



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or Rockefeller

Each 5 ½ dozen 26 1 dozen 48

Pan seared scallop, warm green pea, local chorizo & crispy wafer (DF) 23

Queensland spanner crab salad with melon, baby fennel & citrus oil (GF) 23

Full Blood MBG+ Wagyu beef carpaccio, local baby radish & mustard aioli (GF, DF) 24

Summer stone fruit and tomato salad, seasonal herbs & lemon yoghurt (V, GF) 21

MAINS

BBQ chicken breast, asparagus and pear puree, roasted corn & rocket sauce (GF) 35

Market Fish 34

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns & salsa verde (DF) 32

~ Our signature dish, unique and elegant ~Salsa verde made with herbs and ingredients from our garden at The William Inglis Hotel ~

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

Crispy skin salmon, prawn marinara & citrus salad 34

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

* 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



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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 36

180 gram NSW Riverina Black Angus Eye Fillet 34

450 gram dry aged NSW Riverina Black Angus T-bone 48

300 gram Angus Reserve Grain Fed MB2+ Scotch Fillet 38

SIDES

Hand cut chips with rosemary salt (GF) 14

Local iceberg lettuce salad with ranch & candied walnut (V, GF) 14

Steamed local green with French eschallot butter (V, GF) 14

DESSERTS

Deconstructed lemon meringue tart with lemon curd & mousse 16

Lychee Panna Cotta, raspberry coulis & sweet crumble (GF) 16

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

~Inspired by our Pastry Chef 'Katherine' who used her feminine touch to design 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

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