

Newborough

HOTEL

Smalls

Garlic Bread 11. add cheese (+2) add cheese & bacon (+4) (V)

Bruschetta 16. Sourdough, olive oil, diced tomato, onion, fetta, basil, Italian glaze (V, VGO, DFO)

Arancini 17. 4x Pumpkin, fetta, thyme, & parmesan with Napoli (V)

Chicken tenders 18. Butter milk fried chicken, aioli (GFO, DFO)

Seafood Basket 18. Battered hake fish, prawns, scallops, squid rings, surimi bites, tartare sauce

Squid 17. Salt & pepper squid, garden salad, tartare sauce (GFO)

Wedges 16. Sweet chilli and sour cream (VO)

Peking Duck Spring Rolls 15. Sweet chilli and soy sauce (DF)

Mains

Chicken 1958 32. Pan seared chicken, mushroom, garlic, onion, sundried tomatoes, white wine, creamy sauce w. rice or mash (GF, DFO)

Fish and Chips 31. Battered or grilled gummy shark, chips, salad, tartare (GFO, DF)

Squid 32. Sliced squid coated with salt & pepper seasoning, garden salad, chips, tartare (GFO)

Garlic Prawns 30. Tiger prawns cooked with a creamy garlic sauce infused with white wine served on a bed of rice (10 prawns) (DFO, GF)

Beef & Guinness Pie 25. House-made pie served with chips & salad

Burgers

All Burgers served with a side of chips

Old School Burger 28. Classic angus beef patty, tomato, lettuce, pickled onion, bacon, cheddar cheese, pickled cucumber, tomato sauce. (extra patty +6)

NFC Burger 28. Fried chicken, coleslaw, aioli, sweet chilli, cheese

Mushroom Royale 28. House made mushroom patty served with aioli, cheddar cheese, lettuce, tomato, caramelised onion. (V)

Steak Sanga 32. Steak, lettuce, tomato, cheese & tomato sauce

Salads

Add Chicken or Prawns +6

Pumpkin and Fetta Salad 25. Mixed lettuce, almonds, goji berries, fetta, lemon, house made honey mustard dressing (VGO, GF, DFO)

Bacon and Parmesan Salad 25. Bacon, parmesan, mixed lettuce, tomato, pickled onion, cucumber, aioli (GF, DFO)

Mediterranean Salad 28. Grilled chicken, mix lettuce, tomato, onion, pickled onion, cucumber, olives, fetta, honey mustard dressing (GF, DFO)

Sides & Sauce

Bowl of Chips 12 | **Bowl of Onion Rings** 15 | **Bowl of Sweet Potato Chips** 15 | **Bowl of Veggies** 7

Meal Sides: Chips | Seasonal Veg | Mash Potato | Rice | Garden Salad | Onion Rings | Sweet potato chips // \$6 ea

Sauces: tomato | BBQ | hot sauce | aioli | tartare | sweet chilli | garlic butter | gravy | mushroom gravy | pepper gravy | gluten free gravy — \$2 ea

Garlic Sauce 6 | Surf & Turf Sauce (garlic sauce with 3 prawns) 10

Parmas

All Parmas are served with choice of two sides

Chicken Schnitzel 28. With choice of sauce or gravy.

Traditional Parma 30. Napoli, smoked ham & cheese.

Meat Lovers Parma 35. Pepperoni, bacon, BBQ sauce, ham & cheese

Vege Parma 28. Hand crumbed eggplant schnitzel, with Napoli, sliced tomato and cheese (V)

Specials

See specials board

Roast of the Week 30. Roast meat, vegetables, rich gravy (GFO, DF) (half serve - 24)

Curry of the Week 29. House made curry served on rice (DFO, GFO)

Grill

Scotch 48. 300g Scotch fillet with choice of two sides & a sauce

Rump 32. 300g Rump fillet with choice of two sides & a sauce

Steaks not available for takeaway

Pasta

Fettuccine Ragu 28. Beef ragu with fettuccine

Creamy Mushroom Gnocchi 28. House made gnocchi, white wine & creamy mushroom sauce, garlic, caramelised onion (DFO, V)

Spaghetti Carbonara 28. Bacon, mushroom, onion, garlic, white wine creamy sauce tossed with spaghetti (DFO)

Fettuccine Marinara 34. Prawns, squid & marinara seafood mix, garlic, onion, olive oil, white wine & butter sauce w. fettuccine (DFO)

Seniors

Chicken Schnitzel 20

Chicken Parma 20

Fish and Chips 20

Roast of the Week 20

Squid Main 20

Spaghetti Carbonara 20

Garlic Prawns 20

See descriptions and

ingredients in above items

Desserts

Sticky Date 12.

Served with butterscotch, ice cream & berries on top

Choc Lava Cake 15.

Served with Ice cream and berries on top

Churros 12.

