

STARTERS

Garlic Bread 8 (v)

Garlic & Cheese Bread 10 (v)

Bowl of Chips 9 (v)
/w gravy

Sweet Potato Wedges 10 (v)(gf)
/w aioli

Potato Wedges 12 (v)
/w sweet chilli and sour cream

Salt & Pepper Squid 16
/w chilli lime aioli

Roast Pumpkin Arancini 15
/w parmesan-roquette salad & aioli

King Prawn Bruschetta 16
/w preserved lemon, dill & crispy sourdough

SALADS

Thai Beef Salad 17 (gf)
Char-grilled beef, bean sprouts, glass noodles, carrot, cucumber, mint, coriander, roasted peanuts served w/ house made nam jim dressing

Grilled Chicken Salad 16 (gf)
Char-grilled chicken, shaved fennel, roast almonds, radish, roquette served w/ French vinaigrette

Caesar Salad 16
Crispy bacon, herb croutons, house made dressing cos lettuce & a soft boiled egg
add grilled chicken 4
add grilled prawns 6

Roast Veggie Salad 17
Honey pumpkin, fennel, baby tomatoes, roast parsnip, confit garlic, roquette
add grilled chicken 4

\$15 LUNCH SPECIALS

Monday to Friday
Please see blackboard
in Front Bar



The
**New England
Hotel**
First Tapped 1857

BURGERS & NACHOS

The Newie Burger 19

Char grilled beef pattie, double cheese, pickle, lettuce, onion, tomato, special sauce on a soft bun. Served w/ chips

Southern Fried Chicken Burger 17

Buttermilk fried chicken, cheese, pickle, slaw, spicy chipotle mayo on a soft bun, served w/ chips

Veggie Burger 17

Beer battered field mushroom, char-grilled zucchini, garlic aioli, alfalfa, house tomato relish on a soft bun served w/ chips

Beef Nachos 19

Smokey spiced beef brisket w/ cheese, jalapenos, spiced BBQ corn, tomato salsa, guacamole, sour cream & fresh coriander

**MORE FOOD ON
THE NEXT PAGE**

PUB CLASSICS

House crumbed Chicken Schnitzel 19
w/ chips & salad or mash & veggies
& your choice of gravy
add parmigiana topper 4

Grilled or Battered Barramundi 20
w/ chips & salad or mash & veggies,
served with house made tartare

Pot Pie 24
Slow cooked beef pieces
w/mushy peas, mash & gravy

Pasta of the Day
Please see blackboard for today's selection

**Parmesan and Rosemary 22
Crumbed Lamb Cutlets**
w/ mash, seasonal veggies & mint jus
add extra cutlet 7

Pan Fried Chicken Breast 22 (gf)
w/ green bean, fennel, almond & roquette salad

Crisp Pork Belly 24 (gf)
w/ apple radish slaw served on a bed of mash

Slow Braised Moroccan Lamb 25
w/ cous cous, currants, mint, coriander & kale

Eggplant Parmigiana 19 (v)
Panko crumbed, served w/chips & Greek salad

FROM THE GRILL

300g T-Bone 20

200g Eye Fillet 26

350g Rump 32

350g Scotch Fillet 36

500g OP Rib Eye 45

Char-grilled Tasmanian Salmon 24

Newie Mixed Grill 29

Crispy bacon, crumbed lamb cutlet, rump steak, roast tomato, mushrooms, chips & fried egg

*All our steaks are locally sourced.
Served with your choice of our house made sauces
and gravies, chips and salad or mash and veggies.
All sauces are gluten free.*

SIDES (gf)

**Chips 5 / Mash Potato 5 / Coleslaw 5 / Garden Salad 5
Greens Beans w/ Almond & Garlic Butter 8
Seasonal Steamed Veggies 5**

KIDS

Free dessert and colouring page with any kids meal

Dinosaur Nuggets 10

w/ salad, chips & tomato sauce

Fish & Chips 10

w/ salad, chips & tomato sauce

Steak & Chips 10

w/ salad, chips & tomato sauce

Kids Pasta 10

Spaghetti Bolognese

DESSERT

Frozen Chocolate Mousse 13

w/ poached cherries, hazelnuts & vanilla bean ice cream

Italian Cheesecake 13

w/ strawberry mint salad & raspberry sorbet

WHAT'S ON

MON - FRI

Happy Hour

4pm - 6pm

\$5 Schooners & House Wines

\$1 Pool & Free Popcorn

TUES

Pool Comp 7pm Sharp

Free Entry

\$100 Cash Winner

WED

Open Mic Night 8pm

THURS

Trivia From 7pm

FRI

\$10 Cocktails

5pm - 9pm

SAT

\$15 Cocktail Jugs

5pm - 9pm

DJs upstairs from

10pm till late!

COCKTAILS

Espresso Martini 15

Vodka, Kahlua, espresso coffee

Aperol Spritz 15

Aperol, prosecco, soda with orange

Tommy's Margarita 15

Tequila, agave nector, lime juice

Negroni 15

Gin, Campari, Cinzano Rosso

Bloody Mary 15

Vodka, tomato juice, tabasco sauce, Worcestershire sauce, S & P, pickles, celery. Double it add 8

Lychee Westside 15

Tanqueray gin, lychee liquor, pineapple juice, lemon juice, sugar syrup, mint leaves

Rum & Apricot Punch 15

Captain Morgan, apricot brandy, pineapple juice, lemon juice, bitters, passionfruit puree

COCKTAIL JUGS

Margarita 29

Heaps of tequila and lime wheels

Red Wine Sangria 29

Cointreau, red wine, lemonade, ginger ale, fruit wheels

Beardy St Shandy 29

Vodka, alcoholic ginger beer, fresh lime pieces

Gypsy Queen 29

Fireball, cider, fresh lime juice

Jungle Juice 29

Bacardi rum, Bundy rum, OJ, pineapple, lemonade

Mr Passionate 29

Tequila, Bacardi rum, Cointreau, OJ, squash

Rainbow Paddle Pop 29

Vanilla Vodka and squash

**PLEASE ORDER
FROM THE BAR**

WINE

WHITE

Lily Sem Sauv Blanc, Mudgee NSW

GLASS BOTTLE

7 26

Baby Doll Sauv Blanc, Marlborough NZ

9 36

Bunnamagoo Estate Chardonnay, Mudgee NSW

11 48

Canti Pinot Grigio, Milan ITL

9 38

Christobel's Moscato, South OZ

8 35

Merilba Sem Sauv Blanc, New England NSW

36

Wilson Watervale Riesling, Clare Valley SA

36

Brokenwood Semillon, Hunter Valley NSW

45

RED

Lily Cabernet Merlot, Mudgee NSW

7 26

Bunnamagoo Estate Shiraz, Mudgee NSW

11 48

Geoff Merrill Merlot, McLaren Vale SA

11 48

La Linda Malbec, Mendoza ARG

47

Rabbit Ranch Pinot Noir, Central Otago NZ

49

Murra Pinot Noir, Mornington Peninsula VIC

49

Vasse Felix Filius Cab Sauv, Margaret River WA

55

Gundog No.1 Shiraz, Hunter Valley NSW

78

Main and Cherry GSM, McLaren Vale SA

42

ROSÉ

Bouchard Rosé, France

9 36

SPARKLING

Henkell Trocken NV Piccolo

8

Calabria Prosecco Piccolo, Griffith NSW

10

Printhie Vintage Cuvee, Orange

45

Calabria Prosecco, Griffith NSW

42

Piper-Heidsieck, France

69

DESSERT & FORTIFIED

Penfold's Father Tawny Port

9

Noble One Botrytis Semillon 2016

45