

SNACKS & ENTREES

GARLIC BAGUETTE 8 (V)

GARLIC & CHEESE BAGUETTE 10 (V)

BOWL OF CHIPS 9 (V)(GF)
W/ GRAVY

WEDGES (V) 12
W/ SOUR CREAM & SWEET CHILLI

SOUP OF THE DAY 12
SERVED WITH A WARM BAGUETTE

SALT & PEPPER SQUID 16
W/ CHILLI-LIME AIOLI

ROAST PUMPKIN ARANCINI (V)
W/ PARMESAN-ROQUETTE SALAD 15

SWEET POTATO FRIES 10 (V)(GF)
W/ ROAST GARLIC AIOLI

STEAKS

350G M.S.A. GRAIN-FED RUMP 32
CHIPS & SALAD OR MASH & SEASONAL VEG
WITH YOUR CHOICE OF SAUCE

350G M.S.A. GRAIN-FED SCOTCH FILLET 36
CHIPS & SALAD OR MASH & SEASONAL VEG
WITH YOUR CHOICE OF SAUCE

500g GRAIN FED M.S.A. OP RIB EYE 52
CHIPS & SALAD OR MASH & SEASONAL VEG
WITH YOUR CHOICE OF SAUCE

SAUCES

GRAVY, DIANNE, PEPPER, MUSHROOM FREE
– CREAMY GARLIC SAUCE 4
– CREAMY GARLIC SEAFOOD MARINARA 8



The New England Hotel

First Tapped 1857

Still Satisfying

DINNER - MON-SAT FROM 5:30PM

LUNCH - MON-SAT 11:30AM-2PM

DESSERTS

APPLE, RHUBARB & COCONUT CRUMBLE 12
SERVED WITH VANILLA ICE CREAM

CHOCOLATE & SALTED CARAMEL MOUSSE 12
VANILLA ICE CREAM, TOFFEE AND HAZELNUTS

KIDS

DINOSAUR NUGGETS 12

STEAK, CHIPS & SALAD 12

NAP SAUCE PASTA 12

MAINS

LEMON & THYME CHICKEN SUPREME 32
PAN-FRIED W/ SOFT POLENTA, BROCCOLINI
& RED WINE JUS

HOUSE-CRUMBED CHICKEN SCHNITZEL 21
CHIPS & SALAD OR MASH & SEASONAL VEG WITH YOUR
CHOICE OF SAUCE
– ADD PARMIGIANA TOPPER 4
(NAP SAUCE, SHAVED LEG HAM & CHEESE)

12-HOUR LAMB POT PIE 28
LOCAL BRAISED LAMB SHOULDER
W/ MUSHY PEAS, MASH POTATO & GRAVY

GRILLED OR BATTERED BARRAMUNDI FILLETS 25
CHIPS & SALAD OR MASH & SEASONAL VEG
WITH HOUSE-MADE TARTARE

PASTA OF THE DAY
SEE BLACKBOARDS FOR TODAY'S OPTIONS

CAESAR SALAD 18
CRISPY BACON, HERB CROUTONS, HOUSE-MADE
DRESSING
& A SOFT BOILED EGG
– ADD GRILLED CHICKEN 4

ROAST VEGETABLE SALAD 18
HONEY PUMPKIN, FENNEL, BABY TOMATOES, ROAST
PARSNIP, CONFIT GARLIC, ROQUETTE
– ADD GRILLED CHICKEN 6

LOCALLY SOURCED LAMB CUTLETS 27
SERVED WITH MASH, SEASONAL VEG & RED WINE JUS
– ADD AN EXTRA LAMB CUTLET 8

HOUSE-CRUMBED EGGPLANT PARMIGIANA 20 (V)
NAP SAUCE AND GRILLED CHEESE SERVED W/ CHIPS &
GREEK SALAD

CHAR-GRILLED ATLANTIC SALMON 30
CHAR-GRILLED MARINATED SALMON
SERVED WITH RATATOUILLE NICOISE

SIDES

MASH POTATO 5

SEASONAL VEGETABLES 6

GARDEN SALAD 4

FRONT BAR MENU

SNACKS & SIDES

GARLIC BAGUETTE 8 (V)

GARLIC & CHEESE BAGUETTE 10 (V)

BOWL OF CHIPS 9 (V)(GF)
W/ GRAVY

WEDGES (V) 12
W/ SOUR CREAM & SWEET CHILLI

SWEET POTATO FRIES 10 (V)(GF)
W/ ROAST GARLIC AIOLI

BURGERS

ALL SERVED WITH CHIPS

THE NEWIE BURGER 20
CHAR-GRILLED BEEF PATTIE, CHEESE, PICKLES,
ONION, LETTUCE, TOMATO

SOUTHERN FRIED CHICKEN BURGER 17
BUTTERMILK FRIED CHICKEN, CHEESE,
CHIPOTLE MAYO, SLAW

VEGGIE BURGER 17
BEER-BATTERED MUSHROOM PATTIE,
CHARGRILLED VEGGIES, HOUSE RELISH

NACHOS

VEGGIE NACHOS 14
HOUSE MEXI-BEAN MIX, CHEESE, JALAPEÑOS,
GUACAMOLE, SALSA, SOUR CREAM

BEEF NACHOS 19
SAME AS ABOVE WITH A BIG SCOOP OF OUR
SLOW-COOKED MARINATED BEEF

\$15 LUNCH SPECIALS

MON-FRI 11:30AM-2PM / FRONT BAR ONLY

CHICKEN SCHNITZEL
W/ CHIPS, SALAD
AND YOUR CHOICE OF SAUCE

BATTERED BARRAMUNDI
W/ CHIPS, SALAD
AND HOUSE-MADE TARTARE

RUMP STEAK
W/ CHIPS, SALAD
AND YOUR CHOICE OF SAUCE

WHAT'S ON

MON-FRI

HAPPY HOUR
4PM-6PM -
\$5 SCHOONERS AND HOUSE WINES +
\$1 POOL + FREE POPCORN

TUE

POOL COMP
FREE ENTRY - 7PM

WED

OPEN MIC NIGHT
FROM 8PM

THURS

TRIVIA
FROM 7PM

NIGHTCLUB REOPENING IN JULY!!!