

*King St*  
*Newtown*  
*Hotel*

 **NEWTOWNHOTEL**

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# PIZZA

<b>MARGHERITA [V]</b>	12
San Marzano, fior di latte, basil	
<b>FUNGI [V]</b>	13
San Marzano, fior di latte, mushrooms	
<b>KING STREET VEGO [V]</b>	13
San Marzano, fior di latte, zucchini, eggplant, capsicum, onion	
<b>QUATTRO FORMAGGI [V] [BIANCA]</b>	13
Fior di latte, bocconcini, gorgonzola, grana padano	
<b>CALZONE [V] [BIANCA]</b>	13
Fior di latte, gorgonzola, mushrooms, honey, rocket	
<b>ADD PROSCIUTTO - CHEF'S CHOICE</b>	3
<b>CAPRICCIOSA</b>	14
San Marzano, fior di latte, ham, mushrooms, artichoke, olives	
<b>PROSCIUTTO</b>	15
San Marzano, fior di latte, prosciutto, rocket, grana padano	
<b>GAMBERI [P]</b>	15
San Marzano, fior di latte, prawns, cherry tomato, chilli, basil	
<b>NAPOLI [P]</b>	13
San Marzano, fior di latte, white anchovies, cherry & semi dried tomato, basil	
<b>POLLO</b>	14
San Marzano, fior di latte, chicken, mushrooms, corn, olives	
<b>CALABRESE</b>	14
San Marzano, fior di latte, spicy salami	

**GLUTEN FREE BASE - 4**

**VEGAN CHEESE - 3**

**ADD MUSHROOM - 2**

**ADD EGGPLANT - 2**

**ADD ZUCCHINI - 2**

**ADD SEMI-DRIED TOMATO - 2**

**ADD OLIVES - 2**

**ADD SALAMI - 3**

**ADD CHICKEN - 3**

**ADD PROSCIUTTO - 3**

**ADD HAM - 3**

## STARTERS & SHARES

### GARLIC BREAD

Freshly baked, garlic oil

### BOWL OF CHIPS [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

### SWEET POTATO FRIES [V] [VG - VEGAN AIOLI AVAILABLE] [GF]

With aioli

### SCHOOL PRAWNS

Salt and pepper, chilli shallots & chipotle mayo

### ½ KILO BUFFALO WINGS [GF]

Franks hot sauce, blue cheese sauce

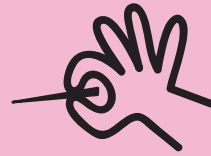
### PUMPKIN ARANCINI [V]

Handmade pumpkin arancini, pepitas, mozzarella, parmesan & aioli

### NACHOS [V] [GF]

Corn chips, bean mix, guacamole, sour cream, tomato salsa, cheese & jalapeño

### ADD TACO-SPICED CHICKEN



8

9

12

14

15

16

16

4

## VEGO & SALADS

### CAULIFLOWER STEAK [V] [GF]

With cauliflower puree, buckwheat tabouleh, pine nuts, pepitas & Moroccan spice

### BROCCOLI SALAD [V] [VG - WITH VEGAN CHEESE ADD \$3]

Broccoli, rocket, cherry tomato, onion, almond, feta, radish, Alfalfa, red wine vinaigrette

### GOAT'S CHEESE & ORANGE SALAD [V] [GF]

Goat's cheese, orange, mixed leaves, fennel, onion & candied walnuts

### ADD HALLOUMI

19

17

18

4

# BIG PLATES

## FISH & CHIPS

Beer battered flathead fillet with house made tartare (available grilled) **19**

## CHICKEN NICOISE [GF]

Chicken breast, prosciutto, green beans, chat potato, olives, egg, red onion, cherry tomato & green goddess dressing **24**

## CHICKEN SCHNITZEL

Golden fried crumbed chicken breast with chips, salad & choice of sauce: mushroom, pepper or red wine **20**

## CHICKEN PARMIGIANA

Golden fried crumbed chicken breast with ham, Napoli sauce & mozzarella **23**

## STUFFED EGGPLANT PARMIGIANA [V] [GF]

Eggplant, rice, mozzarella, parmesan, dill, Napoli sauce, rocket, radish & vinaigrette **20**

## 250G RUMP STEAK

Cooked to your liking with chips, salad & choice of sauce: mushroom, pepper or red wine **24**

# BURGERS

ALL BURGERS  
SERVED  
WITH CHIPS

## ROYAL

150g beef patty, lettuce, onion, pickles, American cheese & special sauce **19**

## FRIED CHICKEN

Buttermilk fried chicken, American cheese, slaw & chipotle mayo **18**

## MUSHROOM & HALLOUMI [V]

Field mushroom, grilled halloumi, tomato, lettuce, spicy salsa verde & aioli **18**



