

## LATIN STREET SNACKS

TODAY'S OYSTERS ..... 4.5ea  
w. nopales, tequila & lime

CRISP FRIED COFFIN BAY  
OYSTERS.....1/2 doz 24 doz 48  
w. smoked tomato and jalapeño  
dressing

WOOD BBQ CORN ..... 9  
on the cob w. chilli,  
lime & crema

GUACAMOLE\* ..... 12  
w. pico de gallo, queso  
fresco & corn chips

WOOD ROASTED PIMIENTOS DE  
PADRON ..... 12  
w. spiced salt & jamon

## TACQUERIA

2 PER SERVE - ALL 16

ACHIOTE PRAWN TACOS\*  
w. fragrant herbs & jicama slaw

PORK CARNITAS TACOS\*  
w. pineapple & hot adobo sauce

SOFT SHELL CRAB TACOS  
w. fennel, corn &  
spiced tomatillo

BLUE CORN TACOS  
w. eggplant Veracruz, queso  
Oaxaca & heritage tomato

BONE MARROW TACO  
w. ranchero style  
brisket & chimichurri

CHIPOTLE BRAISED SPRING LAMB TACO  
w. broad beans, mint & crema

QUESADILLA (1)  
w. spinach, field mushrooms &  
huitlacoche, truffle crema

## LATIN CURED MEATS

ALL \$18

GAMEKEEPER'S SMALLGOODS ARTISAN  
SALUMI SELECTION  
w. buffalo milk ricotta,  
artichokes, currant &  
pine nut relish

WOOD BBQ CHORIZO\*  
w. peaches, pimientos de  
padron & Pedro Ximenez

WARM WAGYU BRESAOLA  
w. honey figs, slow  
cooked egg & hazelnut

## WOOD FIRED CATALAN FLATBREADS & CAZUELAS

ALL \$20

SICILIAN SAUSAGE\*  
w. panna, rosemary & scallions

GRILLED ASPARAGUS\*  
w. romesco, smoked  
mozzarella & oregano

WOOD FIRED SEA BOUNTY MUSSELS &  
DIAMOND SHELL CLAMS  
w. jamon, peas & sherry

WOOD ROASTED PRAWN & CRISP  
CHICKEN WING CAZUELA  
w. truffled Summer corn  
& charred leeks

## APPETISERS & MARKET SALADS

ALL \$18

WARM SUMMER TOMATO SALAD  
w. QLD spanner crab,  
saffron & fennel pollen

WARM LOCAL CALAMARI SALAD  
w. chile de agua, charred  
cucumber & grapes

YELLOWFIN TUNA CEVICHE  
w. watermelon, avocado  
& pepitas

\* DENOTES ALL DAY AVAILABILITY

# BARBAQOA

## SIGNATURES

WOOD ROASTED CHICKEN  
Organic Milawa chook,  
roasted heirloom carrots,  
sugarloaf cabbage, smoked  
bacon & Summer leaves 35

WOOD FIRED ROTISSERIA  
Mallee oak roasted Sher  
Wagyu rump w. charred  
onions, pumpkin & sprouting  
broccoli, spiced red wine 35

NEWMARKET HOTEL WOOD GRILLED  
SHELLFISH PLATTER  
Prawns, oysters, scallops,  
clams, bugs & mussels w.  
spiced butter, chimichurri &  
acqua pazza MP (for two)

36hr SLOW SMOKED & SPICE  
CURED BERKSHIRE PORK HOCK  
2 OR MORE TO SHARE  
w. tamarind caramel, green  
mole & oregano pilaf  
64

## PIT SMOKED BBQ

XL ST LOUIS STYLE PORK RIB  
w. Newmarket Hotel's BBQ  
sauce & apple slaw 16 ea

20hr BBQ SMOKED BRISKET  
w. cider chipotle slaw & hot  
vinegar sauce 28

SLOW SMOKED & BBQ'D GREAT  
SOUTHERN LAMB SHOULDER  
w. coal roasted gems,  
chimichurri & wild garlic 32

BRAZILIAN STYLE 600g  
150 DAY AGED  
JOHN DEE GRASS FED RUMP CAP  
CHURRASCO  
2 OR MORE TO SHARE  
Latin spiced and wood  
roasted w. chimichurri,  
salsa negra & roasted chilli  
sauce

## Local Spread \$55

TOO HUNGRY TO DECIDE,  
LETTUCE BRING IT TO YOU

## WOOD BBQ & PLANCHA GRILLED MEATS & SEAFOOD

BEEF BURGER\*  
Dry Aged Warialda Belted  
Galloway w. jack cheese &  
seasonal pickles ..... 25

250G 200 DAY GRAIN FED FLANK  
STEAK ..... 30

350G GRASS FED GREAT SOUTHERN  
PINNACLE NY STRIP.....44

250G SHER F1 WAGYU  
PICANHA STEAK.....36

300G 150 DAY GRAIN FED JD HANGER  
STEAK ..... 38

400G GRASS FED GREAT SOUTHERN  
PINNACLE RIB FILLET ..... 46

PLANCHA GRILLED JOHN DORY STEAK  
w. spiced jicama, beetroot &  
bitter oranges.....36

## SOUTHERN SIDES

ALL - \$9

BRAVAS\*  
Triple cooked potatoes  
w. 2 sauces

BAKED SWEET POTATO  
w. jalapeño & queso fresco

CHARRED CORN, BLACK BEAN & RICE  
SALAD  
w. many herbs & queso fresco

WOOD ROASTED CAULIFLOWER  
w. sesame crema, pomegranate &  
coriander

MASHED BLACK BEANS  
w. serrano chilli, oregano &  
queso fresco

WOOD BBQ FIELD MUSHROOMS  
w. garlic chips & jalapeño  
crema

CHOPPED MEXICAN SALAD  
Iceberg, radish, jicama, sweet  
tomatoes, cactus & queso fresco

## VEGETARIAN

ORGANIC BLACK BARLEY & ASPARAGUS  
RISOTTO  
w. shaved Black truffle 28

## Pastres

TRES LECHE CAKE  
W. TAMARILLO, RICOTTA &  
VANILLA 15

VALRHONA SINGLE ORIGIN  
CHOCOLATE CAZUELA W.  
BANANAS, HAZELNUTS & SALTED  
CARAMEL (FOR 2) 28

SHEEP'S MILK YOGHURT, LEMON  
CURD & BERRY TRIFLE 15

PASSIONFRUIT PAVLOVA W.  
LYCHEE, COCONUT & HOLY BASIL  
15

VALRHONA DARK CHOCOLATE  
POT W. BLUEBERRIES, ORANGE &  
ALMONDS 15



## Local

FB/NEWMARKETHOTELSTKILDA  
INSTAGRAM/NMHSTKILDA  
TWITTER/NMHSTKILDA



CELLAR BAR DOWNSTAIRS  
IS AVAILABLE FOR  
DRINKS, EVENTS OR  
ANYTHING IN BETWEEN ;)