



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 (GF, DF) 21

Homemade pumpkin ravioli, sage butter, parmesan and watercress (V) 18

Prosciutto & melon with rocket and feta salad (GF) 19

Albacore Tuna, semi-dried tomato, almond and shiso (GF, DF) 21

MAINS

Market Fish 32

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

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

Pan seared king salmon, green peas, cauliflower & citrus (GF, DF) 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 (GF) 42

* 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



NEWMARKET ROOM

FROM THE GRILL

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

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 (GF) 12

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

(V, GF, DF) 12

Steamed seasonal vegetables, roasted pine nuts (V, GF) 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 (GF)

3 scoops for 15 - 4 scoops for 18

Local cheeses, soft & hard bread, apple, honeycomb 3-5 piece 26 - 36

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