



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick, rockefeller

4.5 each ½ doz 24 1 doz 46

Fresh buffalo mozzarella, heirloom tomato, basil and garlic chips 16

Grilled octopus, eggplant caponata, lemon curd 19

Homemade potato gnocchi, napoli sauce, watercress, grana padano cheese 21

Beetroot cured Ora King Salmon, beet chips, apple and celery 21

Wagyu bresaola carpaccio, green peppercorn mustard, radish, olive dust 22

MAINS

Grilled spiced chicken breast, baked sweet potato, baby herbs 32

Market fish 32

Minute steak- tenderloin fillet, asparagus, rocket, shallots, green peppercorns, salsa verde 28

Crispy skin Atlantic salmon, charred cucumber, citrus and lemon dressing 28

Mushroom risotto, baby spinach, crème fraiche 28

Junee rack of lamb, crispy polenta, grilled greens, river mint yoghurt 38

THE CUTS

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

and your choice of béarnaise sauce or red wine jus

300 gram dry aged Orangeville Sirloin 30

180 gram grain fed Riverina Eye fillet 30

500 gram dry aged Orangeville Pastoral T-bone 46

SIDES

Hand cut chips, rosemary salt 12

Garden salad, soft herbs, wild rocket, cucumber, heirloom tomato, lemon sherry dressing 10

Steamed local greens 12

DESSERTS

Chocolate and hazelnut cake, mousse, raspberry 15

House baked orange tart, candied orange, vanilla ice cream 15

New York cheese cake, berry compote, tuile 15

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