

TO START OR SHARE

CHEESE & GARLIC BREAD 11 Garlic oil, house cheese blend	<i>V, VGO</i>
SALT AND PEPPER CALAMARI Kewpie mayo, candied chilli	Entrée 18 <i>GFO</i> Main 28 w/Chips & Salad
TASMANIAN OYSTERS 5 each Choose your way: (minimum of 3) - Natural with lemon - Kilpatrick	<i>DF, GFO</i>
LAMB KOFTA (3) 22 Cos lettuce, spiced yogurt, pomegranate	<i>GFO</i>
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	<i>VG</i>
YELLOWFIN TUNA CEVICHE 20 Coriander, red onion, chilli, lime and avocado, served with tortilla chips	<i>GFO</i>
KIDS	
CALAMARI 14	
PARMIGIANA 14	
SCHNITZEL 14	
FISH & CHIPS 14	<i>GFO</i>
SIDES	
DIGGERS STEAK FRIES 12	<i>VGO, GFO</i>
GREEN SALAD 10 Rocket, pear, walnut, parmesan	
GREEN BEANS 12 Green beans, almonds, lemon, YAY! feta	<i>GFO</i>
ASPARAGUS 10 Grilled asparagus w/ bearnaise	<i>GFO</i>

FROM THE GRILL

300G PORK RIB-EYE 38 Served with a pickled fennel and apple slaw, cauliflower puree, asparagus and red wine jus	<i>GFO</i>
300G PORTERHOUSE 46	<i>GFO</i>
300G SCOTCH FILLET 52	<i>GFO</i>
250G EYE FILLET 54 All steaks served with confit potato, green beans w/almonds, jerusalem artichoke puree and red wine jus	<i>GFO</i>
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

PEPPERED KANGAROO LOIN 42 Rocket, roasted beetroot, macadamia, red onion, YAY! Feta, Served rare with plum vinaigrette	<i>DF, GFO</i>
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 30 House crumbed schnitzel, salt kitchen smoked ham, Napoli and a house cheese blend. Chips and salad	<i>VGO</i>
CHICKEN SCHNITZEL 28 House crumbed schnitzel. Chips and salad	
BEER BATTERED FLATHEAD TAILS 34 Chips, salad, herb aioli	<i>DF, GFO</i>
DIGGERS BURGER 24 ¼ pound patty, bacon, American cheese, lettuce, tomato, pickles, house burger sauce. Served with fries	
RISOTTO 28 Asparagus, peas, mint, lemon, parmesan and prosciutto crumble	<i>VGO, GFO</i>

DESSERT

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

WINE BY THE GLASS

SPARKLING

Sunnycliff Estate Brut	Tasmania	12
Taylor Ferguson Prosecco	King Valley	12

WHITE

Goose Island Moscato	McLaren Vale	12
Harvest Moon Chardonnay	Central Victoria	12
Pinot Grigio delle Venezie	Veneto, Italy	12
Tai Tira Sauvignon Blanc	Marlborough	12

RED

Mojo Shiraz	Barossa Valley	12
Mojo Cabernet Sauvignon	Limestone Coast	12
Provenance Pinot Noir	Geelong	15
Talinga Park Pinot Noir	Riverina	12
Two Hands Shiraz	McLaren Vale	15

ROSÉ

Reverie	Loire Valley, France	12
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DESSERT

Frogmore Creek "Iced Riesling"	Coal River Valley	14
Idyll Fortified	Moorabool Valley	12

DF - Dairy Free

V – Vegetarian

VG – Vegan

VGO – Vegan Option

GFO - Gluten Friendly Option

GOLD DIGGERS ARMS
HOTEL · NEWTOWN