

HOTEL
NEW BAY

STARTERS

GARLIC BREAD	7
ADD CHEESE	+ 0.50
GARLIC & CHEESE PIZZA	15
BEER BATTERED CHIPS	9.5
WITH TOMATO SAUCE & GARLIC AIOLI	
SWEET POTATO CHIPS	9.5
WITH TOMATO SAUCE & GARLIC AIOLI	
OYSTERS	--
NATURAL	4.5
KILPATRICK	5.5
POLENTA CRUMBED CALAMARI	12
SERVE WITH WASABI MAYO, LEMON & GARNISH (GFO)	
DRUNKEN CHICKEN RIBS	14
BEER MARINATED CHICKEN RIBS SERVED WITH PERI PERI SAUCE & GARNISH (GFO)	
ONION RINGS	14
BEER BATTERED ONION RINGS SERVED WITH AIOLI	
NACHOS	15
BEEF (GF)	+ 4.0
LOADED POTATO	15
POTATO SKIN STUFFED WITH BACON & CHEESE, SERVED WITH SOUR CREAM (GF) 5 PCS	
SWEET POTATO VEGAN CROQUETTES	15
SERVED WITH HOUSE JALAPENO VEGAN AIOLI SAUCE	
SMALL CHARCUTERIE BOARD	21
CREAMY BRIE CHEESE, HAM, SALAMI, PROSCIUTTO, GRISSINI STICKS, CRACKERS, PICKLES & OLIVES	
LARGE CHARCUTERIE BOARD	27
CHEF SELECTION OF TRIO OF CHEESES, CHORIZO, CRACKERS, GRISSINI STICK, SALAMI, SMOKED HAM, PROSCIUTTO, PICKLES & OLIVES	

KIDS AGES 0-13

CHICKEN NUGGETS	12
FISH & CHIPS	12
MINI BURGERS (2)	12
CHICKEN SCHNITZ/PARMA	12
KIDS PASTA	12

PIZZAS

GLUTEN FREE BASE AVAILABLE + 3.0 / VEGETARIAN ON REQUEST

MARGHERTIA	18
NAPOLI, CHERRY TOMATOS & MOZZARELLA (V)	
HAWAIIAN	18
NAPOLI, HAM, MOZZARELLA & PINEAPPLE	
PEPPERONI	20
NAPOLI, MILD PEPPERONI & MOZZARELLA	
MEXICAN	20
NAPOLI, SALAMI, HAM, CAPSICUM, CHILLI & MOZZARELLA	
BBQ CHICKEN	20
NAPOLI, CHICKEN, BACON, ONION MOZZARELLA & BBQ SAUCE	
LAMB PIZZA	21
NAPOLI, LAMB, CAPSICUM, ONION, TOMATO, MOZZARELLA, ROCKET & TZATZIKI	
ITALIAN	20
NAPOLI, GARLIC, HAM, CAPSICUM, ONION, PROSCIUTTO, OLIVES & BUFFALO MOZZARELLA	
MEAT LOVERS	21
NAPOLI, HAM, BACON, SALAMI, CHICKEN, ONION, MOZZARELLA & BBQ SAUCE	
GARLIC PRAWN	21
CRÈME FRAÎCHE BASE, GARLIC MARINATED PRAWNS, SPINACH, TOMATO, OREGANO, CHEESE & GARLIC SAUCE	

SALADS

CAESAR SALAD	19
COS LETTUCE, BACON, SHAVED PARMESAN, POACHED EGG, CROUTONS, ANCHOVIES & CAESAR DRESSING (GFO)	
ADD CHICKEN	+ 4.0
TRADITIONAL GREEK SALAD	20
COS LETTUCE, PERSIAN FETA, OLIVES, TORTILLA CHIPS, CUCUMBER, TOMATO, DOLMADES & HOUSE DRESSING (GF/V)	
ADD LAMB	+ 6.0
CALAMARI SALAD	22
FRIED CALAMARI SERVED WITH ROCKET, CHERRY TOMATOS & LIME AIOLI DRESSING	
ASIAN STYLE BEEF SALAD	25
GRILLED BEEF, MIXED CABBAGE, FRIED SHALLOTS, CORIANDER, MINT & HOUSE ASAIN DRESSING	

SPECIALS

ASK OUR STAFF FOR DAILY SPECIALS!

CLASSICS

- CHICKEN PARMIGIANA •••••••••••••••••••• 24
LIGHTLY CRUMBED CHICKEN SCHNITZEL TOPPED WITH
NAPOLI, HAM & CHEESE, SERVED WITH SALAD & CHIPS
- CHICKEN SCHNITZEL •••••••••••••••••••• 22
LIGHTLY CRUMBED CHICKEN SCHNITZEL SERVED WITH
GRAVY, SALAD & CHIPS
- BEEF PARMIGIANA •••••••••••••••••••• 26
LIGHTLY CRUMBED BEEF SCHNITZEL TOPPED WITH NAPOLI,
HAM & CHEESE, SERVED WITH SALAD & CHIPS
- BEEF SCHNITZEL ••••••••••~•••••••••• 24
LIGHTLY CRUMBED BEEFL SCHNITZEL SERVED WITH
MUSHROOM SAUCE, SALAD & CHIPS
- STEAK SANDWICH ••••••~•••••••••••••• 23
TENDER STEAK, BACON, LETTUCE, TOMATO, CHEESE,
TOMATO RELISH, AIOLI IN A TURKISH ROLL & CHIPS

