

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

<i>Fresh Sourdough</i>	7
<i>Bone Marrow Butter & Thyme NF</i>	
<i>Oysters ***</i>	
<i>Natural served with Vinaigrette</i>	7.50 each
<i>Kilpatrick</i>	8.50 each

ENTRÉE

<i>Roasted Cowra Lamb Backstrap</i>	30
<i>Sesame Saltbush Dukkah, Lemon Myrtle Labneh, Charred Zucchini, Romesco and Harissa Emulsion GF</i>	
<i>Seafood Bisque</i>	32
<i>Prawns, Mussels, Pipies, Scallop and Crisps NF</i>	
<i>Hunter Valley Duck</i>	30
<i>Baby Beetroot, Fermented Garlic, Maraschino Cherries, Macadamia, Pumpkin Mousse and Rosella Jus GF, DF, SF</i>	
<i>Wild Atlantic Scallops</i>	36
<i>Pork Belly, Purple Cauliflower Mousse, Shimeji Mushroom, Plum Reduction, Karkalla, Matcha Dust GF, NF</i>	
<i>House Made Cottage Cheese with Mint and Coriander Souffle</i>	32
<i>Truffle Chantilly NF, V</i>	
<i>Butternut Pumpkin Ravioli</i>	28
<i>Basil Pesto, Pine Nuts, Cheese Foam and Davidson Plum Tullie, Basil Infused Oil V</i>	

FROM THE GRILL

<i>220 gram Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet ***</i>	56
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet</i>	58
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin</i>	58
<i>250 gram Wagyu Rump MB4+ Tajima ***</i>	56
<i>All Steaks are accompanied with Potato Galette, Charred Pearl Onion, Broccolini & Beef Jus NF, SF</i>	
<i>Add Shitake Infused Beef Jus</i>	1.50 extra

*Dining Benefits Do Not Apply ****
GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free |
Card transactions will incur a surcharge of 1.4 % VISA, MASTERCARD. 2.2% AMEX.
Service Surcharge- Sunday 10%. Public Holiday 15%

MAINS

Garlic & Thyme Minute Steak	36
<i>Crema di Funghi Sauce, Beetroot Salad, Pepita Granola and Chips GF, SF</i>	
<i>Our signature dish designed to showcase our hotel story highlighting our Paddock to Plate food philosophy.</i>	
Crispy Pork Belly	36
<i>Black Pudding, Pickled Mustard, Cauliflower Cream, Kale, Charred Leek, Beef Jus NF, SF,</i>	
Frutti Di Mare	38
<i>Angel Hair Pasta served with Prawn Infused Oil NF</i>	
Indian Spiced Infused Chicken	38
<i>Cumin Spiced Pumpkin Mousse, Charred Onion, Charred Broccolini and Red Wine Jus GF, NF, SF</i>	
Pan-Seared Wild Caught Barramundi	40
<i>Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF</i>	
24 Hours Braised Lamb Shanks	38
<i>Harissa Mashed Potato, Za'atar, Pomegranate, Charred Pearl Onions, Broccolini with Rosemary & Mint Oil NF</i>	
Wild Mushroom Risotto	32
<i>Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF</i>	

SIDES

	Single	Sharing
Newmarket's Garden Salad Beetroot, Carrots, Feta, Mixed Greens <i>v</i>	7	12
Rocket & Pear Salad , Pomegranate, Parmesan, Onion, House Dressing <i>v, GF</i>	7	12
Crispy Eggplant , Sticky Sauce <i>VE</i>	8	13
Maple Caramelised Root Vegetables <i>v, GF, NF</i>	9	16
Duck Fat Confit Kipfler Potato <i>GF, DF</i>	9	16
Chips , Rosemary Seasoning, Lime Aioli <i>VE, GF, NF</i>	7	12

We invite you to discover our extensive collection of Australia's finest wines.
Please ask your server for wine pairing recommendations.

DESSERTS

<i>Eucalyptus Panna Cotta</i>	28
<i>served with Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Crumb V, GF,</i>	
<i>Gulab Jamun</i>	30
<i>served with Rabri Emulsion, Cardamom Syrup, Pistachio Crumbs, Gold Leaves V</i>	
<i>Crème Brulée</i>	26
<i>Almond Soil, Berries, Boysenberry Ice Cream V, GF</i>	

CHEESES

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

<i>Woombye Triple Cream / Australia Cow's Milk</i>	
<i>Milawa Gold Log / Victoria, Australia Cow's Milk</i>	
<i>Pyengana Cheddar/ Tasmania, Australia Cow's Milk</i>	
<i>Beppino Occelli Barolo/ Langhe, Italy Sheep's and Cow's Milk</i>	
<i>Selection of One Cheese</i>	24
<i>Selection of Two Cheese</i>	28
<i>Selection of Three Cheese</i>	33
<i>Selection of Four Cheese</i>	38