



**IL CACCIATORE**  
**RESTAURANT**  
 NORTHERN ITALIAN INSPIRED CUISINE

Northern Italy includes regions such as Tuscany, Emilia-Romagna, Lombardy,

Liguria and Veneto. The region is home to the world famous white truffle, parmesan cheese, Parma ham, balsamic vinegar and the finest olive oils in the world.

Tuscany, with its green rolling hills, olive groves and grapevines, features a cuisine which is quite rustic with an accent on fresh vegetables, beans, fresh tomato and garlic. In the Lombardy region, the cuisine features salami and other fine meats, polenta and risotto. The coastal regions, such as Liguria and Veneto rely heavily on the sea for their ingredients, including sardines, mackerel, anchovies and squid. The Liguria region is where pesto originated. The Emilia-Romana region is the richest gastronomic region in Italy. The city of Parma is the focus of the region, resulting in a cuisine featuring an abundance of Parmesan cheese, Parma ham, Bolognese sauce and rich, dark balsamic vinegars.

At 'Il Cacciatore' we try to use the freshest local ingredients where possible. Many of the vegetables, salad ingredients and herbs are grown in our own 'Kitchen Garden'. The 'Pukara Estate' Olive Oil is grown and pressed in the Upper Hunter. Many of the cheeses are produced locally, as are olives and salad greens.

And of course fantastic local wines!

**Enjoy!**



**Glossary**

Aioli	sauce made of egg, garlic and olive oil
Antiboise	similar to a salsa
Arancini	risotto ball, crumbed and deep fried
Carpaccio	very thin slices of raw beef
Contorni	side dish
EVOO	Extra Virgin Olive Oil
Focaccia	flat oven-baked Italian bread
Gnocchi	small dumplings usually made from potato
Gremolata	lemon zest, garlic and parsley
Lardons	bacon which has been diced, blanched and fried
Mascarpone	a creamy cheese made from fresh cream with the whey removed
Orecchiette	small ear shaped pasta
Pancetta	an Italian bacon that is cured with salt and spices then rolled
Polenta	a staple of Northern Italy, polenta is made from corn meal
Prosciutto	delicate, thinly sliced, cured ham
Pukara Estate	local producer of quality oils and vinegars
Spatchcock	young chicken, usually with backbone removed
Tortellini	small filled pasta, folded into a ring or hat shape



## Small Plates

<b>House-made Rosemary and Sea Salt Focaccia</b> .....	<b>\$7</b>	
<i>with caramelised balsamic vinegar and Pukara EVOO</i>		
<b>Garlic - Parmesan Pizza Crust</b> .....	<b>\$7</b>	GFO
<b>Dish of Roasted Marinated Local Olives</b> .....	<b>\$7</b>	GF
<b>Il Cacciatore Salad</b> .....	<b>\$18</b>	GF
<i>salad greens with balsamic figs, toasted walnut and marinated feta</i>		
<b>Warm Baby Spinach and Sautéed Mushrooms</b> .....	<b>\$18</b>	GF
<i>with red onion, roasted red capsicum, toasted pine nuts and red wine vinaigrette</i>		
<b>Antipasto Plate for Two</b> .....	<b>\$32</b>	GFO
<i>sliced Italian meats, marinated vegetables and crostini</i>		
<b>Seafood Bisque</b> .....	<b>\$20</b>	GFO
<i>with a puff pastry pillow</i>		
<b>Prawn and Crab Arancini</b> .....	<b>\$22</b>	
<i>with Italian coleslaw</i>		
<b>Pan Seared Scallops</b> .....	<b>\$24</b>	GF
<i>on a cauliflower puree, toasted macadamia and crispy prosciutto</i>		
<b>Beef Fillet Carpaccio</b> .....	<b>\$18</b>	GFO
<i>with rocket, grilled zucchini, lardons and anchovy dressing</i>		
<b>Baked Roman Gnocchi</b> .....	<b>\$20</b>	
<i>with roasted beetroot relish and gorgonzola</i>		
<b>Steamed Mussels with Crusty Ciabatta</b> .....	<b>\$22</b>	GFO
<i>in white wine, garlic, tomato and fresh sweet herbs</i>		
<b>Sautéed Creamy Field Mushrooms</b> .....	<b>\$20</b>	
<i>on a crispy polenta and toasted pine nuts</i>		

## Mains, Pasta, Gnocchi and Risotto

<b>Aged Hunter Beef Fillet</b> .....	<b>\$38</b>	GF
<i>with crushed potatoes, steamed beans, roasted cherry tomatoes and peppercorn jus</i>		
<b>Crispy Skin Queensland Barramundi Fillet</b> .....	<b>\$34</b>	GF
<i>on sweet potato mash, baby spinach and lemon-caper-dill antioise</i>		
<b>Veal Marsala</b> .....	<b>\$36</b>	GF
<i>on creamy potato mash, steamed asparagus with mushroom - marsala sauce and toasted pistachio</i>		
<b>Slow Cooked Shoulder of Lamb</b> .....	<b>\$36</b>	
<i>on soft mascarpone polenta and braised vegetables</i>		
<b>Roasted Deboned Spatchcock</b> .....	<b>\$36</b>	
<i>with herb and mushroom stuffing, almondine potato fritters and jus</i>		
<b>House-made Gnocchi</b> .....	<b>\$30</b>	
<i>with chorizo, red capsicum, baby spinach in a light tomato sugo</i>		
<b>Chicken Boscaiola Fettuccine</b> .....	<b>\$30</b>	GFO
<i>in a light garlic cream sauce with pancetta, mushroom and basil</i>		
<b>Orecchiette with Sautéed Prawns</b> .....	<b>\$35</b>	GFO
<i>chili, garlic and olive oil topped with lemon - parsley pangrattato and rocket</i>		
<b>Oxtail Risotto</b> .....	<b>\$32</b>	GF
<i>with green peas, roasted red capsicum and parmesan wafer</i>		

## Contorni

Steamed seasonal vegetables .....	<b>\$8</b>
Polenta chips with balsamic aioli .....	<b>\$8</b>

GF = Gluten Free GFO = Gluten Free Option

2.5% surcharge on AMEX cards

10% surcharge on Sundays and public holidays

Not all ingredients are listed, please advise server of allergies or dietary requirements