



Welcome to The Newmarket Room Restaurant & Bar. Featuring a paddock to plate food philosophy providing simplistic, comforting and authentic flavours. Executive Chef Manoj and his skilled team deliver a menu that reflects a modern Australian twist. A menu to be shared with family and friends.

STARTER

Fresh Artisan Bread served with House Made Dukkah and Extra Virgin Olive Oil 7
V

Fresh Oysters
****Accor Plus Dining Benefit Does Not Apply**
Natural 6 each
Lime and Gin Granita 7.50 each

ENTREE

U8 Prawns, Bisque, Davidson Plum Tullie, Mint & Pineapple Sponge, Chilli Thread, Herb Oil 32
A Dim Sim Lim Signature Dish showcasing a unique twist on a seafood special
GF DF

Smoked Duck Breast, Beetroot, Carrot & Macadamia, Black Berry Sauce 26
GF DF SF

Crispy Pork Belly, Smoked Carrot Gel, Charred Broccolini, Apple & Fennel Salad 26
GF DF NF

Wild Atlantic Scallops, Cauliflower Puree, Crispy Pancetta, Pea & Mint Salsa, Black Berries 28
GF NF

Butternut Pumpkin Ravioli, Almond Romesco, Mushroom Duxelle, Cheese Foam 26
V

MAIN

Minute Steak – Tenderloin Fillet, Rocket & Pear Salad, Chimichurri and Potato Flakes 34
Our signature dish designed to showcase our hotel story highlighting our Paddock to Plate food philosophy
GF DF

Beef Short Rib served with Smoked Polenta, Onion Puree, Broccolini & Beef Jus 36
GF NF

Indian Spiced Lamb Rack, Pea and Mint Mousse, Labneh, Carrots & Lamb Jus 40
GF NF

Linguine Allo Scoglio - Gremolata, Baby Tomatoes, Prawn Infused Oil 38
DF NF

Sous Vide Chicken Supreme, Potato Galette, Beetroot Gel, Confit Baby Tomatoes, 38
Broccolini & Red Wine Jus
GF NF

Beetroot Risotto, Baby Gold Beets, Oyster Mushrooms, Crispy Kale & Basil 32
V, NF

Fish of The Day, Black Caviar Beurre Blanc, Charred Purple Kale, Society Garlic Flower 36
GF, NF

FROM THE GRILL

Served with Potato Rosette, Charred Pearl Onion, Broccolini and Red Wine Jus
GF NF SF

**** Accor Plus Dining Benefit Does Not Apply**

Angus Reserve Grain fed MB2+ Black Angus Scotch Fillet 280grams 50

Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet 200grams** 52

Wagyu Rump MB4+ Tajima 250grams ** 52

| | Single | Sharing |
|---|--------|---------|
| SIDES | | |
| Chips VE GF | 7 | 12 |
| Garden Salad, Beetroot, Carrots, Pickled Onion, Fetta, Mix Greens V | 7 | 12 |
| Crispy Eggplant, Sticky Sauce VE | 8 | 13 |
| Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing V GF | 7 | 12 |

CHILDREN'S MENU

All Children's menu items served with a glass of soft drink or fruit juice

Chicken Schnitzel and Chips 20

Steak and Chips 20

Spaghetti Napoli Sauce 18

CHILDREN'S DESSERT

New Zealand Ice Cream (1 Scoop) 6
Vanilla, Strawberry, Chocolate or Boysenberry



DESSERT

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| Chocolate Dome, Chocolate Mousse, Hazelnut Wafer, Sponge Cake, Chocolate Crumb & Vanilla Ice-cream V | 24 |
| Mille Feuille, Mascarpone, Strawberry Gel, Mango Sorbet & Berries V NF | 22 |
| Eucalyptus Panna Cotta, Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Cardamom Gel, Crumb VE GF NF | 26 |

CHEESES

All Cheeses are served with Honeycomb, Fig Paste, Pear, Grapes, Raisin Sourdough, Crackers

*Woombye Triple Cream / Australia Cow's Milk
Milawa Gold Log / Victoria, Australia Cow's Milk
Pyengana Cheddar/ Tasmania, Cow's Milk
Beppino Occelli Barolo/ Langhe, Italy Sheep's and Cow's Milk*

| | |
|---------------------------|----|
| Selection of One Cheese | 24 |
| Selection of Two Cheese | 28 |
| Selection of Three Cheese | 33 |
| Selection of Four Cheese | 38 |