



## NEWMARKET ROOM

### STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 4.5      ½ dozen 24      1 dozen 46

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

Buffalo mozzarella, pear & ginger, aged balsamic (GF) 18

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

Marinated ocean trout, fennel & smoked salmon crème fraiche (GF) 21

### 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

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



## 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 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 Grassland MB2 Beef Cube Roll 34

### 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

Chocolate mousse, grapefruit curd & lemon balm 14

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

\* 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