

NEWMARKET

HOTEL · ST KILDA

SMALL BITES

FRIED CALAMARI /chilli & lime (GF) 12

SAN DANIELLE PROSCIUTTO /blue cheese, pickles, cashews & Pedro Ximenez (GF) 19.5

CAULIFLOWER CROQUETTES /Romesco sauce (V) 12

OCTOPUS CARPACCIO /chemoula dressing & tempura caper berries (GF) 17.5

TERRINE DU JOUR /caramelized shallot & french croutons 16.5

BEETROOT CURED SALMON /petite salad & french croutons 14

WARM MARINATED OLIVES /grilled sourdough (V) 10

TWICE-COOKED PORK BELLY /poached apple purée & soft herbs (GF) 14

CRUMBED MUSSELS /chorizo, warm olives & chipotle aioli 14

GARLIC & CHEESE FLATBREAD (V) 10

CHEF'S SELECTION:

ASSORTED CURED MEATS /terrine & flatbread 22

SEASONAL VEGETABLE CRUDITÉS /house-made dips & french croutons (V) 19

BURGERS

Served with beer battered steak fries

THE NEWMARKET /beef, bacon, caramelised onions & tomato 24

THE INKERMAN /grilled chicken breast, crisp slaw & chipotle aioli 20

THE FALAFEL /chickpea falafel, cucumber & baba ghanoush (V) 18.5

OPEN STEAK SANDWICH /grilled fillet steak, lettuce, tomato & beetroot relish 22

ADD \$3 /jalapeño peppers, bacon, american cheese, egg, beetroot relish, hash brown

ADD \$5 /beef patty, grilled chicken

WOOD FIRED GRILL

200G EYE FILLET GRASS FED /Gippsland (VIC) 42

250G PORTERHOUSE GRASS FED /Great Southern Pinnacle (VIC) 28.5

300G SCOTCH FILLET GRASS FED /Great Southern Pinnacle (Vic) 34

SAUCES /red wine jus, garlic butter, peppercorn, béarnaise, caramelised onion (extra sauce + 3)
MUSTARDS /dijon, seeded, hot english, american, horseradish (extra mustard + 1)

800 GRAM "CHATEAU BRIAND" /duck fat potato, corn on the cob & sauce borderlaise 95

PORK HOCK /salsa verde, papaya, daikon & cos salad, spanish toffee (SERVES 2) 50

FISH OF THE DAY /please ask for details MP

WOOD FIRED PIZZA

MARGHERITA /fior di latte, fresh basil & napoli sauce (V) 18

DIABOLIC /chorizo, salami, jalapenos, chilli flakes, cheese & napoli sauce 23

HOISIN DUCK /spring onion, cucumber, shredded carrot & coriander 25

PORK CALZONE /garlic, jamon, scarmoza, rocket & pear salad 18

VEGAN /roast pumpkin, broccoli, chilli, cashew & basil pesto (V) 19

PROSCIUTTO /mozzarella, rocket, balsamic glaze & napoli sauce 22

FRUTTI DI MARE /prawn, calamari, mussels, chilli & garlic 24

GLUTEN FREE BASE + \$5

CLASSICS

BANGERS & MASH /caramelised onion jus & root vegetable crisps 25

PAN SEARED GNOCCHI /broccoli, pumpkin, grana padano garlic & sage butter 22

VEAL SCHINITZEL /heirloom tomato, fior di latte, black olive "caprese" salad & caper beurre noisette 26

THE BIG FELLA CHICKEN PARMA /

beer battered steak fries & house salad 27

THE LITTLE FELLA CHICKEN PARMA /

beer battered steak fries & house salad 21

HAWTHORN BEER BATTERED FISH & CHIPS /pea & mint salad with tartare sauce 24

ANCIENT GRAIN SALAD /roast pumpkin, beetroot squash, grilled eggplant & smoked yoghurt (V) 19

SALADS & SIDES

SWEET POTATO WEDGES /

sour cream & sweet chilli sauce (V) (GF) 11.5

BEER BATTERED STEAK FRIES & AIOLI (V) 9.5

HOUSE SALAD /Sherry vinaigrette dressing (V) 7

ROCKET, PEAR & PARMESAN /balsamic glaze (V) (GF) 13

CORN ON THE COB /salted ricotta (V) (GF) 11

CREAMY MASH POTATO (V) 8

DESSERT

CHAI SPICED PANNACOTTA /house made shortbread biscuit 9

SANGRIA POACHED PEARS /honey almonds 13

STICKY DATE PUDDING /butterscotch sauce & vanilla ice cream 9

CHEESE BOARD /selection of local cheeses, pear, walnut, drunk raisins & french croutons 18