

TO START OR SHARE

CHEESE & GARLIC BREAD 11 Garlic oil, house cheese blend		V, VGO
SALT AND PEPPER CALAMARI Chorizo, potato, rocket & cherry tomato with herb aioli	Entrée 18 Main 28 w/Chips & Salad	GFO
TRIO OF TASMANIAN OYSTERS ½ dozen 30 , 1 dozen 55 A selection of Natural, Chilli-lime & Mignonette		DF, GFO
PITA BREAD 16 Served with our house made hummus		GFO
LOCAL MUSSELS Red onion, chilli, capers, tomato, white wine & 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
ARANCINI (3) 20 Pea, leek and mushroom served with aioli & parmesan		GFO, VGO

KIDS

CALAMARI 14		
PARMIGIANA 16		
SCHNITZEL 14		
FISH & CHIPS 14		GFO
BOLOGNESE 14		

SIDES

DIGGERS STEAK FRIES 12		
GREEN SALAD 10 Rocket, pear, walnut & parmesan		VGO, GFO
GREEN BEANS 12 Green beans, almonds, lemon & vegan feta		GFO
MASH POTATO 10 Creamy truffle oil mash		GFO

FROM THE GRILL

250G EYE FILLET 56		GFO
300G BLACK ANGUS SCOTCH FILLET 48 Grass fed, Sunday Creek, SA All steaks served with confit potato, charred broccolini & sweet potato mash with 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)		GFO

MAIN

12 HOUR BRAISED BEEF RIB 54 Sticky Asian glaze, coconut rice & Asian herb salad		
PRESSED LAMB SHOULDER 46 Braised red cabbage puree, roasted cauliflower & fried polenta with red wine jus		
GRILLED CHICKEN SALAD 28 Portuguese chicken, butter lettuce, charred corn, red onion, avocado, cherry tomatoes, bacon and lemon herb dressing		GFO
MARKET FISH Ask our friendly waitstaff for our daily special		

PRAWN LINGUINI 38 Fresh prawns, Portarlington mussels, calamari, shallots, tomato, garlic, parsley & white wine		
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CHICKEN PARMIGIANA 32 House crumbed schnitzel, salt kitchen smoked ham, Napoli sauce & our house cheese blend with Chips & salad		VGO
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CHICKEN SCHNITZEL 30 House crumbed schnitzel with chips & salad		
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BEER BATTERED FLATHEAD TAILS 34 Locally sourced flathead with chips, salad & herb aioli		DF, GFO
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DIGGERS BURGER 24 ¼ pound beef patty, American cheese, lettuce, tomato, red onion, pickles & house burger sauce. Served with fries		
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GNOCCHI 28 Burnt butter, sage, wild mushroom, rocket & Persian fetta		VGO, GFO
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GOLD DIGGERS ARMS

HOTEL · NEWTOWN

DESSERT

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

WINE BY THE GLASS

SPARKLING

Veuve Ambal Blanc De Blancs	Burgundy, France	14
Pete's Pure Prosecco	King Valley	12

WHITE

Pete's Pure Moscato	Murray Darling	13
Harvest Moon Chardonnay	Central Victoria	13
Louis Latour Chardonnay	Burgundy, France	15
Pinot Grigio delle Venezie	Veneto, Italy	12
Tai Tira Sauvignon Blanc	Marlborough	12
Amisfield Sauvignon Blanc	Central Otago	15

RED

Mojo Shiraz	Barossa Valley	13
Mojo Cabernet Sauvignon	Limestone Coast	14
Fringe Société Pinot Noir	Cebazan, France	15
Two Hands Shiraz	McLaren Vale	16

ROSÉ

Reverie	Loire Valley, France	12
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DESSERT

Frogmore Creek "Iced Riesling"	Coal River Valley	14
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DF - Dairy Free

V – Vegetarian

VG – Vegan

VGO – Vegan Option

GFO - Gluten Friendly Option