

Hunters Quarter



ABOUT HUNTERS QUARTER

Hunters Quarter restaurant welcomes you to its table. Thank you for allowing us to host you in true Hunter Valley style at the iconic Pooles Rock Vineyard.

HQ (as it is known to the locals) features floor-to-ceiling glass windows and doors, every seat in the restaurant provides panoramic views of the surrounding vineyard. Furnished with light-coloured wooden tables, dark plush chairs, crisp white lounges, the restaurant features a hand crafted suspended timber ceiling, with pendant lighting, all housed in a modern, architecturally designed building. Hunters Quarter has the capacity to seat up to 120 guests for a more formal event or 160 guests for canapes with a veranda providing stunning views across the vineyard.

We understand that each event is unique, so we have a dedicated team of professionals to assist you with all of your arrangements and to customise a package to suit the needs of your group. All listed prices are subject to change, menu options are based on minimum

OUR CHEF



Owner and Head chef, Brian Duncan brings a wealth of global and local experience in fine dining to HQ, having worked at the Dorchester Hotel (Three Michelin stars) and Claridges Hotel (One Michelin Star) in the upmarket area of Mayfair in London.

Brian was the executive chef at Level 41 (👑👑👑) and The Establishment (👑👑👑), two of Sydney's premier restaurants. His breadth of experience and exposure to a variety of world cuisines bring a unique and refined quality to his product, and his belief on food is based on simple, fresh, local and seasonal produce.

***"Good food is about technique,
great food about passion"***

Hunters Quarter

OUR HISTORY

Our catering business history provided catering services to Australian and International based financial services organisations and corporates over a time period of ten years. Chef / Proprietor Brian Duncan has been employed by the US Network NBC to cater for 3000 of their network staff and International guests of the government at the 2014 Sochi Winter Olympics.

Corporate catering background have facilitated the enclosed

- Product launches
- Branch opening,
- Fund raising events,
- Auctions,
- Foundation charity events,
- Press releases,
- Rollout of new Client Entertainment Facilities
- Office Client Entertainment Property fit outs
- Annual Xmas parties for 3000 pax hosted at the overseas passenger terminal
- Annual Mel Cup events
- Company sailing days hosted at the Rushcutters Bay Royal Sailing Club
- Private functions hosted for Board of Directors offsite.

Hunters Quarter

OUR VENUE

HUNTERS QUARTER AT POOL'S ROCK VINEYARD



Hunters Quarter at Pooles Rock Vineyard has the ability to seat up to 140 guests for a more formal event or 160 guests for canapes with a veranda providing stunning views across the vineyard.



VENUE HIRE

Venue hire fee of \$1,500.00 payable for private events exclusively held at Hunters Quarter on Pooles Rock Vineyard.

Friday & Saturday evenings attract a minimum spend.

Hunters Quarter

OUR PACKAGES

ULTIMATE PLATED MENU - \$180 PER PERSON

- Two course alternate serve menu.
- Three-hour beverage package
- Selection of tea and coffee

SHARED FEAST - \$180 PER PERSON

- Gourmet shared feast menu crafted by our Executive Chef
- Three-hour beverage package
- Selection of tea and coffee

COCKTAIL - \$180 PER PERSON

- Specially designed canapes served continuously for three hours, including savory, substantial and sweet options
- Four-hour beverage package

PACKAGE UPGRADES

- Add an additional course for the ultimate package.
- Cheese platters.
- Antipasto platters.
- Additional canapes.
- Upgrade to Espresso Coffee for your guests.
- Supplier meals are available.
- Children's meal.
- Extend your beverage package.
- Sunrise Hot Air Balloon flight packages available.
- Exclusive fireworks packages available.
- Additional access, banquet rounds, furniture removal.
- HQ room dressing, including placement of place cards etc.
- Wine barrel hire.



Hunters Quarter

OUR MENU

CANAPE MENU

Standard Canapes – Selection of four

- Marinated Fetta and Caramelized Onion Tarts
- Chicken Chorizo Brochettes with Smoked Tomato Compote
- Pumpkin Arancini with Brown Sage Butter
- Smoked Salmon Cakes with Horseradish Aioli
- Beef Carpaccio with Salsa Verde and Baby Herbs
- Salmon and Chive Dumplings with Ginger Soy.
- Vine Ripened Tomato and Mozzarella on Crostini, Herb Oil
- Spice Crusted Chicken Skewers with Coriander Relish
- Binnorie Brie and Spiced Pear Relish on Crostini
- Spinach and Gruyere Quiche
- Asian Vegetarian Spring Rolls with Sweet Chili Jam
- Prawn and Ginger Wonton with Vietnamese Dipping Sauce

Substantial Canapes – Selection of two

- Mini Wagyu Beef Sliders with Spiced Tomato Relish
- Crisp Chicken Tacos with Chili, Lime Aioli and Slaw
- Wild Mushroom and Asparagus Risotto with Shaved Parmesan
- Herb Crumbed Fish and Chips Tartare and Lemon

Sweet Canapes – Selection of two

- Dark Chocolate Cream with Raspberries
- Apple and Salted Caramel Tart, Double Cream
- Vanilla Buttermilk Panna Cotta Mango Salad
- Torched Lemon Meringue Tarts
- Summer Berry and Watermelon Salad, Lime Sorbet

