



NEWMARKET ROOM

STARTERS

Oysters – served natural, champagne vinaigrette, kilpatrick

Each 5 ½ dozen 26 1 dozen 48

Zucchini, ricotta and mint ravioli, wild rocket and parmesan (V) 24

Rockmelon & prosciutto, peas, watercress, lemon labneh (GF) 26

Grilled Fremantle octopus, taramasalata, olives, and potato fondant (DF, GF) 28

Duck breast, foie gras croquettes with berries and jus 28

MAINS

Chargrilled chicken breast, broccolini, parsnip puree, kale (GF) 38

Grilled lamb loin, pumpkin, artichoke, sauté spinach, rosemary jus (GF, DF) 42

Fresh linguine pasta, crème fraiche, green U8 prawns, lemon zest, garlic 38

Creamy tomato risotto, goat cheese, caramelised leek, olive crumb (V, GF) 32

Market Fish (GF) 36

Braised Angus Beef short-ribs with black garlic and pomme, Asian greens and hazelnut (GF) 38

Minute steak – tenderloin fillet, asparagus, rocket, shallot, green peppercorns, salsa verde (DF) 34

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

* 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



NEWMARKET ROOM

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 38

180 gram Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet 36

300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet 39

SIDES

Hand cut chips with rosemary salt (V) 15

Sautéed mix mushrooms (V, GF) 15

Garden salad, cherry tomatoes, cucumber, red onion, lemon vinaigrette (V, GF, DF) 15

Rocket, fennel, pear, shaved parmesan salad (V, GF) 15

Steamed seasonal vegetables with olive oil (V, GF) 15

Baby heirloom carrots with maple and mustard (V, GF) 15

DESSERTS

Chocolate tart, hazelnut mousse, pistachio, raspberry 16

Coconut and passionfruit panna cotta (DF, GF) 16

Deconstructed cheesecake, summer fruits, merengue (GF) 16

New Zealand Ice cream – Chocolate, Vanilla, Strawberry, Boysenberry each 5

Local cheeses, soft & hard bread, apple, honeycomb 3 or 5 pieces 27 / 37

* 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