cheesecake (V)

chocolate crumb | fresh berries | vanilla ice-cream

22

Chocolate Raspberry Date Sponge Cake (VGN)

served warm | coconut chocolate ganache | raspberry coulis | buckwheat crumble

22

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