



CASH
OR
CARD

MENU
ISSUE
002

EAT & DRINK WELL

		FAVOURITES	
SNACKS AND SHARE PLATES		VEGETARIAN NACHOS (v, gf)	
- add pita bread for 4.00 (v, df) -		Corn chips, bean mix, guacamole, sour cream, tomato salsa, cheddar cheese & jalapenos	16.00
HOUSE MARINATED MIXED OLIVES (v, gf, df)	7.50	CHICKEN NACHOS (gf)	
GARLIC & HERB FOCACCIA BREAD (v)	8.00	Corn chips, bean mix, taco spiced chicken, guacamole, sour cream, tomato salsa, cheddar cheese & jalapenos	18.00
BEER BATTERED FRIES w/ aioli (v)	9.00	CHICKEN SCHNITZEL	
ROASTED PUMPKIN HUMMUS w/ pepitas & char grilled pita bread (v, df)	12.00	Golden fried chicken served w/ chips and house pickled slaw	20.00
FRIED CALAMARI w/ old bay spice & aioli	15.00	CHICKEN PARMA	
DRUNKEN WINGS/ apple cider marinated chicken wings w/ tarragon, salt & pepper (df)	15.00	Tender chicken breast, shaved heritage ham, Napoli sauce & Newtown's own 3 cheese mix, served with fries and green salad	24.00
VODKA & BEETROOT CURED OCEAN TROUT w/ cucumber & horseradish cream (gf)	16.00	SALMON	
ANTIPASTO PLATTER/ a selection of cured meats & cheeses, housemade pickles & condiments, toasted bread (2-4 persons)	26.00	Pan fried salmon w/ chips, salad & tartare sauce	28.00
SALADS		LAMB SHOULDER (gf)	
- add chicken for 6.00 (gf, df) -		12-hour braised lamb shoulder w/ garlic mash, sauteed spinach, fresh peas & rosemary jus	28.00
MARKET LEAVES w/ parmesan & balsamic (v, gf)	9.00	PIZZA - 9-INCH -	
ROAST PUMPKIN & GRILLED HALOUMI w/ wild rocket & toasted pepitas (v, gf)	15.00	Vegan Cheese: \$2 / Gluten Free Base: \$2	
BEETROOT SALAD w/ freekah, rocket salad, roasted walnuts & feta cheese (v, gf)	15.00	MARGHERITA (v)	
PRAWN SALAD w/ mixed leaves, cherry tomato, smashed avocado, shaved parmesan & balsamic glaze (gf)	24.00	Tomato sauce, mozzarella, basil & olive oil	10.00
BURGERS		FUNGHI (v)	
- all served with beer battered fries -		Fior di latte, fresh mushrooms, mozzarella, parsley	10.00
THE NEWTOWN CLASSIC		NEWTOWN	
Pure angus beef, bacon, American cheese, pickles, oak leaf lettuce, tomato, mustard & tomato chutney	20.00	Mozzarella, chicken, chorizo, bacon, olives & BBQ sauce	12.00
BUTTERMILK FRIED CHICKEN BURGER		QUATTRO FORMAGGI (v)	
Buttermilk fried chicken, bacon, tomato, oak leaf lettuce & chilli mayo	20.00	Tomato sauce, mozzarella, gorgonzola, parmesan, pecorino & oregano	12.00
MUSHROOM BURGER (v)		CALABRESE	
Grilled Portobello mushroom, caramelised onions, oak lettuce, parmesan, herb butter & chipotle mayo	19.00	Tomato sauce, mozzarella, calabrese salami	12.00
ADD-ONS:		STAGIONI	
Cheese; tomato; beetroot;	2.00	Tomato sauce, mozzarella, ham, mushrooms, artichokes, olives	12.00
Bacon; grilled haloumi; avocado	4.00	PROSCUITTO	
Grilled chicken breast; Portobello mushroom	6.00	Tomato sauce, mozzarella, proscuitto, rocket, shaved parmesan & olive oil	12.00
STEAKS		HAWAIIAN	
Served with your choice of; beer battered chips & salad or mash & broccolini w/ choice of sauce		Tomato sauce, mozzarella, ham & pineapple	12.00
250gm RUMP	23.00	VEGETARIAN (v)	
300gm SCOTCH FILLET	32.00	Tomato sauce, mozzarella, cherry tomato, zucchini, capsicum, olives	10.00
Sauces:		PERI-PERI CHICKEN	
Red wine jus; creamy mushroom; pepper		Marinated chicken, capsicum, red onion, tomato, rocket & peri-peri sauce	12.00
Extra sauce on the side	1.50	PIZZA - 11-INCH -	
		MOROCCAN LAMB	
		Tomato sauce, mozzarella, pulled lamb shoulder, moroccan spices, zucchini, roasted capsicum & feta	20.00
		GARLIC PRAWN	
		Tomato sauce, mozzarella, garlic prawns, bocconcini, cherry tomato, parsley	24.00

