



NEWMARKET ROOM

\$75.00pp SHARING MENU

SHARING STARTERS

Homemade Ciabatta

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

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

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

SHARING MAINS

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

Roasted pumpkin risotto, parmesan and mascarpone (V, GF)

450 gram dry aged NSW Riverina Black Angus T-bone (GF)

SHARING SIDES

Hand cut chips with rosemary salt (GF)

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

DESSERT

Deconstructed lemon meringue tart with lemon curd & mousse

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

* 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