



NEWMARKET ROOM

STARTERS

Oysters – served mignonette, pickled eschallot & balsamic pearls, Kilpatrick

½ dozen 28 1 dozen 52

Soup of the day (GF) 19

Roasted beetroot, ricotta and marjoram ravioli (V) 24

Slow cooked Freemantle octopus, taramasalata and olives (GF, DF) 28

Duck breast, celeriac puree, foigras croquettes, berries and jus 26

Grilled avocado, golden baby betts, goat cheese, salsa verde, pistachio (GF, V) 24

Angus Reserve Wagyu Beef brisket, cauliflower, black fungi (GF, DF) 28

MAINS

Roasted chicken terrine, bacon jam, shitake mushroom pure, baby corn, truffle jus (GF) 38

Herb crumbed rack of lamb, burnt eggplant. Israeli cous cous, minted peas, rosemary jus 46

Fresh leek and herb pappardelle pasta, braised oxtail ragu, gremolata 38

Wild mushroom risotto, crème fraiche, spinach (V, GF) 34

Market Fish served with maxim potato, karkalla, saffron fennel, jalapeno sauce (GF, DF) 38

Braised short ribs, black garlic pomme, broccolini and hazelnut (GF) 40

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 41

200 gram Angus Reserve Grain Fed MB3+ Black Angus Eye Fillet 40

300 gram Angus Reserve Grain Fed MB2+ Black Angus Scotch Fillet 43

250 gram Angus Reserve Wagyu MB3+ Rump Steak 42

SIDES

Hand cut chips with rosemary salt (V) 15

Truffle cauliflower gratin (V) 15

Green garden salad with lemon vinaigrette (V, GF, DF) 15

Smoked pumpkin, chilli labne, pomegranate and white soy (V, GF) 15

Char grilled broccolini, pistachio, vinaigrette (V, GF, DF) 15

Roasted winter vegetables, garlic thyme, olive oil (V, GF, DF) 15

DESSERTS

Chocolate mousse, tonka beans, hazelnut and tuile (GF) 18

Pandan crème brulee, white chocolate, raspberry (GF) 18

Tiramisu with Amaretto liquor and coffee 18

Rhubarb and berry crumble, vanilla ice cream (GF) 18

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

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

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