



CASH
OR
CARD

MENU
ISSUE
002

EAT & DRINK WELL

SNACKS			
HOUSE MARINATED MIXED OLIVES (gf,v)	7.50	CHICKEN PARMA	
GARLIC & HERB FOCACCIA BREAD (v)	8.00	Tender chicken breast, shaved heritage ham, Napoli sauce & Newtown's own 3 cheese mix, served with	
BEER BATTERED FRIES w/ aioli (v)	9.00	fries and green salad	24.00
BEER BATTERED ONION RINGS (v)	11.00		
MAC & CHEESE BITES w/ smokey BBQ sauce (v)	10.00	CHICKEN SCHNITZEL	
FRIED CALAMARI w/ old bay spice & aioli (gf)	15.00	Golden fried chicken served with creamy mash	
FRIED CHICKEN WINGS w/ celery & cheese sauce (gf)	15.00	& broccolini and your choice of sauce	20.00
SALADS			
- add chicken for 6.00 -		CHILLI PRAWN LINGUINE	
ROAST PUMPKIN & GRILLED HALOUMI (v) (gf)		King prawn, house made chilli tomato paste, onion, rocket leaves, fresh chilli & shallot	28.00
w/ wild rocket & toasted pepitas	15.00		
		PIZZA FOR ONE	
CLASSIC GREEK SALAD w/ tomato, spanish onion, cucumber, olives, feta & oregano	16.00	Vegan Cheese: \$2 / Gluten Free Base: \$2	
BEETROOT SALAD w/ thyme, walnuts & organic yoghurt	15.00	GARLIC & CHEESE (v)	
MARKET LEAVES w/ parmesan & balsamic (v) (gf)	9.00	Garlic confit, mozzarella, parsley	10.00
BURGERS			
- all served with beer battered fries -		MARGHERITA (v)	
THE NEWTOWN CLASSIC		Tomato sauce, mozzarella, basil & olive oil	10.00
Pure angus beef, bacon, American cheese, pickles, oak leaf lettuce, tomato & secret NTH sauce	21.00	FUNGHI (v)	
BUTTERMILK FRIED CHICKEN BURGER		Fior di latte, fresh mushrooms, mozzarella, parsley	10.00
Buttermilk fried chicken, bacon, tomato, oak leaf lettuce & chilli mayo	21.00	NEWTOWN	
MUSHROOM BURGER (v)		Mozzarella, chicken, chorizo, bacon, olives & BBQ sauce	12.00
Grilled Portobello mushroom, caramelised onions, oak lettuce, parmesan, herb butter w/ chipotle mayo	19.00	QUATTRO FORMAGGI (v)	
ADD-ONS:		Tomato sauce, mozzarella, gorgonzola, parmesan, pecorino & oregano	12.00
Bacon; grilled haloumi	4.00	CALABRESE	
Grilled chicken breast; Portobello mushroom	6.00	Tomato sauce, mozzarella, calabrese salami	12.00
STEAKS			
served with your choice of; beer battered chips & salad or mash & broccolini w/ choice of sauce		STAGIONI	
250gm RUMP	23.00	Tomato sauce, mozzarella, ham, mushrooms, artichokes, olives	12.00
300gm SCOTCH FILLET	32.00	PROSCUITTO	
Sauces:		Tomato sauce, mozzarella, proscuitto, rocket, shaved parmesan & olive oil	12.00
Red wine jus; mushroom; pepper; bearnaise		HAWAIIAN	
Extra sauce on the side	1.50	Tomato sauce, mozzarella, ham & pineapple	12.00
FAVOURITES			
VEGETARIAN NACHOS (v)		VEGETARIAN (v)	
Corn chips, bean mix, guacamole, sour cream, Mexican salsa, three cheese & jalapenos	20.00	Tomato sauce, mozzarella, cherry tomato, zucchini, capsicum, olives	10.00
FISH 'N CHIPS		PERI-PERI CHICKEN	
Colonial pale ale battered flathead, beer battered fries & tartare sauce	19.00	Marinated chicken, capsicum, red onion, tomato, rocket & peri-peri sauce	12.00
		MEXICAN	
		Tomato sauce, mozzarella, beans, taco spiced chicken, jalapenos, tomato, shallots & sour cream	12.00



