

## TO START OR SHARE

Cheese & garlic flat bread **5**

Soup of the day **10**

Antipasto Board for two **24**

Jamon, salami, cured salmon, bread, house pickles, beetroot hummus and terrine

Chargrilled Chorizo **15**

Corn slaw, pumpkin puree

6 Tasmanian Oysters **18**

All natural with a smokey lemon pepper dressing

Duck Croquettes **16**

Spiced celeriac remoulade

Fried Calamari **16**

Paprika, pepper, chilli salt, dressed watercress salad

## CLASSICS

BEEF BURGER **20**

Lettuce, beetroot, tomato, aioli & fries

CHICKEN PARMIGIANA **24**

Salad & fries

CHICKEN SCHNITZEL **20**

Salad & fries

FISH AND CHIPS **23**

Battered flake, salad, fries & tartare sauce

CAESAR SALAD **17**

Lettuce, parmesan, bacon, egg, croutons & Grilled chicken tenderloins **3**

## FROM THE GRILL

300g Rump (Cape Grim) **36**

200g Eye Fillet (Cape Grim) **40**

300g Porterhouse (Western District) **38**

300g Scotch Fillet (Hopkins River Valley) **40**

350g Pork Rib Eye (Barkers Creek) **36**

All steaks served with garlic and herb stuffed Swiss browns and a choice of sauce

## SAUCE

Creamy Pepper

Mushroom

Red Wine Gravy

House Butter

Horseradish

**Extra sauce 3**

## SIDES

Roasted mixed vegetables **8**

Pumpkin, Dutch carrots, tomatoes and beetroot

Char grilled green vegetables **8**

Asparagus & broccolini

Crispy wedges **8**

Sour cream, jalapeno, spring onion, sweet chilli

Steak fries **8**

## KIDS

Calamari **10**

Parmigiana **10**

Schnitzel **10**

Fish & Chips **10**

**All served with salad and fries**

## MAIN

MARKET FISH **32**

Seasonal garnish

LIME LEAF CHICKEN **30**

Lemon grass, chilli broth, cucumber strips & rice noodles

TWICE COOKED PORK BELLY **34**

Caramelized witlof, radish, pear, baked polenta, crushed walnuts & a honey jus

PISTACHIO CRUSTED LAMB RACK **36**

Roasted with a mushroom eschabeche, truss tomatoes, potato wafer & jus

TWICE COOKED DUCKLING **38**

Fried gnocchi, candied pecan, orange glazed Dutch carrots, poppy seeds & mint

BEETROOT PUMPKIN RISOTTO **26**

Goats cheese fetta, pine nuts & dressed spinach

**All mains served with house potatoes and fresh salad**

## DESSERT

CREME BRULEE **12**

Sweetened rhubarb, cream and churros

LIME TART **12**

Cinnamon cream, hazelnut crust, berries & Persian fairy floss

CHOCOLATE MOUSSE CAKE **12**

Strawberry sorbet, brown sugar & marshmallow biscuits

AFFOGATO **12**

Espresso, liqueur, vanilla bean ice cream

CHEESE SELECTION **16**

Quince paste, lavoche & fresh fruit

## WINE BY THE GLASS

### Sparkling

Veuve Ambal	Loire Valley	<b>8</b>
Mojo Moscato	SA	<b>8.5</b>
Umberto Prosecco	Veneto	<b>9</b>

### White

Tai Nui Sauvignon Blanc	Marlborough	<b>8.5</b>
Mt Adam Chardonnay	Eden Valley	<b>9</b>
The Dagger Pinot Grigio	King Valley	<b>9</b>
Crabtree Riesling	Clare Valley	<b>9</b>

### Red

Mojo Shiraz	Barossa Valley	<b>8.5</b>
Mojo Cabernet Sauvignon	Coonawarra	<b>8.5</b>
Dourthe Rouge Merlot	Bordeaux	<b>8.5</b>
Alma Mora Malbec	Cuyo	<b>9</b>
Black Cottage Pinot Noir	Marlborough	<b>9</b>
Two Hands Shiraz	McLaren Vale	<b>12</b>

### Rosé

AIX	Provence	<b>10</b>
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### Sherry & Fortified

Amontillado Sherry	Spain	<b>7</b>
All Saints Estate Muscat	Rutherglen	<b>9</b>
Campbells Topaque	Rutherglen	<b>9.5</b>
Ramos Pinto Tawny Port	Porto	<b>10</b>

**Full wine list available**

# GOLD DIGGERS ARMS

**HOTEL · NEWTOWN**