

TO START OR SHARE

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

MUSHROOM AND TRUFFLE ARANCINI 18 *V, VGO*
House made arancini, romesco sauce, toasted almonds, Grana Padano

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

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

SALT AND PEPPER CALAMARI *DF, GF*
Kewpie mayo, candied chilli **Entrée 16**
Main 26 w/Chips & Salad

CHAR GRILLED KING PRAWNS 20 *GF*
Crispy shallots, miso and ginger marinade

SAGANAKI 18 *GF*
Pan fried kefalograviera, fermented honey, garlic, thyme & fresh fig

MAPLE SOY CAULIFLOWER 16 *VG*
Fried cauliflower, maple soy glaze, spring onions

KIDS

CALAMARI 12 *DF*

PARMIGIANA 14

SCHNITZEL 12

FISH & CHIPS 12 *DF*

SIDES

DIGGERS STEAK FRIES 8 *GFO*

CRISPY DUCK FAT POTATOES 12 *GF*
Rosemary and garlic

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

GREEN SALAD 8 *GF, VG*
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)

CHARGRILLED PEPPER BERRY KANGAROO 38 *GF*
Pepper berry and lemon myrtle crusted with herbed mash, heirloom Dutch carrots, plum reduction, crisp saltbush, served rare

ROASTED PORK BELLY 34 *GF*
Sweet potato mash, charred onion, peas, pickled mustard seed, red wine jus

BEETROOT GNOCCHI 30 *VG*
House made beetroot gnocchi, pumpkin puree, roasted mushrooms, walnuts, spinach, yay fetta, sage sauce

PISTACHIO CRUSTED LAMB SHOULDER 39 *GF*
Pressed lamb shoulder crusted w/ pistachios & herbs. Served w/ pea purée, Dutch carrots, roasted mushrooms & olive jus

CHICKEN PARMIGIANA 27 *VGO*
House crumbed schnitzel, salt kitchen smoked ham, napoli and a house cheese blend. Chips and salad

CHICKEN SCHNITZEL 25 *VGO*
House crumbed schnitzel. Chips and salad

BEER BATTERED WHITING 36 *DF*
Chips, salad, herb aioli

GRILLED CHICKEN SALAD 25 *GF*
Lemon and herb marinated chicken, butter lettuce, cherry tomato, cucumber, red onion, olives, avocado, crispy salt kitchen bacon and vinaigrette

DESSERT

STICKY DATE 14
Butterscotch sauce, ice cream or double cream

BURNT BASQUE CHEESECAKE 15 *GF*
Served w/ ice cream or double cream

WARM CHOCOLATE BROWNIE 14 *VGO, GF*
Belgian chocolate brownie, toasted hazelnuts, ice cream or double cream

CHEESE BOARD 26
Quince paste, lavoche, fresh fruit

WINE BY THE GLASS

SPARKLING

Serafino 'Goose Island' Moscato	McLaren Vale	10
Veuve Ambal	Loire Valley	10
Taylor Ferguson Prosecco	King Valley	10

WHITE

Tai Nui Sauvignon Blanc	Marlborough	9
Motley Cru Chardonnay	King Valley	10
Pacha Mama Riesling	Central Vic	10
Pinot Grigio delle Venezie	Italy	12

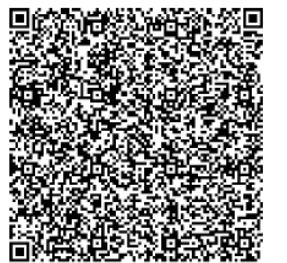
RED

Mojo Shiraz	Barossa Valley	10
Mojo Cabernet Sauvignon	McLaren Vale	10
Talinga Park Pinot Noir	Riverina	10
Two Hands Shiraz	McLaren Vale	12

ROSÉ

Reverie	Provence	12
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DF - Dairy Free
GF - Gluten Free
V – Vegetarian
VG – Vegan
VGO – Vegan Option



Location code 4BXLL

GOLD DIGGERS ARMS
HOTEL · NEWTOWN