** Menu items are subject to availability and seasonal changes.*



Hunters Quarter

OUR MENU

PLATTERS

ANTIPASTO - \$18.50 PER PERSON

- Selection of Cured and Smoked Meats, Smoked Salmon, Italian Vegetables, Frittata, Fetta, Marinated Olives.
- Selection of Italian Breads & Condiments

CHEESE - \$26 PER PERSON

- Selection of local & Imported Cheese with Condiments, Apricots, Quince Paste, Fresh Grapes, Fresh
- and Dried Figs, Dried Muscatels



** Menu items are subject to availability and seasonal changes.*

Hunters Quarter

OUR MENU

SHARED FEAST MENU

All Menu Selection include Bread with condiments

Salads – Selection of one

- Seasonal Garden Salad with aged Balsamic and Shaved Parmesan
- Roast Pumpkin, Baby Spinach and Quinoa Salad with Pine-nut
- Baby Rocket, Shaved Pear and Walnut Salad with Lemon
- Asian Herb and Organic Noodle Salad with Sesame & Ponzu Dressing
- Cos Lettuce, Snow pea and Vine Ripened Tomato Salad with Marinated Fetta
- Potato and Shallot Salad with Grain Mustard and Chive Mayonnaise, Crisp Pancetta

BBQ Meats – Selection of two

- Pork and Fennel Sausages
- Grilled Scotch Fillet Steaks
- Atlantic Salmon Fillets
- Rosemary and Garlic Lamb Cutlets
- Moroccan Spiced Chicken Pieces
- BBQ Pork Spare Ribs
- Ginger and Coriander King Prawns

Warm Side Dishes – Selection of one

- Sautéed Cabbage with Pancetta and Caramelized Onions
- Herb Roasted Baby Potatoes
- Grilled Corn with Garlic Butter
- Steamed Broccoli with Roasted Pine-nut
- Potato and Parmesan Gratin
- Roasted Honey Glazed Sweet Potatoes

Desserts – Selection of two

- Chocolate and Seasonal Berry Tarts
- Fresh Seasonal Fruit Platter
- Selection of Mini Dessert Platters
- Pavlova with Double Vanilla Cream, Mango and Passion Fruit
- Local and Imported Cheese with Condiments and Lavosh Crackers

** Menu items are subject to availability and seasonal changes.*



Hunters Quarter

OUR MENU

ULTIMATE PLATED MENU

All Menu Selection include Bread with condiments

Entrees – Selection of two

- Sashimi of Atlantic Salmon, Sushi Rice White Soy and Baby Shiso
- Six Freshly Shucked Pacific Oysters lime and Chili Dipping Sauce
- Watermelon and Binnorie Goats Curd Salad Baby Herbs and Aged Balsamic
- Crisp Duck Confit, Pickled Baby Beetroot Candied Red Raisin & Fetta
- Porcini Mushroom Gnocchi with Baby Spinach, Pine-nut and Thyme Lemon Butter

Mains – Selection of two

- Corn fed Chicken Breast with Gruyere Polenta, Roasted Cherry Tomatoes and Salsa Verde
- Seared Fillet of King Fish Quinoa Lemon Salad, Wasabi Yoghurt
- BBQ Pork Cutlet Savoy Cabbage, Spiced Apple Relish, Crisp Pancetta
- Roasted Grain fed Beef Sirloin, Paris Mash, Wild Mushrooms and Madera Jus
- Six Hour Roasted Lamb Shoulder, Smoked Eggplant Confit Tomatoes and Chickpeas
- Roasted Atlantic Salmon, Asparagus, Kipfler Potatoes, Watercress, Herb Gribiche

Dessert – Selection of two

- Dark Chocolate Tart with Raspberries and Vanilla Cream
- Buttermilk, Vanilla Russian Cream with Mango and Strawberries
- Roasted Pear, Salted Caramel Raisons and Clotted Cream
- Selection of Local and Imported Cheese with Fruit Bread, Lavosh and Condiments

** Menu items are subject to availability and seasonal changes.*

** Degustation menus available on request.*



Hunters Quarter



OUR BEVERAGE

PREMIUM PACKAGE

Beverage package includes a selection of soft drink and juice.

SPARKLING

- NV McLeish Culloden Duke Cuvee Hunter Valley

WHITE WINE (SELECTION OF TWO)

- Cockfighter's Ghost Single Vineyard Pinot Gris
 - Cockfighter's Ghost Black Label Chardonnay
 - Cockfighter's Ghost Single Vineyard Sauvignon Blanc
 - Audrey Wilkinson Semillon
 - Audrey Wilkinson Semillon Sauvignon Blanc
 - Audrey Wilkinson Verdelho
 - Audrey Wilkinson Chardonnay
 - Audrey Wilkinson Moscato
-

RED WINE (SELECTION OF TWO)

- Cockfighter's Ghost Black Label Cabernet Sauvignon
 - Cockfighter's Ghost Black Label Shiraz
 - Cockfighter's Ghost The Legend
 - Audrey Wilkinson Merlot
 - Audrey Wilkinson Rose
 - Audrey Wilkinson Tempranillo
-

BEER

SELECTION OF 3 BEERS, INCLUDING 1 LIGHT

- Crown Larger
 - James Boag's Premium
 - Coopers Pale Ale
 - Corona
 - Cascade Light
-