

TO START OR SHARE

CHEESE & GARLIC BREAD 11 Garlic oil, house cheese blend	V, VGO
SALT AND PEPPER CALAMARI Kewpie mayo, pineapple salsa	Entrée 18 GFO Main 28 w/Chips & Salad
TRIO OF TASMANIAN OYSTERS ½ dozen 30, 1 dozen 55 A selection of Natural, Chilli-lime, Mignonette	DF, GFO
LAMB KOFTA (3) 22 Cos lettuce, spiced yoghurt, pomegranate	GFO
LOCAL MUSSELS Red onion, chilli, capers, tomato, white wine and parsley. Served with toasted ciabatta.	½ kg 16 1kg 30
CHARCUTERIE BOARD Selection of salt kitchen meats, olives, cheese, pickled vegetables, charred sourdough	2 people 30 4 people 60
MAPLE SOY CAULIFLOWER 16 Fried cauliflower, maple soy glaze, spring onions	GFO, VG
YELLOWFIN TUNA CEVICHE 20 Coriander, red onion, chilli, lime and avocado, served with tortilla chips	GFO
KIDS	
CALAMARI 14	
PARMIGIANA 16	
SCHNITZEL 14	
FISH & CHIPS 14	GFO
BOLOGNESE 14	
SIDES	
DIGGERS STEAK FRIES 12	VGO, GFO
GREEN SALAD 10 Rocket, pear, walnut, parmesan	
GREEN BEANS 12 Green beans, almonds, lemon, YAY! feta	GFO
MASH POTATO 10 Creamy mash, truffle oil	GFO

FROM THE GRILL

300G PORTERHOUSE 46	GFO
250G EYE FILLET 56	GFO
300G MS4+ SCOTCH FILLET 72	GFO
Southern ranges Angus x Hereford marble scored 4+, grazed in the rich green pastures of Gippsland.	

All steaks served with confit potato, green beans w/almonds, Jerusalem artichoke puree and red wine jus

ADD KING PRAWNS W/ BEARNAISE SAUCE (\$18)
ADD A SIDE OF SAUCE (\$3)
GREEN PEPPERCORN
GRAVY (DF)
CREAMY MUSHROOM
HORSERADISH (GF)
GARLIC BUTTER (GF)

MAIN

LAMB BACKSTRAP 46 Pan roasted, Served with whipped feta, pearl couscous, Cucumber, tomato, pomegranate, mint and capsicum	
GRILLED CHICKEN SALAD 28	GFO
Portuguese chicken, butter lettuce, charred corn, red onion, avocado, cherry tomatoes, bacon and lemon herb dressing	
MARKET FISH Ask our friendly waitstaff for our daily special	

PRAWN LINGUINE 38 Fresh prawns, Portarlington mussels, chorizo, shallots, cherry tomato, garlic, parsley, white wine and smoked red pepper oil	
CHICKEN PARMIGIANA 32	VGO
House crumbed schnitzel, salt kitchen smoked ham, Napoli and a house cheese blend. Chips and salad	

CHICKEN SCHNITZEL 30 House crumbed schnitzel. Chips and salad	
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BEER BATTERED FLATHEAD TAILS 34	DF, GFO
Chips, salad, herb aioli	

DIGGERS BURGER 24 ¼ pound patty, bacon, American cheese, lettuce, tomato, pickles, house burger sauce. Served with fries	
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RISOTTO 28	VGO, GFO
Leek, mushroom, pea, lemon, thyme and parmesan risotto with a prosciutto crumble	

GOLD DIGGERS ARMS

HOTEL · NEWTOWN

DESSERT

STICKY DATE 15 Served warm with butterscotch sauce and ice cream	
BURNT BASQUE CHEESECAKE 15	GFO
Served with double cream	
BELGIAN CHOCOLATE BROWNIE 15	VGO, GFO
Served warm with toasted hazelnuts and ice cream	

WINE BY THE GLASS

SPARKLING	
Veuve Ambal Blanc De Blancs	Burgundy, France 14
Taylor Ferguson Prosecco	King Valley 12
WHITE	
Pete's Pure Moscato	Murray Darling 13
Harvest Moon Chardonnay	Central Victoria 13
Pinot Grigio delle Venezie	Veneto, Italy 12
Tai Tira Sauvignon Blanc	Marlborough 12
Spinning Top Sauvignon Blanc	Marlborough 14
Louis Latour Chardonnay	Burgundy, France 15

RED	
Mojo Shiraz	Barossa Valley 13
Mojo Cabernet Sauvignon	Limestone Coast 13
Fringe Société Pinot Noir	Cebazan, France 15
Two Hands Shiraz	McLaren Vale 16

ROSÉ	
Reverie	Loire Valley, France 12

DESSERT	
Frogmore Creek "Iced Riesling"	Coal River Valley 14

DF - Dairy Free
V – Vegetarian
VG – Vegan
VGO – Vegan Option
GFO - Gluten Friendly Option