



# NEWMARKET ROOM

## STARTERS

Oysters served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 4.5 // ½ dozen 24 // 1 dozen 46

Pan seared scallop, warm green pea, local chorizo & crispy wafer (DF) 21

Queensland spanner crab salad with melon, baby fennel & citrus oil (GF) 21

Full Blood MB9+ Wagyu beef carpaccio, local baby radish & mustard aioli (GF, DF) 22

Summer stone fruit and tomato salad, seasonal herbs & lemon yoghurt (V, GF) 19

## MAINS

BBQ chicken breast, asparagus and pear puree, roasted corn & rocket sauce (GF) 34

Roasted pumpkin risotto, parmesan & mascarpone (V, GF) 30

Crispy skin salmon, prawn marinara & citrus salad 32

Grilled lamb rump, roasted garlic, English spinach & mushroom (GF) 38

Market Fish 32

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns and salsa verde (DF) 30 ~ *Our signature dish, unique & elegant. Salsa verde made with herbs from our garden at The William Inglis Hotel ~*

## FROM THE GRILL

All cuts are served with - compound butter & green peppercorn mustard (GF)

And your choice of béarnaise sauce or red wine jus

300 gram Angus Reserve Grain Fed MB2+ Sirloin 34

180 gram NSW Riverina Black Angus Eye Fillet 32

450 gram dry aged NSW Riverina Black Angus T-bone 46

300 gram Angus Reserve Grain Fed MB2+ Scotch Fillet 36

## SIDES

Hand cut chips with rosemary salt (GF) 12

Local iceberg lettuce salad with ranch & candied walnut (V, GF) 12

Steamed local green with French eschallot butter (V, GF) 12

## DESSERTS

Deconstructed lemon meringue tart with lemon curd & mousse 14

Lychee Panna Cotta, raspberry coulis & sweet crumble (GF) 14

Chocolate & hazelnut layered cake, nutella mousse with smoked hazelnut (GF) 14

*~ Inspired by our Pastry Chef 'Katherine' using her feminine touch to redesign this classic dessert ~*

Selection of New Zealand ice cream;

Vanilla, Chocolate, Strawberry & Boysenberry 3 for 15 – 4 for 18

Local cheeses, soft and hard bread, apple & honeycomb 3 or 5 pieces 26 / 36

*\* This menu can be tailored to a variety of allergies, please let your wait staff know of any and they can inform you as to what options are available*

GF – Gluten Free // V- Vegetarian // DF – Dairy free