

TO START OR SHARE

CHEESE & GARLIC BREAD 10 *V, VGO*
Garlic oil, house cheese blend

LAMB BACKSTRAP 18 *GF*
Served medium-rare with pea puree, confit tomato, prosciutto crumb

CHARCUTERIE BOARD
Selection of salt kitchen meats, olives, cheese, pickled vegetables and charred sourdough
2 people 26
4 people 50
DF, GF

TASMANIAN OYSTERS
Choose your way: **½ Doz 21**
1 Doz 38
- Natural with lemon
- Mignonette
- Kilpatrick
DF, GF

SALT AND PEPPER CALAMARI Entrée 16
Mango salsa and lime aioli **Main 26**
GF

CHAR GRILLED KING PRAWNS 18
Chilli, garlic and lemon butter
GF, VG

OYSTER MUSHROOM KARRAGE 16
Flash fried oyster mushrooms, shichimi and kewpie

KIDS

CALAMARI 12 *DF*

PARMIGIANA 14 *DF*

SCHNITZEL 12 *DF*

FISH & CHIPS 12 *DF*

SIDES

DIGGERS STEAK FRIES 8 *DF, GF, VG*

CRISPY DUCK FAT POTATOES 12 *GF, DF*
Rosemary and garlic

BROCCOLINI 10 *DF, GF, VG*
Almonds, EVOO, chilli flakes and yay feta

GREEN SALAD 8 *GF, V, VGO*
Butter lettuce, almonds, cucumbers, red onion, tomato, radish, parmesan and red wine vinaigrette

MAIN

250G EYE FILLET 45 *GF*

300G PORTERHOUSE 42 *GF*
All steaks served with crispy duck fat potatoes, Jerusalem artichoke puree, broccolini, a side salad and a choice of sauce.

Creamy Pepper
Red Wine Jus (GF)
Gravy (DF)
Mushroom
Horseradish (GF)
Garlic Butter (GF)
King Prawns and béarnaise sauce (\$15)

PRESSED LAMB SHOULDER 36
12hour slow cooked lamb, with a pistachio and mint crumb, pea puree, Dutch carrots, Mushroom and olive jus

ROASTED PORK BELLY 32 *GF*
Celeriac puree, roasted pumpkin, peas, pickled mustard seed and red wine jus

GNOCCHI 28 *V*
Butternut pumpkin, pine nuts, burnt butter, sage and yay feta

TWICE ROASTED DUCK LEG 34 *GF*
Spring onion, asparagus and pea risotto

CHICKEN PARMIGIANA 27 *VGO*
House crumbed schnitzel, salt kitchen smoked ham, Napoli and house cheese blend with chips and salad

CHICKEN SCHNITZEL 25 *VGO*
Chips and salad

BEER BATTERED WHITING 36
Chips, salad & herb aioli

GRILLED CHICKEN SALAD 24 *GF*
Lemon and herb marinated chicken, butter lettuce, cherry tomato, cucumber, red onion, olives, avocado, crispy salt kitchen bacon and vinaigrette

SZECHUAN TOFU 28 *GF, VG*
Crispy fried tofu, stir fried capsicum, broccoli, bok choy, bean shoots with a Szechuan pepper sauce

SEAFOOD PLATTER FOR TWO 130 *GF*
A selection of hot and cold market seafood served with chips and salad. Ask your wait staff for more details.

DESSERT

Your choice of cream or vanilla ice-cream

STICKY DATE PUDDING 14
Butter scotch sauce

POACHED PEAR 14 *VGO*
Cinnamon and vanilla poached pear served hot or cold with oat crumble

WARM CHOCOLATE BROWNIE 14
Half-baked brownie, toasted hazelnuts

CHEESE BOARD 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	10
Crabtree Riesling	Clare Valley	10
The Dagger Pinot Grigio	King Valley	12

RED

Mojo Shiraz	Barossa Valley	10
Mojo Cabernet Sauvignon	McLaren Vale	10
The Nook Pinot Noir	Yarra Valley	12
Two Hands Shiraz	McLaren Vale	12

ROSÉ

Reverie	Provence	12
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DF - Dairy Free

V – Vegetarian

VGO – Vegan Option

GF - Gluten Free

VG – Vegan

GOLD DIGGERS ARMS
HOTEL · NEWTOWN