

TO START OR SHARE

Cheese & garlic bread 7	<i>V</i>
Heirloom Tomato Bruschetta 15	<i>V</i>
Tomato medley, basil, fresh mozzarella	
Arancini Balls 15	<i>GF, V</i>
Pea & mint arancini, garlic aioli, parmesan cheese	
Tasmanian Oysters	<i>GF, DF</i>
½ Doz 21	
Doz 38	
Choose your way	
- Natural with lemon	
- Shallot and dill dressing	
- Kilpatrick	
Fried Calamari 16	<i>DF</i>
Lemon pepper calamari, garlic aioli, spring onion, coriander	
Eye Fillet Tataki 19	<i>GF</i>
Edamame, kewpie, wakami, wasabi	
King Prawn Cocktail 19	<i>GF, DF</i>
Avocado, iceberg, rose marie sauce, shallot	
Sweet Corn & Manchego Croquettes 16	<i>V</i>
Charred corn, spiced pop corn	
Scallops 18	<i>GF</i>
Cauliflower puree, maple bacon, coriander	
Fried Haloumi 17	<i>V</i>
Haloumi, red pepper and cumin puree, charred lemon	

KIDS

Calamari 12	<i>DF</i>
Parmigiana 12	<i>DF</i>
Schnitzel 12	<i>DF</i>
Fish & Chips 12	<i>DF</i>
All served with fries and salad or veg \$2	

MAIN

Market Fish 36	<i>GF, DF</i>
Dukkah crusted fish (daily specials), chickpeas, kale, saffron and potato mayonnaise	
Twice Cooked Pork Belly 36	<i>GF</i>
Carrot & cumin puree, brussel sprouts, dates, scallops	
Pressed Lamb Shoulder 35	<i>GF</i>
Slow cooked lamb, cauliflower, braised beetroot, shallot, hazelnut	
Wild Mushroom Risotto 28	<i>GF, V, DFO</i>
Goats cheese feta, pine nuts & dressed spinach	
Crispy Gnocchi 28	<i>V, DF</i>
Burnt onion puree, sage, pine nuts, blue cheese	
Pork & Fennel Fettuccini 29	<i>DF</i>
Cherry tomato, white wine, chilli, shaved fennel, fresh basil	
Pan Roasted Chicken Breast 30	<i>GF</i>
Roasted chicken breast, sweet corn puree, charred corn salsa, coriander.	
Twice cooked Duck Leg 33	<i>GF</i>
Wild mushroom risotto.	
Heirloom Carrots & Ancient Grains 27	<i>V, DF</i>
Roasted heirloom, carrots, ancient grains, haloumi, puffed rice, dates	

CLASSICS

Beef Burger 22
Iceberg, bacon, mustard mayo, caramelised onion, tomato, American cheddar brioche bun
Chicken Parmigiana 27
Salad & fries
Chicken Schnitzel 25
Salad & fries
Beer Battered Fish & Chips 26
Battered flake, salad, fries & herb aioli

FROM THE GRILL

250g Eye Fillet (Cape Grim)	42
300g Porterhouse	40
300g Scotch Fillet	42
450g Rib Eye	45
All steaks served with roasted field mushroom, garlic and potato galette and a choice of sauce	

SAUCE

Creamy Pepper Mushroom	<i>GF</i>
Red Wine Gravy	
House Butter	
Horseradish	
Extra sauce 2	

SIDES

Steamed Vegetables 9	<i>GF, V</i>
Steamed and buttered vegetables	
Grilled broccolini 12	<i>GF, V</i>
Charred broccolini, goats cheese, almonds, currants	
Leaf Salad 9	<i>GF, V, DF</i>
Leaves, onion, capers, cherry tomatoes	
Ancient Grains Salad 12	<i>V, DF</i>
Mixed grains, pumpkin seed, currants, herbs, red onion	

GF - Gluten Free
DF - Dairy Free
V - Vegetarian

Marked dishes may have to be altered to suit dietary requirements.

DESSERT

Lemon & Meringue 14	
Lemon curd, frozen segments, short bread, meringue, lemon sorbet	
Chocolate Tart 14	
Honey comb, poached pear	
Frangelico Panna Cotta 14	<i>GF</i>
Dolce delice, summer berries, toffee	
Affogatto 14	<i>GF</i>
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
Cloak & Dagger Prosecco	King Valley	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

Red

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

Rosé

Reverie

Provence

12

*Full wine list available

GOLD DIGGERS ARMS

HOTEL · NEWTOWN