



NEWMARKET ROOM

\$105 Sharing Menu

Fresh Sourdough, Bone Marrow Butter & Thyme NF

Entrée to Share

Hunter Valley Duck, Baby Beetroot, Fermented Garlic, Maraschino Cherries, Macadamia, Pumpkin Mousse Rosella Jus & Indigenous Herbs GF, DF, SF

Wild Atlantic Scallops, Pork Belly, Purple Cauliflower Mousse, Shimeji Mushroom, Plum Reduction, Matcha Dust GF, NF

Roasted Cowra Lamb Backstrap, Sesame Saltbush Dukkah & Lemon Myrtle Labneh, Charred Zucchini, Romesco & Harissa Emulsion GF

Butternut Pumpkin Ravioli, Basil Pesto, Pine Nuts, Cheese Foam & Davidson Plum Tullie V

Mains to Choose

Garlic & Thyme Minute Steak, Crema Di Funghi Sauce, Beetroot Salad, Pepita Granola and Chips GF
Our signature dish designed to showcase our hotel story highlighting our Paddock to Plate food philosophy

Indian Spiced Infused Chicken with Cumin Spiced Pumpkin Mousse, Charred Onion, Charred Broccolini, Red Wine Jus GF, NF

Pan - Seared Wild Caught Barramundi, Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF

300-gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin SF, NF
served with Potato Rosette, Charred Pearl Onion, Broccolini and Red Wine Jus

Wild Mushroom Risotto with Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF

Sides to Share

Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing V,GF
Crispy Eggplant, Sticky Sauce VE
Chips VE,GF, NF

Dessert

Eucalyptus Panna Cotta, Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Cardamom Gel, Crumb V, GF



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Chips VE, GF, NF

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