

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	+\$0.50	Thick cut with garlic aioli (v)		Beef or Pork	
<b>SOUP OF THE DAY</b>	<b>\$8</b>	<b>POLENTA CHIPS</b>	<b>\$12</b>	<b>TRIO OF TACOS</b>	<b>\$15</b>
Served with toasted ciabatta (gfo)		Thick cut with garlic aioli (v)		Chicken, pork & beef in hard taco shells (gf)	
<b>BEER BATTERED CHIPS</b>	<b>\$8</b>	<b>ENTREE CALAMARI</b>	<b>\$12</b>	<b>NACHOS</b>	<b>\$15</b>
With tomato sauce & garlic aioli		Flash fried with lemon & garlic aioli (gf)		Add chicken, pork or beef (gf)	+\$4.0
<b>BEER BATTERED WEDGES</b>	<b>\$10</b>	<b>CHILLI CHICKEN RIBS</b>	<b>\$14</b>	<b>SHARE PLATTER</b>	<b>\$20</b>
With sour cream & sweet chilli sauce		Fried chicken ribs with sweet chilli sauce		Eggplant chips, polenta chips, chorizo, calamari, olives & two sliders	

**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	+\$4.0	Add lamb tenders	+\$6.0
<b>BEEF SALAD</b>	<b>\$24</b>	<b>THAI CALAMARI SALAD</b>	<b>\$24</b>
Grilled 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 & 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**



Monday - Thursday dinner only  
Friday - Sunday all day  
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, camembert & hollandaise sauce	
<b>VEGETARIAN</b>	<b>\$15</b>	<b>TANDOORI CHICKEN</b>	<b>\$18</b>	<b>LAMB</b>	<b>\$21</b>
Mushroom, Roast 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 & mozzarella	
<b>CAPRICCIOSO</b>	<b>\$15</b>				
Ham, olives, mushroom & anchovies					

**BURGERS**



<b>HALLOUMI &amp; LENTIL</b>	<b>\$22</b>	<b>PULLED PORK</b>	<b>\$22</b>	<b>LAMB</b>	<b>\$25</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		In-house lamb patty, spinach, tomato, caramelised onions & cheese on toasted Turkish bread with mint yoghurt	
<b>PERI PERI CHICKEN</b>	<b>\$22</b>	<b>BEEF</b>	<b>\$24</b>	<b>STEAK SANDWICH</b>	<b>\$23</b>
Grilled peri-peri chicken breast tenders, lettuce, tomato, cheese & bacon on a brioche bun with tomato relish & aioli		In-house beef patty, lettuce, tomato, beetroot, cheese, bacon & egg on a brioche bun with tomato relish & aioli		Tender sandwich steak, lettuce, tomato & cheese on a Turkish roll with tomato relish & BBQ sauce	

# MAINS



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

<b>CHICKEN SCHNITZEL</b>	<b>\$22</b>	<b>VEAL PARMIGIANA</b>	<b>\$25</b>	<b>BEEF LASAGNE</b>	<b>\$23</b>
Lightly crumbed schnitzel with gravy		Lightly crumbed veal schnitzel topped with napoli, ham & mozzarella cheese		Wagyu beef bolognese, napoli & bechamel sauce layered through lasagne sheets	
<b>VEAL SCHNITZEL</b>	<b>\$23</b>	<b>CHICKEN KIEV</b>	<b>\$23</b>	<b>AMERICAN BBQ PORK RIBS</b>	<b>\$26</b>
Lightly crumbed schnitzel with gravy		Golden crumbed chicken breast stuffed with garlic butter & topped with béarnaise sauce		Braised, slow cooked pork ribs marinated in a sweet & smokey BBQ sauce	
<b>CHICKEN PARMIGIANA</b>	<b>\$24</b>	<b>VEGETABLE LASAGNE</b>	<b>\$23</b>	<b>PIE OF THE DAY</b>	<b>\$22</b>
Lightly crumbed chicken schnitzel topped with napoli, ham & mozzarella cheese		Zucchini, eggplant, pumpkin, napoli & bechamel sauce layered through lasagne sheets (v)		Please see staff for today's selection	

**OPEN LAMB SOUVLAKI** **\$23**  
Char-Grilled lamb tenders resting on a greek salad & pita bread with tzatziki and a side of chips

**ROAST OF THE DAY** **\$23**  
Please see staff for today's selection

# PANS



**MUSHROOM RISOTTO** **\$22**  
Sautéed mushrooms, spinach, onion & garlic pan tossed with arborio rice in a creamy white wine sauce (gf)(v)  
Add chicken **+\$4.0**

**PUMPKIN & SPINACH RISOTTO** **\$22**  
Roasted pumpkin, spinach, sundried tomatoes, onion & garlic pan tossed with arborio rice in a creamy white wine sauce (gf)(v)  
Add chicken **+\$4.0**

**PRAWN & CALAMARI RISOTTO** **\$24**  
Grilled prawns and calamari tossed with arborio rice, sundried tomato, spinach & garlic in a white wine sauce (gf)

**PENNE AMERICANA** **\$22**  
Penne pasta, bacon, roast capsicum, onion & chilli tossed in a creamy tomato base

**SPAGHETTI CARBONARA** **\$22**  
Bacon, egg, onion & garlic tossed with spaghetti in a creamy cheese sauce

**CHICKEN PESTO PENNE** **\$24**  
Penne pasta, chicken breast pieces, avocado & pesto tossed with a rich, creamy sauce

**BEEF STIR-FRY** **\$24**  
Wok tossed beef strips with asian vegetables, crispy shallots & hakka noodles (gfo)

**SEAFOOD PAELLA** **\$25**  
Sautéed onion, garlic, capsicum, peas, chicken, mussels, calamari & chorizo tossed with saffron risotto in a tomato broth (gfo)

**RED SEAFOOD CURRY** **\$26**  
Spicy red chilli sauce tossed with mussels, scallops, calamari, prawns & barramundi served with basmati rice (gf)

# SEAFOOD



**FISH & CHIPS** **\$24**  
Golden fried flathead fillets served with chips, salad, lemon & tartare sauce

**GRILLED BARRAMUNDI** **\$24**  
Pan grilled barramundi fillet served with chips, salad, lemon & tartare sauce (gf)

**LEMON PEPPER CALAMARI** **\$23**  
Flash fried to golden and lightly dusted with a lemon pepper seasoning served with chips, salad, lemon & tartare sauce

**SALMON FILLET** **\$25**  
Oven baked salmon fillet served with roasted root vegetables, kipfler potatoes, broccoli & béarnaise sauce (gf)

**FISHERMAN'S BASKET** **\$26**  
Mixed seafood platter including flathead, calamari, barramundi, grilled prawns, scallops, chips, salad, lemon & tartare sauce

# SIDES

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

# CONDIMENTS

Traditional Gravy, Mushroom Sauce, Red Wine Jus, Black Peppercorn Sauce, Béarnaise Sauce, Dijon Mustard, Seeded Mustard, English Mustard

# CHAR-GRILL



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

<b>250G PORTERHOUSE</b>	<b>\$28</b>	<b>350G RIB EYE</b>	<b>\$35</b>
300g grain fed porterhouse, cooked to your liking (gf)		350g grain fed rib eye, cooked to your liking (gf)	

