



## NEWMARKET ROOM

### STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 5 // 1/2 dozen 26 // 1 dozen 48

Grilled octopus, carrot, gremolata, fennel ash (GF) 23

Burrata cheese, blood orange, asparagus, hazelnut (GF, V) 23

BBQ NSW U8 Yamba prawns 2pcs, chimichurri, lemon (GF, DF) 24

Charred & dukkah spiced eggplant, labneh, pomegranate, tomato salad (GF, V) 21

Soup of the day (V) 18

### MAINS

Market Fish 34

Corn fed chicken breast, beetroot, sweet potato, kale & quinoa 35

Rack of lamb, green pea, smoky eggplant, melted brie cheese (GF) 38

Fresh parsley fettuccine, grilled vegetables, truss tomato, chilli herb butter (V) 30

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns, salsa verde (DF) 32 ~ *Our signature dish, unique and elegant. Salsa verde made with herbs and ingredients grown from our garden at The William Inglis Hotel ~*

### 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 Angus Reserve Grain Fed MB2+ Black Angus Sirloin 36

180 gram NSW Riverina MB3+ Black Angus Eye Fillet 34

450 gram dry aged NSW Riverina Black Angus T-bone 48

300 gram Angus Reserve Grain Fed MB2+ Scotch Fillet 38

### SIDES

Hand cut chips with rosemary salt (V) 14

Truffle mash potato, spring onion (V, GF) 14

Roasted pumpkin and corn on cob, garlic yoghurt, burnt butter (V, GF) 14

Iceberg salad, tomatoes, cucumber, nashi pear, pomegranate molasses, fried pita (V, DF) 14

### DESSERTS

Baileys and mocha tiramisu, espresso macaron 16

Dark chocolate and sour cherry cake, mascarpone cream (GF) 16

Pistachio and strawberry layers, rose petals, berry sauce (GF) 16 ~*Inspired by our Pastry Chef 'Katherine' who added a feminine touch to design this classic dessert ~*

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

\* This menu can cater to a variety of allergies, please let your wait staff know if you have any special requirements and they can advise on available options

GF – Gluten Free // V- Vegetarian // DF – Dairy free

