

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** / caramelised 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 INKERMEN** / 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

WOODFIRED 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 50 (SERVES 2)
- FISH OF THE DAY** / please ask for details MP

WOODFIRED PIZZA

- MARGHERITA** / fior di latte, fresh basil & napoli sauce (v) 18
- DIABOLIC** / chorizo, salami, jalapeños, 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 19
- PROSCIUTTO** / mozzarella, rocket, balsamic glaze & napoli sauce 22
- FRUTTI DI MARE** / prawn, calamari, mussels, chilli & garlic 24

Gluten free base 5



PHOTOS, INGREDIENT DEFINITIONS, DIETARY FILTERING, AND LANGUAGE TRANSLATIONS

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CLASSICS

- BANGERS & MASH** / caramalised onion jus & root vegetable crisps 25
- PAN SEARED GNOCCHI** / broccoli, pumpkin, grana padano & garlic & sage butter 22
- VEAL SCHNITZEL** / 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