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CHEAP WINE		WHAT'S ON? \$12 LUNCH MENU MONDAY - FRIDAY
WHITE		
Caves Coast sauvignon Blanc 2017, Margaret River, WA	8/40	
RED		MONDAY
Bleasedale Cabernet Sauvignon 2013, Adelaide Hills, SA	8.5/43	
SPARKLING		\$15 CHICKEN SCHNITZELS FROM 5PM HAPPY HOUR 5-7PM QUIZMEISTERS TRIVIA 7:30PM OPEN-MIC COMEDY 8PM
Jansz Premium NV, Tasmania	9.5/57	
DECENT WINE		
WHITE		TUESDAY
Pitchfork Chardonnay 2016, Margaret River, WA	9/45	
George's Exile Riesling 2016, Clare Valley, SA	9/45	\$15 RUMP STEAKS FROM 5PM \$5 TINNIE OF THE WEEK HAPPY HOUR 5-7PM FREE POOL ALL DAY
Dal Zotto Pinot Grigio 2016, King Valley, VIC	9.5/48	
RED		WEDNESDAY
Union Hill Shiraz 2015, Central Victoria	9.5/48	
ROSE		
Conde valdemar 2015, Rioja, Spain	9/45	
SPARKLING		THURSDAY
NV Redbank Prosecco, King Valley, VIC	9/54	
GOOD WINE		\$12 BURGER & FRIES FROM 5PM HAPPY HOUR 5-7PM
RED		
Opawa Pinot Noir 2015, Marlborough, NZ	10/50	
Bleasedale Second Innings Malbec 2015, Langhorne Creek	11.5/57	
ROSE		FRIDAY
Domaine de Triennes Rose 2016, Provence, FR	12.5/52	
CHAMPAGNE		\$15 CHICKEN PARMAS FROM 5PM ALL DAY HAPPY HOUR
Piper-Heidsieck NV Brut, Reims, FR	16/99	
COCKTAILS		SATURDAY
ESPRESSO MARTINI	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
VDKA 6100, Mr Black coffee liqueur, cold drip espresso		
MOJITO	18	
Pampero Blanco rum, lime, fresh mint, soda		
NEGRONI	18	SUNDAY
Tanqueray gin, Campari, Antica Formula vermouth		\$15 COCKTAIL JUGS DJ'S FROM 6PM ON BOTH LEVELS
COSMOPOLITAN	18	
Ketel One vodka, Cointreau, cranberry, lime		
LONG ISLAND ICED TEA	18	\$12 BLOODY MARY'S \$12 APEROL SPRITZ \$15 SOFI SPRITZ JUGS
Ketel One vodka, Tanqueray gin, Espolon tequila, Pampero Blanco rum, Cointreau, fresh lemon & cola		
BLOODY MARY	18	
Ketel One vodka, tomato juice, secret in-house mary blend		
MARGARITA	18	HAPPY HOUR MONDAY-FRIDAY 5-7PM & ALL DAY THURSDAY
Espolon tequila, Coitreau, fresh lime		
APEROL SPRITZ GLS/JUG	18/25	\$7 CBCO. PINTS \$8 CARLTON FRESH PINTS \$1 OFF WINES
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		