



CASH  
OR  
CARD

MENU  
ISSUE  
002

EAT & DRINK WELL

V - Vegetarian, VG - Vegan, GF - Gluten Free			
<b>SNACKS AND SHARE PLATES</b>		<b>PIZZAS</b>	
KARAAGE CAULIFLOWER & SMOKED JALAPENO MAYO - v, gf, vg on request	10.00	\$4 PIZZA HAPPY HOURS	
SALT & PEPPER CALAMARI, PICKLE AIOLI & LEMON - gf	12.00	Monday - Friday 12-2	
SHOESTRING FRIES w/ aioli - v, vg on request	9.00	Monday - Thursday 6-8	
1/2KG BUFFALO WINGS, FRANK'S HOT SAUCE W/ BLUE CHEESE DIP - gf	12.00	Saturday 12-4, 5-7	
POPCORN CHICKEN W/ CHIPOTLE AIOLI - gf	12.00	Sunday 12-4	
TALEGGIO & MOZZARELLA ARANCINI, AIOLI, ROCKET & LEMON (4) - v	15.00	<b>VEGETARIAN &amp; VEGAN</b>	
PEKING DUCK SPRING ROLLS W/ SPICY PLUM JAM (4)	14.00	MARGHERITA - Napoli sauce, fior de latte, basil	10.00
EGGPLANT & MISO SPRING ROLLS, KEWPIE & TONKATSU DIPPING SAUCE (4) - v	14.00	CHICKPEA & CHILLI - mozzarella, hummus, chilli oil & rocket	10.00
<b>VEGETARIAN &amp; VEGAN PLATES</b>		FUNGHI - Napoli sauce, mushroom, mozzarella & parsley	10.00
1/2 SMOKEY GRILLED EGGPLANT IN SKIN, TAHINI & YOGHURT, PINE NUTS, CHILLI & FLAT BREAD - v, vg on request	15.00	ZUCCHINI - Napoli sauce, fior de latte, sundried tomato, chilli & rocket	12.00
PAN FRIED CAULIFLOWER STEAK, CURRY PESTO, DRIED CRANBERRY, PINE NUTS & BROAD BEANZ - v, vg	20.00	QUATTRO FORMAGGI - Napoli sauce, gorgonzola, parmesan, pecorino, mozzarella, garlic oil	12.00
PICKLED BABY BEETS, HORSERADISH, WALNUT, RADISH & CHICKPEA - v, vg	18.00	KING STREET VEGO - Napoli sauce, zucchini, olives, roasted capsicum, mozzarella	12.00
<b>SALADS</b>		RUSTICA - Napoli sauce, roast eggplant, semi dried tomato, chilli, mozzarella	12.00
- add chicken for 6.00 (gf) -		ADD-ONS:	
ROAST PUMPKIN & GRILLED HALOUMI w/ wild rocket & toasted pepitas - v, gf	12.00	mushrooms, zucchini, eggplant, semi dried tomato	2.00
ROCKET & PARMESAN, spanish onion, balsamic & olive oil - v, gf	8.00	vegan cheese, gluten free base	3.00
<b>BURGERS</b>		<b>MEAT</b>	
- all served with shoestring fries -		HAWAIIAN - Napoli sauce, mozzarella, ham & pineapple	12.00
\$10 BURGER HAPPY HOURS:		PROSCUITTO - Napoli sauce, mozzarella, proscuitto & rocket	12.00
Monday - Friday 12-2		STAGIONI - Napoli sauce, fior de latte, ham, artichoke & olives	12.00
Wednesday 6-8		CALABRESE - Napoli sauce, mozzarella, calabrese salami	12.00
Saturday - Sunday 12-4		PERI PERI CHICKEN - Napoli sauce, roasted capsicum, chicken, red onion, mozzarella, rocket & spicy aioli	12.00
THE ROYAL	15.00	NEWTOWN - Napoli sauce, chicken, bacon, chorizo, olives, BBQ sauce	12.00
Wagyu beef pattie, lettuce, tomato, onion, pickles, American cheese & special sauce		ADD-ONS:	
FRIED CHICKEN	15.00	salami, chicken, bacon	3.00
Buttermilk fried chicken (grilled on request), American cheese, slaw & chipotle mayo		<b>WEEKLY SPECIALS</b>	
MUSHROOM & HALOUMI	15.00	<b>MONDAY</b>	
Field mushroom, fried haloumi, tomato, lettuce, spicy salsa verde & aioli - v, vg on request		\$12 SCHNITZEL, chips & salad w/ sauce 5pm-9pm	
ADD-ONS:		<b>TUESDAY</b>	
cheese	2.00	\$12 SIRLOIN, chips & salad w/ sauce 5pm-9pm	
bacon, vegan cheese	3.00	<b>WEDNESDAY</b>	
vegan aioli available		\$10 BURGERS with chips 6pm-8pm	
<b>BIG PLATES</b>		<b>THURSDAY</b>	
-all served with shoestring fries and garden salad-		\$15 CHICKEN PARMIGIANA, chips & salad 5pm-9pm	
CHICKEN SCHNITZEL, golden fried and with your choice of mushroom sauce, red wine jus or pepper gravy	16.00	<b>FRIDAY</b>	
CHICKEN PARMIGIANA, golden fried with ham, napoli & mozzarella	20.00	\$15 1kg WINGS, Frank's hot sauce, blue cheese sauce 5pm-9pm	
250g SIRLOIN, cooked to your liking with your choice of mushroom sauce, red wine jus or pepper gravy	22.00		

