

HOTEL

# NEW BAY

## STARTERS

<b>GARLIC BREAD</b>	<b>\$7</b>	<b>EGGPLANT CHIPS</b>	<b>\$12</b>	<b>SLIDERS (2)</b>	<b>\$15</b>
Add Cheese	+\$0.5	Thick cut with garlic aioli (v)		Beef or Pork, with a small side salad & chips	
<b>SOUP OF THE DAY</b>	<b>\$8</b>	<b>POLENTA CHIPS</b>	<b>\$12</b>	<b>NACHOS</b>	<b>+\$4</b>
Served with toasted ciabatta (gfo)		Thick cut with garlic aioli (v)		Add chicken, pork or beef (gf)	
<b>BEER BATTERED CHIPS</b>	<b>\$8</b>	<b>ENTREE CALAMARI</b>	<b>\$12</b>	<b>SHARE PLATTER</b>	<b>\$20</b>
With tomato sauce & garlic aioli		Flash fried with lemon & garlic aioli (gf)		Eggplant chips, polenta chips, chorizo, calamari, olives & two sliders	
<b>BEER BATTERED WEDGES</b>	<b>\$10</b>	<b>CHILLI CHICKEN RIBS</b>	<b>\$14</b>		
With sour cream & sweet chilli sauce		Fried chicken ribs with sweet chilli sauce			

## SALADS

<b>CAESAR SALAD</b>	<b>\$19</b>	<b>GREEK SALAD</b>	<b>\$19</b>
Cos lettuce, bacon, shaved parmesan, poached egg, anchovies & caesar dressing (gfo)		Traditional greek salad with tomato, cucumber, onion, olives & feta (gf)(v)	
Add chicken or prawns	+\$4	Add lamb tenders	+\$6
<b>BEEF SALAD</b>	<b>\$24</b>	<b>THAI CALAMARI SALAD</b>	<b>\$24</b>
Crumbed beef strips on mixed lettuce, spanish onion, cherry tomato, feta, walnuts & honey mustard dressing		Flash fried calamari on red & green cabbage, julian carrot, cucumber, spanish onion, mint leaves, corriander & Thai dressing	

## KIDS

**AGES 0-13 YEARS**

All kids meals come with a small drink & icecream

<b>CHICKEN NUGGETS</b>	<b>\$12</b>
<b>FISH &amp; CHIPS</b>	<b>\$12</b>
<b>CHICKEN SCHNITZ/PARMA</b>	<b>\$12</b>
<b>SPAGHETTI BOLOGNAISE</b>	<b>\$12</b>
<b>MINI BURGERS (2)</b>	<b>\$12</b>
<b>ROAST OF THE DAY</b>	<b>\$12</b>

## PIZZAS

**GLUTEN FREE BASES AVAILABLE +\$3**

<b>MARGHERITA</b>	<b>\$14</b>	<b>MEXICAN</b>	<b>\$18</b>	<b>CHICKEN &amp; CAMEMBERT</b>	<b>\$21</b>
Tomato, cheese & mixed herbs (v)		Salami, red pepper, spanish onion, jalepenos & chilli		Chicken, cherry tomatoes, red onion, bacon, spinach, camembert & hollandaise sauce	
<b>VEGETARIAN</b>	<b>\$15</b>	<b>TANDOORI CHICKEN</b>	<b>\$18</b>	<b>LAMB</b>	<b>\$21</b>
Mushroom, roasted pumpkin, capsicum, tomato & olives (v)		Tandoori grilled chicken, cherry tomatoes, red onion, spinach & tzatziki		Char-grilled lamb tenders, red onion, spinach & tzatziki	
<b>TROPICANA</b>	<b>\$15</b>	<b>NEW YORK DELI</b>	<b>\$19</b>	<b>GARLIC PRAWN</b>	<b>\$21</b>
Ham & pineapple		Ham, salami, chicken, chorizo & BBQ sauce		Garlic marinated prawns, spinach, tomato, oregano & mozzarella on a crème fraiche base with garlic sauce	
<b>CAPRICCIOSO</b>	<b>\$15</b>				
Ham, olives, mushroom & anchovies					

## BURGERS

**ALL BURGERS COME WITH STEAK HOUSE CHIPS**

<b>HALLOUMI &amp; LENTIL</b>	<b>\$22</b>	<b>PULLED PORK</b>	<b>\$22</b>	<b>LAMB</b>	<b>\$23</b>
Mixed lentil patty, lettuce, tomato, mushroom & grilled halloumi on a brioche bun with tomato relish (v)		Slow cooked pulled pork & coleslaw on a brioche bun with apple puree		Grilled lamb tenders, spinach, caramelised onions & cheese on a toasted brioche bun with mint yoghurt	
<b>PERI PERI CHICKEN</b>	<b>\$22</b>	<b>BEEF</b>	<b>\$22</b>	<b>STEAK SANDWICH</b>	<b>\$23</b>
Grilled marinated chicken breast tenders, lettuce, tomato, cheese, guacamole & bacon on a brioche bun with peri peri sauce & aioli		In-house beef patty, lettuce, tomato, beetroot, cheese, bacon & egg on a brioche bun with tomato relish & aioli		Tender sandwich steak, bacon, lettuce, tomato & cheese on a Turkish roll with tomato relish & aioli	

