



NEWMARKET ROOM

\$110 Sharing Menu

Fresh Sourdough, Davidson Plum & Lemon Myrtle Butter, Pink Salt V, NF

Entrée to Share

Lamb Cutlet, Tandoori Infused Labneh, Mint and Coriander Chutney, Mango Cucumber Salsa and Cracker NF, SF

Scallops, King Crab, Sweet Potato and Squid Ink Mousse, Yuzu Lemon Gel, Charred Corn, Finger Lime & Beetroot Tuile DF, NF

Chargrilled Octopus, Black Garlic, Romesco, Broad Beans, Salsa Verde, Potato Fondant GF, NF

Pan Fried Meredith Goats Cheese Gnocchi, King Brown Mushroom, Pesto, Sage Burnt Butter, Macadamia & Parmesan Foam V, SF

Mains to Choose

Minute Steak, Watermelon, Feta & Pepita Seed Crumbs, Mint, Balsamic Pearls, Steak Cut Chips, Salsa Verde and Jus GF, NF

Our signature dish designed to showcase our Paddock to Plate food philosophy

Chicken Roulade, Mushrooms, Kale, Pomme Purée, Confit Onion, Dutch Carrot, Plum Dust and Jus GF, NF

Fish of the Day, Dill & Zucchini Purée, Chorizo Crumbs, Marinated Cucumber, Lemon Myrtle, Beurre Blanc, Finger Lime, Black Caviar NF

Stuffed Zucchini, Herb Infused Silken Tofu and Mushroom, Pepita Seeds, Ginger & Tomato Consommé VE, GF, NF

350gm Angus Reserve Grain Fed MB2+ T-Bone, Seasonal Greens, Peppercorn Mustard, Onion Rings & Jus NF, SF

Sides to Share

Beetroot Carpaccio, Rocket Leaves, Apple & Pear, Balsamic Caviar, Candied Walnuts VE, GF

Chips, Rosemary Seasoning, Lime Aioli V, GF, DF, NF

Steamed Seasonal Green Vegetables VE, GF, NF

Dessert

Vanilla Panna Cotta, Rosemary Custard, Citrus, Figs, Berries V, NF



NEWMARKET ROOM

\$100 Sharing Menu

Fresh Sourdough, Davidson Plum & Lemon Myrtle Butter, Pink Salt V, NF

Entrée to Share

Foie Gras, Caramelised Figs, Quince Chutney, Crispy Skin and Brioche SF

Scallops, King Crab, Sweet Potato and Squid Ink Mousse, Yuzu Lemon Gel,
Charred Corn, Finger Lime & Beetroot Tuile DF, NF

Chargrilled Octopus, Black Garlic, Romesco, Broad Beans, Salsa Verde, Potato
Fondant GF, NF

Mains to Share

Chicken Roulade, Mushrooms, Kale, Pomme Purée, Confit Onion, Dutch Carrot,
Plum Dust and Jus GF, NF

Fish of the Day, Dill & Zucchini Purée, Chorizo Crumbs, Marinated Cucumber, Lemon Myrtle, Beurre
Blanc, Finger Lime, Black Caviar NF

350gm Angus Reserve Grain Fed MB2+ T-Bone, Seasonal Greens, Peppercorn Mustard,
Onion Rings & Jus NF, SF

Sides to Share

Beetroot Carpaccio, Rocket Leaves, Apple & Pear, Balsamic Caviar, Candied Walnuts VE, GF

Chips, Rosemary Seasoning, Lime Aioli V, GF, DF, NF

Steamed Seasonal Green Vegetables VE, GF, NF

Dessert

Vanilla Panna Cotta, Rosemary Custard, Citrus, Figs, Berries V, NF