



M E N U



Il Cacciatore Restaurant

NSW Restaurant & Catering Awards for Excellence
'Best Italian Restaurant' Hunter Region

Winner 2001, 2002, 2003, 2004, 2005, 2007, 2008, 2009, 2010

NSW Restaurant & Catering Awards for Excellence
'Best Italian Restaurant' Regional NSW

Winner 2001, 2004



IL CACCIATORE Restaurant

NORTHERN ITALIAN INSPIRED CUISINE

'Il Cacciatore', meaning **'The Hunter'**
is pleased to offer diners a menu inspired
by the cuisine of Northern Italy.

All prices are inclusive of 10% GST.

*We are pleased to cater to vegetarians
and other dietary restrictions.*

Il Cacciatore is available for Conference Events

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Northern Italy includes regions such as Tuscany, Emilia-Romagna, Lombardy, Liguria and Veneto. Each region boasts its own specialities, delicacies, cooking methods and culinary influences. 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 and beans which are used in hearty stews and soups with 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. Vegetables and herbs grow well here and the Liguria region is where pesto originated.

The Emilia-Romagna 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 from Bologna and rich, dark balsamic vinegars.

Here at 'Il Cacciatore' we try to use the freshest local ingredients where possible. The 'Pukara Estate' Olive Oil is grown and pressed in the Upper Hunter, many of our cheeses are produced here and the olives we use are grown and pickled locally.

Enjoy!

GLOSSARY

OF ITALIAN COOKING TERMS

Aioli	is a sauce made of garlic and olive oil. Normally egg is also added for ease of mixing.
Arancini	fried rice balls coated with breadcrumbs – originally from Sicily
Bocconcini	baby mozzarella cheese
Caperberries	fruit of the caper shrub that have been preserved in brine
Chorizo	a highly seasoned, coarsely ground pork sausage
Ciabatta	bread with a firm crust and dense crumb
Contorni	side dish
Eshallot	member of the onion family
Grana Padano	an Italian semi-fat, hard parmesan with a fine grained texture.
Insalata	salad
Involtini	thin slices of meat or fish stuffed and rolled, and then sautéed, grilled, or baked.
Limoncello	an Italian lemon liqueur
Nulkaba Farm	local organic poultry farm
Osso Buco	braised veal shank
Pancetta	an Italian bacon that is cured with salt and spices – comes in a sausage like roll
Polenta	a staple of Northern Italy, polenta is made from corn meal
Prosciutto	delicate, thinly sliced, cured ham.
Radicchio	a winter red leaf Italian chicory
Salsa Verde	cold rustic sauce which includes parsley, vinegar, capers, garlic, anchovies and olive oil
Sangiovese	an Italian red grape variety; the wine is a rich, ripe style perfect with Northern Italian food
Saltimbocca	translates to 'jump mouth', meat is sprinkled with sage and topped with prosciutto and sautéed in butter
Scallopine	thin pieces of meat, often veal or chicken
Sugo	a basic sauce of roasted tomatoes, onions and garlic
Tortellini	small stuffed pasta
Vialone Nano	a thick, short grain of rice with high levels of inner starch (amylose) allowing it to absorb lots of liquid.



DINNER

Warm Crusty Ciabatta **\$7**
served with Pukara caramelised balsamic & Hunter extra virgin olive oil

Warm Oven Roasted Hunter Olives **\$7 GF**
marinated in garlic, rosemary & chilli

INSALATA – SALADS

Baby Spinach and Warm Roasted Butternut Pumpkin **\$15 GF**
with roasted garlic mushrooms, ricotta and toasted hazelnuts with Balsamic Dressing

Shaved Fennel, Orange and Radish **\$15 GF**
with a seeded mustard dressing

GF = Gluten Free

GFO = Gluten Free Option



DINNER

PRIMI PIATTI – ENTRÉE

Warm Grilled Pear and Ricotta Tart \$15
with endive, candied walnuts and roasted walnut dressing

Braised Leek, Pancetta and Parmesan Ravioli \$15
served in a light chicken broth and seasonal greens

Pan Seared Nulkaba Farm Quail Saltimbocca \$18 GF
prosciutto and sage wrapped quail, served with soft polenta and a red wine butter reduction

Seared Scallops and Green Pea Arancini \$18
served with a truffle cream

Double Baked Cauliflower and Parmesan Soufflé \$18
with a salad of rocket, crispy bacon and pine nuts



Join our Il Cacciatore Team in their passion for good food and good times.



How about a fun, hands-on Gnocchi Making Dinner Party?

We invite you to put together a group of like-minded individuals who enjoy food, wine and a good time, and don't mind getting down and dirty (floury!)

You will be lead through a step by step, hands-on, gnocchi making class.

Following your class, you will enjoy a five course dinner with your new gnocchi making friends that includes a variety of gnocchi dishes prepared right at the table.

The night includes:

- Sparkling Wines and Canapes on arrival.
- Step by Step Gnocchi making class with some to take home.
- Cooking demonstration.
- Five course dinner with wines.

