



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick or rockefeller

Each 5 ½ dozen 26 1 dozen 48

Grilled octopus, carrot, gremolata, fennel ash (GF) 23

BBQ NSW U8 Yamba prawns 2pcs, chimichurri, lemon (GF, DF) 24

Burrata cheese, blood orange, asparagus, hazelnut (GF, V) 23

Charred & dukkah spiced eggplant, labneh, pomegranate, tomato salad (GF, V) 21

Soup of the day (V) 18

MAINS

Corn fed chicken breast, beetroot, sweet potato, kale & quinoa 35

Market Fish 34

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns, salsa verde (DF) 32

~ Our signature dish, unique and elegant ~Salsa verde made with herbs and ingredients from our garden at The William Inglis Hotel ~

Fresh parsley fettuccine, grilled vegetables, truss tomato, chilli herb butter (V) 30

Rack of lamb, green pea, smoky eggplant, melted brie cheese (GF) 38

* This menu can be tailored to a variety of allergies, please let your wait staff know of any and they can inform you as to what options are available

GF – Gluten Free

V- Vegetarian

DF – Dairy free



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FROM THE GRILL

All cuts are served with - compound butter & green peppercorn mustard (GF)

And your choice of béarnaise sauce or red wine jus

300 gram Angus Reserve Grain Fed MB2+ Black Angus Sirloin 36

180 gram NSW Riverina MB3+ Black Angus Eye Fillet 34

450 gram dry aged NSW Riverina Black Angus T-bone 48

300 gram Angus Reserve Grain Fed MB2+ Scotch Fillet 38

SIDES

Hand cut chips with rosemary salt (V) 14

Roasted pumpkin and corn on cob, garlic yoghurt, burnt butter (V, GF) 14

Truffle mash potato, spring onion (V, GF) 14

Iceberg salad, tomatoes, cucumber, nashi pear, pomegranate molasses, fried pita (V, DF) 14

DESSERTS

Dark chocolate and sour cherry cake, mascarpone cream (GF) 16

Pistachio and strawberry layers, rose petals, berry sauce (GF) 16

~Inspired by our Pastry Chef 'Katherine' who used her feminine touch to design this classic dessert ~

Baileys and mocha tiramisu & espresso macaron 16

Local cheeses, soft & hard bread, apple, honeycomb 3 or 5 pieces 26 / 36

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