



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

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

Seared scallops, fennel & citrus salad, watercress, mango salsa (GF, DF) 24

Peppered beef carpaccio, wild rocket, horseradish cream, parmesan & caper berry (GF) 23

Grilled Portobello mushroom, baby bocconcini, heirloom tomatoes, fresh basil, balsamic (V, GF) 21

Hiramasu Kingfish ceviche, finger lime, avocado, chilli & fresh herbs (GF, DF) 24

MAINS

Market Fish (GF) 34

BBQ chicken Maryland, baby carrots, homemade hummus & pita bread 35

Fresh seafood linguine pasta, cherry tomato, herbs, chilli & garlic butter 34

Roasted lamb rump, cous cous salad, grilled asparagus, toasted pine nuts & saffron aioli 38 (DF)

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 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

180 gram NSW Riverina MB3+ Black Angus Eye Fillet 34

300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin 36

300 gram Angus Reserve Grain Fed MB2+ Scotch Fillet 38

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

SIDES

Hand cut chips with rosemary salt (V) 14

Steamed seasonal vegetables with extra virgin olive oil (V, GF, DF) 14

Summer coleslaw salad, green apple, candied walnut & lime mayo (V, GF, DF) 14

DESSERTS

Mango & vanilla panna cotta (GF) 16

Fresh summer berry mille-feuille, vanilla & mascarpone cream 16

Chocolate pudding, shortbread biscuit, pistachio & coconut 16

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

Selection of New Zealand ice cream; Vanilla, Chocolate, Strawberry, Boysenberry 3 for 15 – 4 for 18

** 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