Program for the evening begins at 6.30pm.

Minimum of 8 people.
 Maximum of 16 people.

Accommodation packages are also available and include Friday night's accommodation with Continental Breakfast, Cooking Class and Dinner with Wine.



DINNER

SECONDI PIATTI – MAINS

Braised Osso Buco **\$32**
served with creamy saffron risotto and broad beans

Char Grilled Swordfish Fillet **\$34 GF**
on braised white beans, local chorizo, rosemary, chilli and parsley oil topped with aioli

Oven Roasted Lamb Rack **\$38 GF**
with smoked sweet potato mash, grilled radicchio, parmesan wafer & pan juices

Char Grilled Aged Fillet of Beef **\$36**
with a wild mushroom tortellini, parsnip puree and a red wine and shallot glaze

Cioppino **\$36 GFO**
a hearty Italian seafood stew of fish, prawns, scallops, squid and mussels in a rich tomato broth with grilled parmesan crostini

IL CACCIATORE



In addition to Il Cacciatore's award-winning Restaurant, we also make and sell a delicious range of condiments under the Il Cacciatore label.

We use all natural, local ingredients wherever possible, creating innovative flavours and sensational tastes!

The Il Cacciatore range is growing all the time and includes:

- Caramelized Balsamic Figs
- Quince & Fig Paste
- Cumquat & Apricot Chutney
- Marinated Roasted Olives
- Egg Plant & Tomato Chutney
- Balsamic Syrup
- Mustard Fruits
- Orange & Apricot Chutney
- Premium Extra Virgin Olive Oil
- Apricots in White Chocolate & Vanilla Beans



DINNER

PASTA & RISOTTO

Braised Lamb Shank and Porcini Mushroom Risotto **\$28** GF
tender pieces of lamb, sautéed mushrooms, broad beans and a mint salsa verde

Roasted Capsicum Gnocchi with Smoked Salmon **\$28**
delicate handmade gnocchi tossed with baby capers and rocket leaves in a light lemon cream capsicum sauce

Chicken Fettuccini Boscaiola **\$28** GFO
tender pieces of seared chicken breast tossed with pancetta, mushrooms and garden fresh basil in a garlic cream sauce

CONTORNI - SIDES *(Plenty for two!)*

Caramelised Roasted Winter Root Vegetables **\$8** GF

Soft Buttery Polenta **\$8** GF

Sautéed Garden Silver Beet and Toasted Hazelnut Butter ... **\$8** GF

Parmesan Polenta Chips **\$8** GF
with a rosemary aioli



DESSERTS

Baked Apple and Passionfruit Pudding **\$15**
with vanilla anglaise, toasted almond gelato and sesame crisp

Soft Dark Chocolate Meringue Roll and Citrus Curd **\$15 GF**
served with candied orange, double cream and spun toffee

Tiramisu **\$15**
traditional Italian dessert of layered sponge fingers, espresso, Marsala and silky mascarpone cheese

Chocolate Fondue **\$15 for 1 or \$28 for 2 GFO**
fresh strawberries, dried apricots, marshmallows, nougat and housemade biscotti with a bowl of melted Callebaut chocolate

Affogato **\$14 GFO**
white chocolate gelato with a shot of Belaroma espresso and chocolate dipped sponge finger biscuit

Selection of Nougat **\$ 4 GF**

Cheese Selection **\$18**
assorted Hunter Valley cheeses with our own quince & fig paste and home made lavosh

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DESSERT WINES | PORTS | MUSCATS

Saddlers Creek, Botrytis Supreme 375ml.....	\$42	\$9	gl
Tamburlaine, Reserve Muscat Aged Liqueur 375 ml.....	\$35	\$7	gl
Drayton's, Liqueur Muscat 375 ml.....	\$35	\$7	gl
DeBortoli's, 'Noble One' 375 ml.....	\$42	\$9	gl
Morris Brothers, Liqueur Muscat 375ml.....	\$35	\$7	gl
Tyrrell's, Fine Aged Tawny Port		\$7	gl
Drayton's, 21 Year Old Decanter Port		\$10	

LIQUEURS - \$8

Drambuie	Bailey's	Midori	Limoncello
Kahlua	Cointreau	Sambuca	
Tia Maria	Amaretto	Grand Marnier	
Galliano	Frangelico	Opal Nero	

GRAPPA - \$9

BRANDY | COGNAC

Napoleon Brandy.....	\$7
Courvoisier V.S.O.P.....	\$12

LIQUEUR COFFEES - \$12

Royale - (Cognac)	Mexican - (Kahlua)
Irish - (Jameson Irish Whiskey)	Parisienne - (Grand Marnier)
Jamaican - (Rum/Tia Maria)	

TEA & COFFEE

Black & Herbal Teas	\$3.50
Belaroma Espresso Coffees	\$4.00
Hot Chocolate	\$4.00
Soy Drinks	\$4.50