Served with chocolate sauce and berries on top (GF, VGO, DF)

Card surcharge applies | 15% Public Holiday Surcharge | Diets: V - Vegetarian | VO - Vegan Option | VGO - Vegetarian Option | GF - Gluten Free | GFO - Gluten Free Option | DF - Dairy Free | DFO Dairy Free Option
Garnishes may include parsley, sesame seeds and mixed micro herbs/salad | Please note as we have one kitchen preparing all meals, we cannot guarantee our food is 100% free of allergens

TUESDAY
STEAK NIGHT
\$25 Rump Steak

WEDNESDAY
TRIVIA & KIDS EAT FREE
1 kids meal per adult main

THURSDAY
PARMA NIGHT
Special Parma Menu

TUES-SAT
EXPRESS LUNCH
\$20 Lunch Items

TAPS

			POT	SCHOONER	PINT	1.7L JUG
Carlton Draught	VIC	4.6%	7	10	14	42
Carlton Dry	VIC	4.6%	7.5	11	15	43
Carlton Dry Mid	VIC	3.5%	6.5	9.5	13	39
Great Northern Super Crisp		3.5%	6.5	9.5	13	39
VB	VIC	4.9%	7	11	15	42
Melbourne Bitter	VIC	4.6%	7.5	11	15	44
Goat Hazy Apple Cider	VIC	5%	8	12	16	48
Guinness	IRELAND	4.2%	8.5		16	
Hard Rated		4.5%	9	14	18	54
Stone & Wood Pacific Ale		4.4%		13	17	52

FRIDGES

Somersby Pear Cider	10
Corona	11
Hahn Super Dry (GF)	10
Matso's Ginger Beer	11
Cascade Light	7
Heaps Normal Quiet XPA	7
Great Northern 0%	7

WINE BY THE GLASS

	150 ML	250 ML	BOTTLE
Moscato, Richland	11	16	40
<i>Riverina, NSW</i>			
Sauvignon Blanc, Wild Dog	12	17	46
<i>Gippsland, VIC</i>			
Sauvignon Blanc, 3 Tales	12	17	46
<i>Marlborough, NZ</i>			
Sauvignon Blanc, Richland	11	16	40
<i>Riverina, NSW</i>			
Pinot Grigio, Richland	11	16	40
<i>Riverina, NSW</i>			
Chardonnay, Richland	11	16	40
<i>Riverina, NSW</i>			
Pinot Noir, Richland	11	16	40
<i>South East Australia</i>			
Merlot, Richland	11	16	40
<i>Riverina & Barossa Valley</i>			
Cabernet Sauvignon, Richland	11	16	40
<i>Langhorne Creek, SA</i>			
Shiraz, Richland	11	16	40
<i>Barossa Valley, SA</i>			

MOCKTAILS

Nojito	9
lime, mint, soda	
Juicy Fruit	9
pineapple, orange, raspberry cordial	
Tutti Frutti	9
pineapple, passionfruit, cranberry	

COCKTAILS

Aperol Spritz	17
aperol, prosecco, soda	
Pink Gin Spritz	17
pink gin, prosecco, soda	
Hugo Spritz	17
elderflower liqueur, prosecco, soda	
Vodka Sunrise	14
vodka, orange juice, raspberry	
Tequila Sunrise	14
tequila, orange juice, raspberry	
Fruit Tingle	15
vodka, blue curucao, lemonade, raspberry	
Sex on the Beach	15
vodka, peach schnapps, orange, cranberry	
Midori Illusion	17
midori, malibu, blue curucao, pineapple	
Tic Tac	15
vanilla galliano, lemon squash	
Pimm's Cup	15
pimms, lemonade, dry ginger ale	
Cosmopolitan	21
vodka, cointreau, cranberry juice, lime	
Pornstar Martini	23
vanilla vodka, passionfruit liqueur, passionfruit, pineapple juice, vanilla	
French Martini	21
chambord, vodka, pineapple juice	
Espresso Martini	24
vodka, kahlua, espresso	
Mojito	20
bacardi, mint, lime, soda water	
Whiskey Sour	21
bourbon, house sour mix	
Amaretto Sour	21
amaretto, house sour mix	
Limoncello Sour	21
limoncello, house sour mix	
Margarita	20
tequila, lime, salt	
Long Island Iced Tea	26
vodka, gin, triple sec, bacardi, tequila, lemon, cola	
Blue Bull	16
alizé, red bull	
Lemon Licor	20
licor 43, limoncello, lemon juice	
Paris By Night	22
Chambord, vodka, elderflower liqueur, cranberry juice	

CARD TRANSACTION SURCHARGE APPLIES | 15% PUBLIC HOLIDAY SURCHARGE

From 9:00pm, drink pricing may vary to support live entertainment, extra security, and additional staff – helping us keep things safe, smooth, and enjoyable for all.