

NEW MARKET

HOTEL • ST KILDA

CHEF'S TABLE

2.

CHEF'S TABLE 12-18 GUESTS

MENU STYLE

Located toward the rear of the venue the gorgeous Chef's Table provides a semi-private space for groups of 12-18 guests. Situated underneath a suspended chandelier of hanging chillies, garlic and artichokes, the table itself was produced from slabs of timber re-cycled from the Princess pier. The area is enhanced by a cozy log fire, and has room for guests to meet and mingle prior to sitting down to lunch or dinner.

At the Newmarket Hotel we specialize in a Californian inspired, Hispanic style of cuisine. Executive Chef Stephen Burke and his team draw from Mexican, Spanish, Southern American and Chilean influences to create an unforgettable group dining experience.

Choose between 3 Courses at \$75pp or 4 courses incl canapes at \$90pp. In the spirit of fiesta, menus are served 'sharing style'.

Got a weekday lunch gathering to organise and happy to leave the choices up to Chef?

Our \$55per head So-Cal Spread* is the way to go. Chef and his team will select some of our favourite dishes, presented beautifully & delivered sharing style to your table - trust us - no one leaves the Newmarket Hotel hungry!

MENU OPTIONS

(Menus on page 5)

\$55PP SO-CAL SPREAD*

Chef's Choice

\$75PP 3 COURSE MENU

14 dishes 'sharing style'

\$90PP 4 COURSE MENU

17 dishes 'sharing style' incl. canapes on arrival

*not available Saturday evenings or public holidays

Tailored menus are available by arrangement

To further complement the sharing experience we're proud to offer one of Melbourne's first beverage lists entirely on tap.

Newmarket Hotel's wine list provides several house varietals & blends offered directly from the barrel. You can order by the glass, ½ or 1 litre carafe. Our house wine selection is sourced from boutique Victorian and Australian wineries.

Only drink straight from the bottle? Check out our "Cellar List" for a selection of premium Old and New World bottled wines, hand picked by our group sommelier and chosen to compliment Newmarket's Cal-Mex inspired menu.



DIETARY REQUIREMENTS & ALLERGIES

We are happy to accommodate all dietary requirements and allergies where possible and by arrangement. The sharing nature of our group menu's means that certain requirements may need to be catered to on an individual basis. When making a booking we will supply you with an easy to follow form, fill this out and return it to us and our flexible Chef's will accommodate your dietary requirements.

RESERVATIONS

In order to secure a Chef's Table reservation, please complete and return the appropriate booking agreement (please contact us if you have not recieved a booking agreement) as soon as possible.

Chef's Table reservations are taken on a first-come-first-served basis.

We do not require deposits or credit card details, only your completed booking agreement.

Please refer to the booking agreement for our full terms & conditions & cancellations policy

- We do not accept tentative or hold reservations. Newmarket Hotel accepts no responsibility for lost, misdirected, or failed group or chef's table booking agreements that have been emailed, faxed or posted.
- Availability quoted at any time prior to receiving confirmation from the reservations department is subject to change at any time.



CONTACT

Reservations
Ph. (03) 9537 1777
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Newmarket Hotel
34 Inkerman Street
St Kilda 3182 Victoria

Please note bookings are NOT confirmed until you have received verbal or written confirmation from the reservations team.

4.

\$75PP 3 COURSES

Your choice of 3 courses from selection below, 'sharing style'

\$90PP 4 COURSES + CANAPES

All 4 courses 'sharing style' (incl. Chef's selection of canapes on arrival)

\$55PP 'SO-CAL SPREAD' NOT AVAILABLE SATURDAY EVENINGS

Chef's Selection 'sharing style'; sit back, relax and let Chef do all the work!

1. HISPANIC MEATS & SEASONAL STARTERS TO SHARE

Brazilian style prawn fritters w. pineapple salsa

Wood roasted pimientos de padron w. spiced salt & jamon

Gamekeeper's Smallgoods Artisan Salumi selection w. buffalo milk ricotta, artichokes, currant & pine nut relish

2. STREET FOOD TO SHARE

Soft shell crab tacos with guacamole, shaved fennel, spicy corn & tomatillo salsa

BBQ corn on the cob with chilli and queso fresco

Quesadilla with huitlacoche, spinach & truffle crema

3. MAINS TO SHARE

*Please choose 3 main courses

Organic Milawa chook, roasted heirloom carrots, sugarloaf cabbage, smoked bacon & summer leaves

Argentinian style parilla barbecued Black Angus Rump cap with huitlacoche mustard & chimichurri

36 Hour Low & Slow tamarind glazed Berkshire pork hock with fragrant green mole, corn & oregano pilaf

Plancha grilled Snapper w. spiced jicama, beetroot & bitter oranges

Side dishes included with mains

Triple cooked bravas potatoes with 2 sauces

Mexican salad of iceberg, radishes, jicama, sweet tomatoes, cactus & queso fresca

Braised black beans with oregano & Serrano chilli

4. CHEESE & DESSERTS TO SHARE

Sheeps milk yoghurt, lemon curd & raspberry trifle

Valrhona dark chocolate pot w. blueberries, orange & almonds

Tres Leche cake w. tamarillo, ricotta & vanilla

Latin Cheese selection with membrillo

Please Note: Due to The Newmarket Hotel's commitment to seasonal, market driven produce, the menu above is indicative only, therefore is subject to change without notice.