

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>	6
<i>Davidson Plum & Lemon Myrtle Butter, Pink Salt V, NF</i>	
<i>Warm Marinated Mixed Olives</i>	16
<i>Served with Focaccia NF</i>	
<i>Oysters ***</i>	
<i>Mignonette</i>	7.50 each
<i>Lychee Granita</i>	8.50 each

ENTRÉE

<i>Foie Gras</i>	34
<i>Caramelised Figs, Quince Chutney, Crispy Skin and Brioche SF</i>	
<i>Lamb Cutlet</i>	36
<i>Tandoori Infused Labneh, Mint and Coriander Chutney, Mango Cucumber Salsa and Cracker NF, SF</i>	
<i>Scallops</i>	36
<i>King Crab, Sweet Potato and Squid Ink Mousse, Yuzu Lemon Gel, Charred Corn, Finger Lime & Beetroot Tuile DF, NF</i>	
<i>Chargrilled Octopus</i>	36
<i>Black Garlic, Romesco, Broad Beans, Salsa Verde, Potato Fondant GF, NF</i>	
<i>Pan Fried Meredith Goats Cheese Gnocchi</i>	28
<i>King Brown Mushroom, Pesto, Sage Burnt Butter, Macadamia & Parmesan Foam V, SF</i>	
<i>Vegan option available upon request</i>	

FROM THE GRILL

<i>220 gram Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet ***</i>	58
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet ***</i>	60
<i>300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin</i>	60
<i>350gm Angus Reserve Grain Fed MB2+ T-Bone</i>	58

All Steaks are accompanied with Seasonal Greens, Peppercorn Mustard, Onion Rings and Jus

*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

<i>Minute Steak</i>	38
<i>Watermelon, Feta & Pepita Seed Crumbs, Mint, Balsamic Pearls, Steak Cut Chips, Salsa Verde and Jus GF, NF</i>	
<i>Our signature dish designed to showcase our Paddock to Plate food philosophy.</i>	
 <i>Chicken Roulade</i>	 38
<i>Mushrooms, Kale, Pomme Purée, Confit Onion, Dutch Carrot, Plum Dust and Jus GF, NF</i>	
 <i>Beef Short Rib</i>	 40
<i>Sweet Potato Fondant, Charred Corn, Seasonal Greens, Hazelnut and Balsamic Jus GF</i>	
 <i>Dry Aged Duck Breast</i>	 38
<i>Celeriac Mousse, Seeds, Capers and Raisins Salad, Croquette and Jus NF, SF</i>	
 <i>Fish of the Day</i>	 41
<i>Dill & Zucchini Purée, Chorizo Crumbs, Marinated Cucumber, Lemon Myrtle, Beurre Blanc, Finger Lime, Black Caviar NF</i>	
 <i>Rigatoni</i>	 32
<i>Bouillabaisse Sauce, Mixed Seafood, Beetroot & Davidson Plum Tuile NF</i>	
 <i>Stuffed Zucchini</i>	 30
<i>Herb Infused Silken Tofu and Mushroom, Pepita Seeds, Ginger & Tomato Consommé VE, GF, NF</i>	

SIDES

<i>Beetroot Carpaccio</i>	16
<i>Rocket Leaves, Apple & Pear, Balsamic Caviar, Candied Walnuts VE, GF</i>	
 <i>Fennel Salad</i>	 9/18
<i>Duo of Oranges, Frisée & Rocket, Avocado with White Balsamic Dressing VE, GF, NF, SF</i>	
 <i>Crispy Eggplant</i>	 8/16
<i>Spicy Sticky Sauce, Herbs V, NF</i>	
 <i>Crispy Baked Potatoes</i>	 16
<i>Fried Shallots, Sour cream & Chives V, GF, NF</i>	
 <i>Steamed Seasonal Green Vegetables</i>	 16
<i>VE, GF, NF</i>	
 <i>Chips</i>	 7/14
<i>Rosemary Seasoning, Lime Aioli V, GF, DF, NF</i>	

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

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DESSERTS

<i>Dark Chocolate Mousse</i>	28
<i>Orange-Lime Gel, Berries, Hazelnut, Chantilly Cream, Caramel Sauce V</i>	
<i>Vanilla Panna Cotta</i>	26
<i>Rosemary Custard, Citrus, Figs, Berries V, NF</i>	
<i>Vegan option available upon request</i>	
<i>Deconstructed Key Lime Tart</i>	24
<i>Meringue Shards, Fruit, Mint Gel V, NF</i>	
<i>New Zealand Ice Cream (1 Scoop)</i>	7
<i>Vanilla, Strawberry or Chocolate</i>	

CHEESES

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

<i>Woombye Triple Cream / Australian 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 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

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