



the newstead

MENU

10% surcharge applies to all purchases on public holidays.

(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

Garlic Bread | \$10

Add cheese +\$3

Add cheese & bacon +\$6

Soup of the Day | \$12

See specials board, served with toasted sourdough

Salt & Pepper Squid | \$16

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

Kaarage Fried Chicken | \$19 (GF, DF)

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

Potato Skins | \$16 (GF)

Six skins loaded with cheese and bacon, served with sweet chilli and sour cream

Southern Fried Chicken Strips | \$17

Nichols southern fried chicken breast strips, served with three house-made dipping sauces

Caesar Salad | \$22

Crispy bacon, Grana Padano parmesan, croutons, cos lettuce, coddled free-range egg and house-made dressing

Add Nichols Chicken +\$5

Add House Smoked Salmon +\$12.50

Nichols Grilled Chicken Salad | \$25 (GF)

Fresh summer vegetables and cous cous salad, with lemon herb vinaigrette and camembert cheese

Asian Grilled Tofu Salad | \$26

Seasonal stir-fried vegetables with chilli and lime tofu

Garlic Pizza | \$13.50 / \$15

House confit garlic and mozzarella

Tomato and Herb Pizza | \$13.50 / \$15

House-made Napoli, Italian herbs and mozzarella

Pepperoni Pizza | \$13.50 / \$15

House-made Napoli, mozzarella topped off with crispy pepperoni

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FROM THE GRILL

300g Porterhouse Steak | \$42

Served with chips and salad or local vegetables and your choice of gravy

250G / 500G Rump | \$34/ \$46

Served with chips and salad or local vegetables and your choice of gravy

Hook and Chook | \$35

Grilled Nichols chicken breast, served with prawns in creamy garlic sauce, chips and salad or local vegetables

Crispy Skin Tasmanian Salmon | \$35 (GF)

Fresh salmon served with smashed new season potatoes, sauteed greens, house lemon and dill butter and fresh lemon

Porterhouse Steak Sandwich | \$30 (LUNCH ONLY)

150g porterhouse steak, rasher bacon, free range egg, caramelised onion, tomato relish, aioli and rocket. Served on toasted sourdough with chips

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

SAUCES

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

Diane | \$4

Traditional house-made steak sauce

Creamy smoked salmon topper | \$12

House Tasmanian smoked salmon in creamy garlic sauce with herbs

SIDES

Chips & Aioli | \$10 (GFO)

Chicken salt is available

Wedges with Sweet Chilli & Sour Cream | \$12

Bowl of Seasonal Roasted Vegetables | \$11

Smashed Chats | \$10

Seasoned with butter and rosemary salt, topped with sour cream and chives

Potato Salad | \$12

With creamy cheese and bacon slaw and pickles

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MAINS

Roast of the Day | \$27 (GF, DF)

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

Catch of the Day | \$29 (GF, DF)

See specials board for today's market fish. Prepared in James Boags beer battered or pan seared, served with chips and salad or local vegetables. Tartare and lemon

Chicken Schnitzel | \$28

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

Chicken Parmigiana | \$32

Chicken schnitzel topped with house made Napoli, shaved leg ham and mozzarella

Pasta of the Day | \$29

See specials board for today's pasta.

Crumbed Scallops | \$33

Tasmanian Panko crumbed scallops, served with chips and salad or local vegetables. Tartare and 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, salad, tartare and lemon

Southern Fried Chicken Burger | \$27

Crispy Nichols chicken breast, American cheese, house slaw on a sesame seed bun with chipotle sauce and chips

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

Slow roasted on the bone with crispy crackled skin. Served with German slaw, sauerkraut, house-made apple sauce and chips

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

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

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KIDS MEAL

KIDS 12 YEARS & UNDER
ALL KIDS MEALS SERVED WITH CHIPS & SALAD OR VEGETABLES & TOMATO SAUCE
CHICKEN SALT AVAILABLE

Kids Parmigiana | \$14

Kids Tempura Battered Chicken Nuggets | \$14

Kids Crumbed Whiting | \$14

Kids Roast of the Day | \$14 (GFO)

Kids Pizza (Ham and cheese) | \$14

DESSERTS

House Sundae | \$13 (GFO)

Served with vanilla ice-cream, cream, wafers, toasted peanuts, and your choice of topping

Classic Banana Split | \$13 (GFO)

Loaded with ice-cream, wafers, crushed nuts and whipped cream. Finish it off with your choice of topping

Apple Crumble | \$13

House-made apple crumble, served warm with vanilla ice-cream

Sticky Date Pudding | \$12

House-made sticky date, in butterscotch sauce, served with vanilla ice-cream

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PIZZA

Garlic | \$13.50 / \$15

House confit garlic and mozzarella

Tomato & Herb | \$13.50 / \$15

House-made Napoli, Italian herbs and mozzarella

Pepperoni | \$13.50 / \$15

House-made Napoli, mozzarella topped off with crispy pepperoni

Supreme | \$23

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

Vegetarian | \$23

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

Garlic Prawn | \$24

House 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

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, jalapenos, Spanish onion, fresh capsicum, mozzarella & chilli flakes

Mexican Pulled Pork | \$25

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

Satay Chicken | \$25

Marinated Nichols chicken, capsicum, rocket, Spanish onion, mango and mozzarella

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