BURGERS

- CHEESEBURGER ••••••••••~•••••••••• 22
FREE RANGE BEEF PATTY, BRIOCHE BUN, LETTUCE, CHEESE,
TOMATO, AIOLI, PICKLES, TOMATO RELISH & CHIPS (GFO)
- CHICKEN BURGER ••••~••••••••••~••••• 22
FRIED FREE RANGE CHICKEN THIGH, BRIOCHE BUN, TOMATO
RELISH, CHEESE, LETTUCE, PICKLES, RANCH SAUCE & CHIPS
- PULLED MUSHROOM BURGER ••••••••••~•••• 22
KING BROWN MUSHROOM MARINATED IN BBQ SAUCE,
BRIOCHE BUN, SLAW, ONION RINGS & CHIPS (V)

MAINS

- OPEN LAMB SOUVLAKI ••••••••••~•••••••• 28
CHAR-GRILLED LAMB, PITA BREAD, GREEK SALAD, TZATZIKI
& CHIPS
- BEEF CHEEK ••••••~••••••••••~•••••••• 26
SLOW RED WINE BRAISED BEEF CHEEK SERVED WITH MASH,
BEANS, ONION & GRAVY
- MEMPHIS STYLE PORK RIBS ••••••~•••••••• 29
BBQ PORK RIBS MARIANTED IN STICKY JACK DANIEL BBQ
SAUCE, APPLE & COLESLAW & CHIPS (GFO)

FROM THE SEA

- FISH & CHIPS ••••••~••••••~••••••~•••• 24
GOLDEN FRIED FLAT HEAD FILLETS WITH CHIPS,
SALAD, LEMON & TARTARE SAUCE
- LEMON PEPPER CALAMARI ••••••~••••••~••• 23
SERVED WITH CHIPS, SALAD, LEMON & TARTARE SAUCE
(GFO)
- FISH OF THE DAY ••••••~••••••~••••••~••• --
ASK OUR STAFF FOR OUR FISH OF THE DAY (GF)

DESSERTS

ASK OUR STAFF FOR A DESSERT MENU

PASTA & PAELLA

- VEGAN LINGUINE ••••••~••••••~••••••~••• 23
SEASONAL VEGETABLES COOKED WITH LINGUINE PASTA
(GFO/V)
- GNOCCHI WITH BASIL PESTO ••••~••••••~•••• 25
PAN FRIED GNOCCHI, CREAMY BASIL PESTO SAUCE, CHICKEN,
GARLIC, SPRING ONION & MEREDITH GOATS CHEESE
- PRAWN LINGUINE ••••~••••••~••••~••••• 28
PRAWNS, MUSHROOM, ONION, CAPSICUM, BACON &
PARMESAN
- SEAFOOD PAELLA ••••~••••~••••~••••~••• 28
SAFFRON RICE, ONION, GARLIC, VEGETABLE STOCK, SPANISH
CHORIZO, LOCALLY SOURCED CALAMARI, PRAWN,
MUSSELS & LEMON SLICE (GFO)

CHAR-GRILLED

- CHAR GRILLED CHICKEN BREAST ••••~•••••••• 26
SLICED CHICKEN BREAST SERVED WITH COLESAW AND
CHAT POTATO
- 300G PORTERHOUSE ••••~••••~••••~••••~•• 40
300G BLACK ANGUS PORTERHOUSE, COOKED TO YOUR
LIKING (GF)
- 300G SCOTCH FILLET ••••~••••~••••~••••~•• 45
300G BLACK ANGUS SCOTCH FILLET, COOKED TO YOUR
LIKING (GF)
- 350G RIB EYE ••••~••••~••••~••••~••••~•• 47
350G GRASS FED RIB EYE, COOKED TO YOUR LIKING (GF)

CHOICE OF SIDES: (2)

CHIPS, SALAD, CHAT POTATOES, VEGETABLES, MASH

CHOICE OF SAUCE: (1)

PEPPERCORN, MARSHALL MUSHROOM, GARLIC BUTTER, GARLIC,
JALAPENO BUTTER, GRAVY,
RED WINE JUS (+4.0)

OR

AMERICAN MUSTARD, DIJON MUSTARD, HORSE RADDISH,
SEEDED MUSTARD, HOT ENGLISH

SIDES

- BEER BATTERED CHIPS ••••~••••~••••~••••~•• 4
- GARDEN SALAD ••••~••••~••••~••••~••••~•• 4
- SEASONAL VEGETABLES ••••~••••~••••~••••~•• 4
- MASH POTATO ••••~••••~••••~••••~••••~•• 4

(V) - VEGETARIAN
(GF) - GLUTEN FREE
(GFO) - GLUTEN FREE OPTIONS

PLEASE LET STAFF KNOW OF ANY ALLERGY OR
DIETARY REQUIREMENTS

- NO SPLIT BILLS -