



## NEWMARKET ROOM

### STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 5      ½ dozen 26      1 dozen 48

Soup of the day 16

Gluten free pumpkin & ricotta gnocchi, burnt butter & sage (V, GF) 23

Stuffed Portobello mushroom with caramelised leek, gremolata, parmesan & wild rocket (V, GF) 21

Spanner crab meat salad, baby potatoes, avocado & crispy soft shell crab (GF) 24

Braised lamb croquette, minted creamy polenta, watercress & spicy aioli (GF) 23

### MAINS

Chargrilled chicken breast, corn puree, wild mushrooms & parsnip chips (DF, GF) 36

Grilled lamb loin, cauliflower & sweet potato gratin, red pepper & chimichurri sauce (GF) 42

Fresh linguine pasta, green U8 prawns, herbs, chilli & garlic butter 36

Spicy rice stuffed eggplant, homemade hummus, pine nuts & tahini sauce (V, GF, DF) 32

Market Fish (GF) 34

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 ~*

\* 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 Angus Reserve Grain Fed MB2+ Black Angus Sirloin 36

180 gram Angus Reserve Grain Fed 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 39

### SIDES

Hand cut chips with rosemary salt (V) 14

Mash potato with chives & truffle oil (V, GF) 14

Garden salad, cherry tomatoes, cucumber, red onion & lemon vinaigrette (V, GF, DF) 14

Fennel and rocket salad, goat cheese, poached pears & pomegranates (V, GF) 14

Roasted winter vegetables with burnt butter & herbs (V, GF) 14

Charred broccolini, fried chickpeas, parmesan & lemon (V, GF) 14

### DESSERTS

Rhubarb & Strawberry crumble, roasted almond & vanilla ice cream (GF) 16

Warm chocolate fondant, mascarpone cream & pistachio 16

Baileys and coffee crème brulee (GF) 16

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

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