

Welcome to The Newmarket Room Restaurant & Bar. Featuring a paddock to plate food philosophy that provides 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>Wild Atlantic Scallops</i>	36
<i>Pork Belly, Purple Cauliflower Mousse, Shimeji Mushroom, Plum Reduction, Karkalla, Matcha Dust GF, NF</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>300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet</i>	59
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin</i>	58
<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 |

Menu items may contain the above, please inform our staff of any food allergies or intolerances

Card transactions will incur a surcharge of 1.4 % for VISA and 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>	
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	42
<i>Black Caviar and Lemon Myrtle Beurre Blanc, Charred Kale, Pickled Purple Cauliflower GF, NF</i>	
Wild Mushroom Risotto	32
<i>Baby Beetroot, Oyster Mushrooms, Crispy Kale & Basil VE, NF</i>	

SIDES

	Single	Sharing
<i>Newmarket's Garden Salad, Beetroot, Carrots, Feta, Mixed Greens V</i>	7	12
<i>Rocket & Pear Salad, Pomegranate, Parmesan, Onion, House Dressing V, GF</i>	7	12
<i>Crispy Eggplant, Sticky Sauce VE</i>	8	13
<i>Chips, Rosemary Seasoning, Lime Aioli VE, GF, NF</i>	7	12

DESSERT

<i>Eucalyptus Panna Cotta, Strawberry Syrup, Strawberry Gel, Diced Strawberry, Cucumber, Cardamom Gel, Crumb V, GF</i>	28
<i>Crème Brulée</i>	28
<i>Almond Soil, Berries, Boysenberry Ice Cream</i>	

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

*Dining Benefits Do Not Apply****
 GF = Gluten Free | DF = Dairy Free | VE = Vegan | NF = Nut Free | V = Vegetarian | SF = Seafood Free |
 Menu items may contain the above, please inform our staff of any food allergies or intolerances
 Card transactions will incur a surcharge of 1.4 % for VISA and MASTERCARD. 2.2% AMEX.
 Service Surcharge- Sunday 10%. Public Holiday 15%