GLUTEN FREE BUN – 3  
ADD BACON – 3

ADD VEGAN CHEESE - 3  
ADD PATTIE/CHICKEN - 4

ADD CHEESE – 2  
VEGAN AIOLI AVAILABLE

# HAPPY HOUR

**\$7 ALL PIZZAS**

**\$6 HOUSE SCHOONERS**

**\$6 HOUSE WINES**

**\$6 HOUSE SPIRITS**

**\$6 SOFI SPRITZ**

**\$6 BUBBLES**

HAPPY HOUR HAPPY HOUR HAPPY HOUR  
**5PM-7PM  
EVERYDAY**



## WEEKLY SPECIALS

**MON**

**\$20 SCHNITZEL & HOUSE DRINK | ALL DAY**

Served with chips, salad & your choice of gravy

**TUE**

**\$20 RUMP STEAK & HOUSE DRINK | ALL DAY**

Served with chips, salad & your choice of gravy

**WED**

**\$20 BURGERS & HOUSE DRINK | ALL DAY**

**THU**

**\$20 CHICKEN PARMA & HOUSE DRINK | ALL DAY**

Served with chips & salad

**FRI**

**\$15 FRANKS WINGS 1KG | ALL DAY**

**SAT**

**\$15 PIMMS & SOFI SPRITZ JUGS | ALL DAY**

**SUN**

**\$10 APEROL SPRITZ & BLOODY MARY'S | ALL DAY**

# COCKTAILS

## ELDERFLOWER SPRITZ

St Germain, Cinzano Bianco, Prosecco, soda

## TOM COLLINS

Tanqueray gin, lemon, sugar, soda

## CHARLIE CHAPLIN

Haymans Sloe Gin, apricot brandy, lime

## FRENCH MARTINI

Ketel One vodka, Massenez Crème De Framboise, pineapple

## MOSCOW MULE

Ketel One vodka, falernum, fresh lime, mint, ginger beer, bitters

## BLOODY MARY

Ketel One vodka, house made Mary mix

## ESPRESSO MARTINI

Ketel One vodka, Mr Black liqueur, Little Drippa cold pressed coffee, vanilla, sugar

## MARGARITA

Espolon Blanco, Cointreau, lime, sugar

## DAIQUIRI

Pampero Blanco, lime, sugar

## MAITAI

Cargo Cult Banana spiced rum, Cointreau, pineapple, lime, Orgeat, bitters

## DARK 'N' STORMY

Goslings Black Seal rum, fresh lime, ginger beer

## PALOMA

Espolon Blanco, grapefruit, lime, agave



19

17

19

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18

## JUGS

<b>SOFI SPRITZ JUG</b>	<b>26</b>
White Peach & Ginger Spritz with Mint & Fresh Lime	
<b>PIMMS JUG</b>	<b>26</b>
Pimms No. 1 with Strawberry, Cucumber, Mint, Lemonade & Ginger Ale	

## TAP BEER

	<b>S</b>	<b>P</b>
<b>COLONIAL PALE ALE - 4.4%</b>	<b>9</b>	<b>11<sup>.5</sup></b>
<b>COLONIAL BERTIE APPLE CIDER - 4.6%</b>	<b>8</b>	<b>11</b>
<b>YOUNG HENRY'S NEWTOWNER PALE ALE - 4.8%</b>	<b>8<sup>.5</sup></b>	<b>11</b>
<b>GRIFTER PALE ALE - 5.0%</b>	<b>9</b>	<b>12</b>
<b>ASAHI SUPER DRY - 5.0%</b>	<b>11<sup>.5</sup></b>	<b>14</b>
<b>RESCH'S DRAUGHT - 5.0%</b>	<b>8<sup>.5</sup></b>	<b>11</b>
<b>VICTORIA BITTER - 5.0%</b>	<b>8<sup>.5</sup></b>	<b>10<sup>.5</sup></b>
<b>CARLTON DRAUGHT - 4.6%</b>	<b>8<sup>.5</sup></b>	<b>11</b>
<b>MOUNTAIN GOAT IPA - 6.5%</b>	<b>9<sup>.5</sup></b>	<b>12<sup>.5</sup></b>
<b>GRIFTER 'SERPENT'S KISS' WATERMELON PILSNER - 4.9%</b>	<b>10</b>	<b>14</b>
<b>COLONIAL DRAUGHT KOLSCH ALE</b>	<b>9</b>	<b>11<sup>.5</sup></b>
<b>COLONIAL SOUTH WEST SOUR</b>	<b>9<sup>.5</sup></b>	<b>13</b>

# WINES

## SPARKLING

NV RICCADONNA PROSECCO  
San Giovanni, Italy

150ML	250ML	BOTTLE
8		40

NV JANSZ PREMIUM  
TAS

10		48
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## ROSÉ

2017 CONDE VALDEMAR ROSÉ  
Rioja, Spain

8	14	40
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2017 'PIG IN THE HOUSE' SANGIOVESE ROSÉ  
Cowra, NSW [V] [OR] [PF]

10	16	48
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## WHITE

2017 CAVES COAST SAUVIGNON BLANC  
Margaret River, WA

8	14	40
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2018 MOTLEY CRU PINOT GRIGIO  
King & Alpine Valleys, VIC

10	16	48
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2018 BLEASDALE CHARDONNAY  
Adelaide Hills, SA

12	18	54
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2018 RICHARD HAMILTON RIESLING  
Clare Valley, SA

12 <sup>5</sup>	20	60
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# WINES

## RED

	150ML	250ML	BOTTLE
2015 UNION HILL SHIRAZ Central VIC	8	14	40
2017 EARTHWORKS CABERNET SAUVIGNON Barossa Valley, SA	10	16	48
2018 TILIA MALBEC Mendoza, Argentina	10	16	48
2017 DAVID O'DEA 'EYE CHART' SHIRAZ Central Ranges, NSW [V][OR][PF]	10	16	48
2015 OPAWA PINOT NOIR Marlborough, NZ	12 <sup>5</sup>	20	60
2016 GIMBLETT GRAVELS SYRAH Hawkes Bay, NZ			58