



NEWMARKET ROOM

SHARING MENU - \$85.00PP

ENTREES TO SHARE

House baked Ciabatta with hand churned Pepe Saya butter
Charred & Dukkah spiced eggplant, labneh, pomegranate and tomato salad (V, GF)
Burrata cheese, blood orange, asparagus & hazelnut (GF, V)
Grilled octopus, carrot, gremolata & fennel ash (GF)

MAINS TO CHOOSE

Corn fed chicken breast, beetroot, sweet potato, kale & quinoa
Fresh parsley fettuccine, grilled vegetables, truss tomato & chilli herb butter
300-gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin
Market Fish

SIDES TO SHARE

Hand cut chips with rosemary salt (V)
Iceberg salad, tomatoes, cucumber, nashi pear, pomegranate molasses & fried pita (V, DF)

DESSERT

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

* 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