



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 4.5 ½ dozen 24 1 dozen 46

Soup of the day 16

Seared scallops & braised pork cheek, citrus sauce & roasted apple (GF, DF) 21

Cheese Soufflé with chives (V) 20

Grilled cucumber & tomato salad, oregano, marinated fetta & olive (GF, V) 19

Chicken Terrine, winter vegetables & spiced quince paste (GF) 20

MAINS

Confit of duck, parsnip & dried cranberry with grilled broccolini (GF) 34

Market Fish 32

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

~ Our signature dish, unique and elegant ~Salsa verde made with herbs and ingredients from our garden at The William Inglis Hotel ~

Slow poached chicken breast, smoked potato, charred onion & truffle (GF) 32

Crispy skin cone bay barramundi, romesco & semi-dried tomato (GF) 30

Fresh pappardelle with mild mushroom, beef short rib & grana padano 35 (GF & V option available)

Slow cooked & roasted lamb rump, roasted sweet potato & spiced macadamia (GF) 38

* 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



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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 Grassland MB2 Black Angus Sirloin 34

180 gram NSW Riverina Black Angus Eye Fillet 32

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

300 gram NSW Grain Fed Scotch Fillet 36

SIDES

Hand cut chips with rosemary salt (GF) 12

Wild rocked salad with pear, pomegranate, truffle pecorino & pome vinaigrette (GF) 12

Slow roasted seasonal vegetables with burnt butter & herbs (GF) 12

DESSERTS

Sticky Date Pudding, butterscotch sauce & mascarpone cream 14

Chocolate mousse, grapefruit curd & lemon balm 14

~Inspired by our Pastry Chef 'Ira' who used her feminine touch to design this classic dessert ~

Apple & rhubarb crumble with vanilla ice-cream (GF) 14

Classic coconut cake, coconut butter crème & fresh mint 14

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

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