

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	3
KILPATRICK	4
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	15
NAPOLI, CHERRY TOMATOS & MOZZARELLA (V)	
HAWAIIAN	15
NAPOLI, HAM, MOZZARELLA & PINEAPPLE	
PEPPERONI	16
NAPOLI, MILD PEPPERONI & MOZZARELLA	
MEXICAN	18
NAPOLI, SALAMI, HAM, CAPSICUM, CHILLI & MOZZARELLA	
BBQ CHICKEN	19
NAPOLI, CHICKEN, BACON, ONION MOZZARELLA & BBQ SAUCE	
LAMB PIZZA	19
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
- VEAL PARMIGIANA ••••••••••~•••••••••• 26  
LIGHTLY CRUMBED VEAL SCHNITZEL TOPPED WITH NAPOLI, HAM & CHEESE, SERVED WITH SALAD & CHIPS
- VEAL SCHNITZEL ••••••••~•••••••••••••• 24  
LIGHTLY CRUMBED VEAL 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 & FENNEL SLAW, MUSHY PEAS & 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 ••••~••••~••••~••~•~••~•~••~•• 36  
300G BLACK ANGUS PORTERHOUSE, COOKED TO YOUR LIKING (GF)
- 300G SCOTCH FILLET ••••~••••~••••~••~•~••~•~••~•• 42  
300G BLACK ANGUS SCOTCH FILLET, COOKED TO YOUR LIKING (GF)
- 350G RIB EYE ••••~••••~••••~••~•~••~•~••~••~•~• 42  
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 -**