



NEWMARKET ROOM

Starters

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 4.5 - ½ dozen 24 - 1 dozen 46

Seared scallops, charred pineapple and asparagus 21

Homemade pumpkin ravioli, sage butter, parmesan and watercress 18

Prosciutto & melon with rocket and feta salad 19

Albacore Tuna, semi-dried tomato, almond and shiso 21

Mains

Market fish \$ 32

BBQ Chicken breast, baby carrots, tahini yoghurt & spiced chickpea 34

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

Pan seared king salmon, green peas, cauliflower & citrus 30

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

Slow cooked & grilled lamb rack, roasted eggplant, gram flour & chermoula 42



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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

220 gram Young Country Pork Cutlet 32

Sides

Hand cut chips with rosemary salt 12

Garden salad with baby cos, tomatoes, cucumber, onion, lemon vinaigrette 12

Steamed seasonal vegetables, roasted pine nuts 12

Desserts

Chocolate pannacotta, chocolate nibs and hazelnut biscotti 15

Burnt butter financier, yoghurt sorbet & candied citrus 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