

TO START OR SHARE

Cheese & garlic flat bread 7

Soup of the day 12

Bruschetta 15

Fresh tomato, basil and Meredith fetta

Antipasto Board for two 24

Jamon, salami, smoked trout, 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

Fried Calamari 16

Paprika, pepper, chilli salt, dressed watercress salad

CLASSICS

BEEF BURGER 22

Lettuce, beetroot, tomato, aioli & fries

CHICKEN PARMIGIANA 27

Salad & fries

CHICKEN SCHNITZEL 25

Salad & fries

FISH AND CHIPS 26

Battered flake, salad, fries & tartare sauce

KIDS

Calamari 12

Parmigiana 12

Schnitzel 12

Fish & Chips 12

All served with salad and fries or Vegetables

FROM THE GRILL

300g Rump (Cape Grim) 36

200g Eye Fillet (Cape Grim) 42

300g Porterhouse (Western District) 38

300g Scotch Fillet (Cape Grim) 42

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

MAIN

MARKET FISH 34

Seasonal garnish

LIME LEAF CHICKEN 32

Lemon grass, chilli broth, cucumber strips & rice noodles

TWICE COOKED PORK BELLY 34

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

HERB CRUSTED LAMB RACK 42

Mint, rosemary & thyme crusted, with buttered shallots, salsa verde. Enoki, baby beet petite salad, grilled haloumi & jus

TWICE COOKED DUCKLING 40

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

BEETROOT PUMPKIN RISOTTO 26

Goats cheese fetta, pine nuts & dressed spinach

BRAISED BEEF CHEEK 35

Pea puree, roasted pumpkin, fried buffalo mozzarella cheese, pickled celery & trussed cherry tomatoes

PARMESAN & HERB CRUSTED VEAL 34

Mustard greens, truss tomatoes & concasse

PAPPARDELLE 28

Slow cooked pork ragu, buffalo mozzarella & fresh basil

All mains served with house potatoes and fresh salad or Vegetables

SAUCE

Creamy Pepper

Mushroom

Red Wine Gravy

House Butter

Horseradish

Extra sauce 3

SIDES

Roasted mixed vegetables 8

Pumpkin, Dutch carrots, tomatoes and beetroot

Steak fries 8

DESSERT

CREME BRULEE 14

Sweetened rhubarb, cream and churros

LIME TART 14

Cinnamon cream, hazelnut crust, berries & Persian fairy floss

AFFOGATO 14

Espresso, liqueur, vanilla bean ice cream

CHEESE SELECTION 20

Quince paste, lavoche & fresh fruit

WINE BY THE GLASS

Sparkling

Mojo Moscato	SA	9
Veuve Ambal	Loire Valley	10
Umberto Prosecco	Veneto	10

White

Tai Nui Sauvignon Blanc	Marlborough	9
Motley Cru Chardonnay	King Valley	9
Crabtree Riesling	Clare Valley	9
The Dagger Pinot Grigio	King Valley	10
Nugan Estate Chardonnay	Yarra Valley	12

Red

Mojo Shiraz	Barossa Valley	10
Mojo Cabernet Sauvignon	Coonawarra	10
Cake Pinot Noir	Adelaide Hills	12
Two Hands Shiraz	McLaren Vale	12

Rosé

Reverie	Provence	12
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Sherry & Fortified

Jerez Xeres Medium Sherry	Spain	9
Jerez Xeres Fino Sherry	Spain	9
Hanwood Estate Medium Dry Apera	Australia	9
All Saints Estate Tawny	Rutherglen	9
Campbells Topaque	Rutherglen	9.5
Ramos Pinto Tawny Port	Porto	10

Full wine list available

GOLD DIGGERS ARMS

HOTEL • NEWTOWN