(v)-vegetarian | (gf)-gluten free | (gfo)-gluten free option  
Please let staff know of any allergy or dietary requirements

**NO SPLIT BILLS**

# MAINS



Please choose two sides:  
Chips, Salad, Potato Mash or Buttered Vegetables

<b>CHICKEN SCHNITZEL</b> \$22 Lightly crumbed schnitzel with gravy	<b>VEAL PARMIGIANA</b> \$25 Lightly crumbed veal schnitzel topped with napoli, ham & mozzarella cheese	<b>BEEF LASAGNE</b> \$23 Wagyu beef bolognese, napoli & bechamel sauce layered through lasagne sheets
<b>VEAL SCHNITZEL</b> \$23 Lightly crumbed schnitzel with mushroom sauce	<b>LAMB SAUSAGES</b> \$22 Char-grilled thick sausages, bacon, caramelised onion, a fried egg & gravy	<b>AMERICAN BBQ PORK RIBS</b> \$26 Braised, slow cooked pork ribs marinated in a sweet & smokey BBQ sauce
<b>CHICKEN PARMIGIANA</b> \$24 Lightly crumbed chicken schnitzel topped with napoli, ham & mozzarella cheese	<b>VEGETABLE LASAGNE</b> \$23 Zucchini, eggplant, pumpkin, napoli & bechamel sauce layered through lasagne sheets (v)	<b>PIE OF THE DAY</b> \$22 Please see staff for today's selection

<b>OPEN LAMB SOUVLAKI</b> \$23 Char-Grilled lamb tenders resting on a greek salad & pita bread with tzatziki and a side of chips	<b>ROAST OF THE DAY</b> \$23 Please see staff for today's selection
---	--

# PANS



<b>PUMPKIN &amp; SPINACH RISOTTO</b> \$22 Roasted pumpkin, spinach, sundried tomatoes, onion & garlic pan tossed with arborio rice in a white wine sauce (gf)(v) Add chicken +\$4	
<b>CHICKEN &amp; MUSHROOM RISOTTO</b> \$22 Sautéed mushrooms, spinach, sundried tomato, onion & garlic pan tossed with arborio rice in a chicken & white wine sauce (gf)(v)	
<b>PRAWN &amp; CALAMARI RISOTTO</b> \$24 Grilled prawns and calamari tossed with arborio rice, sundried tomato, spinach & garlic in a white wine sauce with smoked salmon (gf)	
<b>PENNE AMATRICIANA</b> \$22 Penne pasta, bacon, roast capsicum, olives, onion & chilli tossed in a thick tomato base	
<b>CHICKEN PESTO PENNE</b> \$24 Penne pasta, chicken breast pieces, avocado & pesto tossed with a rich, creamy sauce	
<b>BEEF STIR-FRY</b> \$24 Wok tossed beef strips with asian vegetables, crispy shallots & hakka noodles (gfo)	
<b>SEAFOOD PAELLA</b> \$25 Sautéed onion, garlic, capsicum, peas, chicken, mussels, calamari & chorizo tossed with saffron risotto in a tomato broth (gfo)	
<b>RED SEAFOOD CURRY</b> \$26 Medium red chilli sauce tossed with mussels, calamari, prawns & barramundi served with basmati rice (gf)	

# SEAFOOD



<b>FISH &amp; CHIPS</b> \$24 Golden fried flathead fillets served with chips, salad, lemon & tartare sauce	
<b>GRILLED BARRAMUNDI</b> \$24 Pan grilled barramundi fillet served with chips, salad, lemon & tartare sauce (gf)	
<b>LEMON PEPPER CALAMARI</b> \$23 Flash fried to golden & lightly dusted with a lemon pepper seasoning served with chips, salad, lemon & tartare sauce (gfo)	
<b>SALMON FILLET</b> \$25 Oven baked salmon fillet served with roasted root vegetables, roast potatoes, broccoli & béarnaise sauce (gf)	
<b>FISHERMAN'S BASKET</b> \$26 Mixed seafood platter including flathead, calamari, barramundi, grilled prawns, scallops, chips, salad, lemon & tartare sauce	

# CHAR-GRILL



Please choose two sides:  
Chips, Salad, Potato Mash or Buttered Vegetables

<b>250G PORTERHOUSE</b> \$28 250g grain fed porterhouse, cooked to your liking (gf)	<b>350G RIB EYE</b> \$35 350g grain fed rib eye, cooked to your liking (gf)
--	--

# SIDES

<b>BEER BATTERED CHIPS</b> \$4	
<b>GARDEN SALAD</b> \$4	
<b>SEASONAL VEGETABLES</b> \$4	
<b>POTATO MASH</b> \$4	
<b>STEAMED RICE</b> \$4	
<b>POTATO WEDGES</b> \$5	
<b>GARLIC PRAWNS (4pc)</b> \$6	

# CONDIMENTS

Traditional Gravy, Mushroom Sauce, Red Wine Jus, Black Peppercorn Sauce, Béarnaise Sauce, Dijon Mustard, Seeded Mustard, English Mustard. All sauces are gluten free

(v)-vegetarian | (gf)-gluten free | (gfo)-gluten free option  
Please let staff know of any allergy or dietary requirements

NO SPLIT BILLS

