



NEWMARKET ROOM

SHARING MENU \$85.00PP

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)

YOUR CHOICE OF MAINS

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

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

Crispy skin salmon, prawn marinara & citrus salad

300 gram Angus Reserve Grain Fed MB2+ Sirloin (GF, DF)

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

** 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