



the newstead

MENU

(V) vegetarian (VV) vegan (GF) gluten friendly (GFO) gluten free option (L) lactose free (LFO) lactose free option

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements.

STARTERS

Caesar Salad | \$22 (LF,GFO)

Cos lettuce, crispy bacon, Grana Padano parmesan, croutons, coddled free range egg, house made Caesar dressing

Add Chicken + \$5

Add House Smoked Salmon + \$12.5

12 Hour Glazed Pork Belly Salad | \$24 (GF, LF)

Chinese inspired slow cooked pork belly, served on Asian slaw

Salt & Pepper Squid | \$16

Crispy Loligo squid lightly seasoned with lemon pepper & malt salt, served with tartare and lemon

Karrage Fried Chicken | \$19 (GFO, LF)

Japanese style fried chicken, served with Kewpie mayo and fried shallots

Potato Skins | \$16 (GFO, LFO)

Loaded with cheese and bacon, served with sweet chilli and sour cream

Soup of the Day | \$12

See specials board, served with toasted sourdough

SHARE PLATES

Garlic Bread | \$10

Add Cheese + \$3

Add Cheese and Bacon + \$6

Trio of Dips | \$17

Served with large garlic pizza, see specials board for today's dips

Garlic Pizza | \$13.5/ \$15 (VVO, LFO, GFO)

House confit garlic and mozzarella

Tomato & Herb Pizza | \$13.5/ \$15 (VVO, LFO, GLO)

House made Napoli, Italian herbs and mozzarella

Pepperoni Pizza | \$15/ \$23 (GFO, LFO)

House made Napoli, mozzarella topped off with crispy pepperoni

+ \$3 Gluten Free Large Bases | + \$4 Lactose Free & Vegan Cheese

MAINS

Roast of the Day | \$27 (GFO, LFO)

See specials board for today's locally sourced roast. Served with seasonal roasted vegetables and gravy

Catch of the Day | \$29 (Grilled or Battered)

Locally sourced fresh fish pan seared or in a crisp James Boags beer batter. Served with house made tartare sauce, chips & salad or local vegetables - see specials board for today's catch

Chicken Schnitzel | \$28

Crumbed tender chicken breast, served with chips & salad or local vegetables

Add choice of sauce + \$3

Chicken Parmigiana | \$31

Crumbed chicken breast topped with house Napoli & mozzarella

Add leg ham + \$3

Pasta of the Day | \$29

See specials board for today's pasta.

Tasmanian Scallops | \$33

Tasmanian panko crumbed scallops, served with chips & salad or local vegetables, house made tartare sauce & lemon

Seafood Platter | \$48

Beer battered market fish, crumbed Tasmanian scallops, whole Australian tiger prawns, salt and pepper squid, house smoked salmon. Served with chips and salad, tartare and lemon wedge

BBQ Pulled Pork Burger | \$28

Slow cooked BBQ pork shoulder, house slaw, onion rings and fried egg in a sesame seed bun. Served with chipotle sauce and a side of chips

Beef Cheek | \$35 (GF)

Tasmanian braised beef cheek, served on sweet potato mash with green beans and red wine sauce

Crispy German Pork Knuckle | \$38 (GF, LF)

Slow roasted on the bone with crispy crackled skin. Served with German slaw, Sauerkraut, house made apple sauce and a side of chips

Roast Vegetable Filo Parcel | \$25 (V, VV, LF)

Roasted seasonal vegetables wrapped in a crispy filo pastry, served with chips and salad or local vegetables

FROM THE GRILL

300g Scotch Fillet | \$45 (GLO, LFO)

Cooked to your liking served with chips & salad or local vegetables and your choice of sauce

250G / 500G Rump | \$32/ \$44 (GFO, LFO)

Cooked to your liking, served with chips & salad or local vegetables and your choice of sauce

Hook & Chook | \$34 (GF)

Grilled Nichols chicken breast, served with a creamy garlic prawn sauce. Served with chips and salad or local vegetables

Crispy Skin Tasmanian Salmon | \$34 (GFO)

Locally sourced salmon served with smashed new season potatoes, sauteed greens, house made lemon and dill butter

Porterhouse Steak Sandwich | \$28 (LUNCH ONLY)

Toasted sourdough, 150g porterhouse steak, rasher bacon, free range egg, caramelised onion, tomato relish, rocket and aioli. Served with a side of chips

***Please allow up to 40 minutes for either “blue” or “well done” steaks.**

SAUCES

Gravy, GF Gravy, Creamy Mushroom, Green Peppercorn | \$3

Seafood Topper | \$14

Prawns & scallops in creamy garlic sauce

Tiger Prawn Sauce | \$10

Prawns in a sweet chilli and garlic sauce

SIDES

Chips & Aioli | \$10 (GFO)

Chicken salt available on request

Wedges with Sweet Chilli & Sour Cream | \$12

Bowl of Seasonal Roasted Vegetables | \$11

Garden Salad | \$10

KIDS MEAL

KIDS 12 YEARS & UNDER

ALL KIDS MEALS SERVED WITH CHIPS AND SALAD OR VEGETABLES

Kids Parmigiana | \$14

Add leg ham + \$1.50

Kids Fish & Chips | \$14

Kids Chicken Schnitzel | \$14

Kids Roast of the Day | \$14

Kids Pizza | \$14 (VVO, LFO)

Ham and Cheese

DESSERTS

Cheesecake of the Day | \$13

Ask our friendly staff for todays flavour - Served with vanilla ice-cream

Banana Split | \$13

Loaded with ice-cream, wafers, crushed nuts and whipped cream.

Choice of caramel fudge, berry coulis or chocolate fudge

Apple Crumble | \$13

An old classic favourite. House made warm apple crumble served with vanilla ice-cream

Lemon Curd Tart | \$13

House made lemon curd, served in a sweet pastry with whipped cream and vanilla ice-scream

PIZZA

Supreme | \$23

Napoli sauce, pepperoni, mushrooms, fresh capsicum, Spanish onion & mozzarella

Vegetarian | \$23

House Napoli sauce, thyme roasted pumpkin, mushrooms, fresh capsicum, Spanish onion, rocket, mozzarella and balsamic reduction

Garlic Prawn | \$24

Confit garlic, rocket, Spanish onion, marinated prawns & mozzarella

Chicken and Camembert | \$25

House Napoli sauce, rocket, Nichols chicken thigh, fresh tomato, rasher bacon, South Cape camembert, Spanish onion & mozzarella

Mexican Pulled Pork | \$25

Pulled pork shoulder in Mexican spices, house Napoli sauce, rocket, Spanish onion, corn, mozzarella and chipotle sauce

Aussie | \$24

House Napoli sauce, ham, rasher bacon, free range egg & mozzarella

Hawaiian | \$23

House Napoli sauce, ham, pineapple & mozzarella

Meat Lovers | \$25

House Napoli sauce, ham, rasher bacon, Nichols chicken thigh, pepperoni & mozzarella

BBQ Chicken | \$23

House BBQ sauce, Nichols chicken thigh, rasher bacon, mushrooms & mozzarella

Vesuvius | \$24

Sriracha sauce, rasher bacon, pepperoni, jalapeños, Spanish onion, fresh capsicum, mozzarella & chilli flakes

+ \$3 Gluten Free Large Bases | + \$4 Lactose Free & Vegan Cheese