



NEWMARKET ROOM

Starters

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 4.5 - ½ dozen 24 - 1 dozen 46

Seared scallops, beetroot relish, pineapple salsa and asparagus 21

Grilled quail, kipfler potatoes, fig vinocotto 20

Homemade pumpkin ravioli, sage butter, parmesan and watercress 18

Prosciutto & melon with rocket and feta salad 19

Mains

Grilled spicy spatchcock, baby carrots, fried chickpeas and tahini sauce 34

Market fish 32

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns, salsa verde 30

Pan seared king salmon, charred broccolini, warm cous cous salad 28

Fresh linguine pasta, local yamba prawns, confit tomatoes, garlic, chilli and herb butter 35

Chargrilled lamb cutlets, papaya and mango salad, chermoula sauce 36



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From the Grill

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

And your choice of béarnaise sauce or red wine jus

300 gram NSW Riverina Black Angus Sirloin 32

180 gram NSW Riverina Black Angus Eye Fillet, grain fed 32

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

Sides

Hand cut chips with rosemary salt 12

Garden salad with mesculen leaves, rocket, tomatoes, lemon vinaigrette 12

Steamed seasonal vegetables, roasted pine nuts 12

“Indulge in a dessert and you’ll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities.”

Desserts

Chocolate pannacotta, chocolate nibs and hazelnut biscotti 15

Summer berry mille feuille, coconut mousse 15

Selection of New Zealand ice cream Vanilla, Chocolate, Strawberry, Boysenberry

3 for 15 – 4 for 18

Local cheeses, soft & hard bread, apple, honey comb 3-5 piece 26 – 36