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CHEAP WINE			
WHITE			WHAT'S ON?
Caves Coast Sauvignon Blanc 2017, Margaret River, WA	8/40		
RED			MONDAY
Bleasedale Cabernet Sauvignon 2013, Adelaide Hills, SA	8.5/43		
DECENT WINE			\$15 CHICKEN SCHNITZELS HAPPY HOUR 5-7PM QUIZMEISTERS TRIVIA 7:30PM OPEN-MIC COMEDY 8PM
WHITE			
Pitchfork Chardonnay 2016, Margaret River, WA	9/45		
George's Exile Riesling 2016, Clare Valley, SA	9/45		
Dal Zotto Pinot Grigio 2016, King Valley, VIC	9.5/48		
RED			TUESDAY
Union Hill Shiraz 2015, Central Victoria	9.5/48		
ROSÉ			\$15 RUMP STEAKS \$5 TINNIE OF THE WEEK HAPPY HOUR 5-7PM FREE POOL & PING-PONG
Conde Valdemar 2015, Rioja, Spain	9/45		
SPARKLING			WEDNESDAY
Jansz Premium NV, Tasmania	9.5/57		
GOOD WINE			\$12 BURGER & FRIES HAPPY HOUR 5-7PM
RED			
Opawa Pinot Noir 2015, Marlborough, NZ	10/50		
Bleasedale Second Innings Malbec 2015, Langhorne Creek	11.5/57		
ROSÉ			THURSDAY
Domaine de Triennes Rose 2016, Provence, FR	12.5/52		
CHAMPAGNE			\$15 CHICKEN PARMAS ALL DAY HAPPY HOUR
Piper-Heidsieck NV Brut, Reims, FR	16/99		
COCKTAILS			FRIDAY
ESPRESSO MARTINI	18		
VDKA 6100, Mr Black coffee liqueur, cold drip espresso			
MOJITO	18		\$15 FOR 1KG CHICKEN WINGS 4 X TINNIES FOR \$25 HAPPY HOUR 5-7PM LIVE MUSIC FROM 6PM DJ'S TIL CLOSE LIVE DRAG SHOWS ON LEVEL 1
Pampero Blanco rum, lime, fresh mint, soda			
NEGRONI	18		SATURDAY
Tanqueray gin, Campari, Antica Formula vermouth			
COSMOPOLITAN	18		\$15 COCKTAIL JUGS DJ'S FROM 6PM ON BOTH LEVELS
Ketel One vodka, Cointreau, cranberry, lime			
LONG ISLAND ICED TEA	18		SUNDAY
Ketel One vodka, Tanqueray gin, Espolon tequila, Pampero Blanco rum, cointreau, fresh lemon & Cola			
BLOODY MARY	18		\$13 VEGETARIAN NACHOS \$12 BLOODY MARY'S \$12 APEROL SPRITZ \$15 SOFI SPRITZ JUGS
Ketel One vodka, tomato juice, secret in-house mary blend			
MARGARITA	18		HAPPY HOUR MONDAY-FRIDAY 5-7PM & ALL DAY THURSDAY \$7 CBCO. PINTS \$8 CARLTON FRESH PINTS \$1 OFF WINES
Espolon tequila, Coitreau, fresh lime			
APEROL SPRITZ GLS/JUG	18/25		
Aperol, Sparkling, fresh orange & soda			
OLD FASHIONED	18		
J&B Scotch or Bulleit bourbon, Angostura bitters, sugar, fresh orange			
PIMMS CUP/JUG	18/24		
Pimms, strawberries, lemon, cucumber, mint, lemonade & dry ginger ale			