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# THE *Newtown* HOTEL

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<p>V - VEGAN O - ORGANIC P - PRESERVATIVE FREE</p>		<p><b>COCKTAILS</b></p>	
<p><b>CHEAP WINE 8/40</b></p>		<p>ESPRESSO MARTINI 18 VDKA 6100, Mr Black coffee liqueur, cold drip espresso</p>	
<p>NV Redbank Prosecco, King Valley, VIC</p>			
<p>Caves Coast Sauvignon Blanc 2017, Margaret River, WA</p>		<p>MOJITO 18 Pampero Blanco rum, lime, fresh mint, soda</p>	
<p>Conde Valdemar Rose 2015, Rioja, Spain</p>			
<p>Union Hill Shiraz 2015, Central Victoria</p>		<p>NEGRONI 18 Tanqueray gin, Campari, Antica Formula vermouth</p>	
<p><b>DECENT WINE 10/48</b></p>			
<p>Jansz Premium NV, Tasmania</p>		<p>COSMOPOLITAN 18 Ketel One vodka, Cointreau, cranberry, lime</p>	
<p>Pitchfork Chardonnay 2016, Margaret River, WA</p>			
<p>Dal Zotto Pinot Grigio 2016, King Valley, VIC</p>		<p>LONG ISLAND ICED TEA 18 Ketel One vodka, Tanqueray gin, Espolon tequila, Pampero Blanco rum, Cointreau, fresh lemon &amp; Cola</p>	
<p>Pig In The House Sangiovese Rose 2017, Cowra, NSW</p>		V, O	
<p>Bleasedale Cabernet Sauvignon 2013, Adelaide Hills, SA</p>			
<p>Windowrie 'Eye Chart' Shiraz 2017, Central Ranges, Nsw</p>		V, P	<p>BLOODY MARY 18 Ketel One vodka, tomato juice, secret in-house mary blend</p>
<p><b>GOOD WINE 12.5/60</b></p>			
<p>George's Exile Riesling 2016, Clare Valley, SA</p>			<p>MARGARITA 18 Espolon tequila, Coitreau, fresh lime</p>
<p>Domaine de Triennes Rose 2016, Provence, FR</p>			
<p>Opawa Pinot Noir 2015, Marlborough, NZ</p>			<p>APEROL SPRITZ GLS 18 Aperol, Sparkling, fresh orange &amp; soda</p>
<p>Bleasedale Second Innings Malbec 2015, Langhorne Creek</p>			<p>OLD FASHIONED 18 J&amp;B Scotch or Bulleit bourbon, Angostura bitters, sugar, fresh orange</p>
<p><b>FANCY AS WINE</b></p>			
<p>Piper-Heidsieck NV Brut, Reims, FR</p>		16/99	<p>PIMMS CUP/JUG 18/24 Pimms, strawberries, lemon, cucumber, mint, lemonade &amp; dry ginger ale</p>
<p>Jackson Estate 'Grey Ghost' savignon Blanc 2012, Marlborough, NZ</p>		15/70	
			<p>SOFI SPRITZ GLS/JUG 9.5/26 White Peach &amp; Ginger spritz, mint, fresh lime</p>
		<p><b>ASK AT THE BAR ABOUT BOOKING YOUR NEXT FUNCTION OR EVENT @ NEWTOWN HOTEL!</b></p>	