

NEW BAY HOTEL

Monday- Locals Night from 5pm
Tuesday- 2-4-1 Meals from 5pm
Wednesday- Parma Night from 5pm
Thursday- Steak Night from 5pm
Sunday - \$15 Roasts All day

MENU

PIZZA'S 12'

Pizza Menu available

Monday-Thursday 5-9

Friday-Sunday 12-9

Margarita (V)	12
<i>Tomato, cheese & herb</i>	
Tropicana	13
<i>Ham & pineapple</i>	
Capriccioso	13
<i>Ham, olives, mushrooms & anchovies</i>	
Mexican	13
<i>Salami, red pepper, Spanish onion, jalapeños, chilli</i>	
New York Deli	14
<i>Ham, salami, chicken, bacon, chorizo, bbq sauce</i>	
Tandoori Chicken	14
<i>Cherry tomato's, red onion, spinach, tzatziki</i>	
Vegetarian (V)	13
<i>Roast pumpkin, mushroom, roasted red peppers, bocconcini & basil</i>	
Calabrese	14
<i>Prosciutto, salami, cherry tomato's, garlic, basil</i>	
No 50/50's	
ENTRÉE'S	
Garlic & Parsley Bread	5
<i>W/cheese</i>	5.50
Trio of Dips with Turkish bread (V)	11
<i>Our home made dips change frequently</i>	
<i>Please ask our waiting staff for today's selection</i>	
Fried Chilli Chicken Ribs	12
<i>Served with sweet chilli dipping sauce</i>	
Salt & Pepper Calamari	12/22
<i>With homemade aioli (GF)</i>	

Bruschetta (V) 10
Turkish bread, warm balsamic mushrooms, caramelised onion, crumbedfeta & basil pesto

Soup of the Day 8.50
Served with toasted Turkish bread (V)
Ask for today's special

MAINS

Chicken/ Veal Schnitzel 20/22
served with chips, salad & a choice of sauce
(mushroom, pepper or gravy)

Chicken/ Veal Parmagiana 22/24
Chicken schnitzel topped with ham, Napoli & mozzarella
served with chips & salad

Veal Scaloppini 25
Veal pieces sauté with bacon, mushroom & herb cream,
served with mash potato and buttered beans

Roast of the day (GF) 22
Buttered vegetables, roast potato & pumpkin
Ask staff for today's special

Fish & Chips 22
Beer battered flathead tail served with chips,
salad & tartare sauce

Barramundi 22
Cajun spiced grilled barramundi served with chips, salad
& tartare sauce

Crispy Skin Atlantic Salmon (GF) 25
Pan grilled Atlantic Salmon served on a bed of rocket, cherry
tomato, feta, pinenuts, Spanish onion and olive tapenade

Lamb Shanks 26
Braised Lamb shanks cooked in tomato and red wine sauce,
Served with mashed potato and buttered peas.

Pie of the Day 22
Served with mashed potato, buttered pea's and gravy
(See Staff for today's special)

NewBay Beef Burger 22
Classic style burger patty with bacon, onion, cheese, tomato,
lettuce, aioli & bbq sauces served with chips.

Sweet Chilli Chicken Burger 22
Chicken Burger with bacon, lettuce, tomato, cheese, aioli,
avocado & sweet chilli sauce served with chips
Add egg or pineapple 1.50

PANS

Thai Beef Stir fry **24**

Wok tossed beef strips with Asian vegetables, crispy shallots and hokkien noodles in fresh garlic, ginger and soy sauce

Seafood Paella(GF) **26**

Chicken, chorizo, prawn, fish, mussels & calamari cooked with tomato broth in Arborio rice.

Pumpkin Risotto(GF)(V) **22**

Arborio rice with pumpkin, caramelised onion, spinach, pine nuts & shaved parmesan

Garlic Prawns **24**

Sauté prawns cooked in white wine and cream sauce, served with steamed rice and salad

Spinach & Ricotta Cannelloni (V) **20**

Pasta rolled with spinach and ricotta cheese, topped with napoli sauce, cheese and served with a side salad

SALADS

BbqBeef Salad **20**

Marinated beef & bacon served with mixed lettuce, tomato, Spanish onion, cucumber, warm potato, bell peppers and garlic mayonnaise

Greek Salad (V) **16**

Greek salad consisting of lettuce, tomato, cucumber, feta, olives and Spanish onion

Caesar (V) **16**

*With cos lettuce, bacon, shaved parmesan croutons, anchovies & caesar dressing
(\$4 add chicken)*

Char Grilled Pumpkin Salad (V) **16**

Warm pumpkin tossed with baby spinach, marinated feta, toasted pine nut, roasted capsicum, Spanish onion & balsamic mayonnaise dressing

Pork Cutlet**26**

*Chargrilled Pork Cutlet served on seeded mustard
mashed potato, buttered vegetables, caramelised onion
accompanied with hot apple chutney*

300g Black Angus Porterhouse (GF)**34**

*Served with Steak fries & salad with a choice of sauce (mushroom, green
peppercorn, red wine jus or garlic butter)*

200g Eye Fillet Mignon (GF)**34**

*200g Grass Fed eye fillet, wrapped in bacon served with salad,
steak fries & choice of sauce
(\$6 add Garlic Prawns)*

SIDES

Greek Salad	9
Side of Chips	4
Today's Vegetables	7
Mashed Potato	6
Garden Salad	7
Bowl of Chips	8
Wedges	9
Mash surcharge	2.5
Veg Surcharge	2.5

Add sauce

Mushroom, pepper, Red Wine Jus,	1
Aioli, Tartare, Tomato, Sweet Chilli or BBQ	0.50

GF – Gluten Free**V – Vegetarians****Kid's Meals \$10**

Mini Cheese Burger
Chicken Parma
Chicken Schnitzel
Chicken Nuggets
Fish & Chips
Penne with Napoli
Roast of the day
+ Ice-cream with topping
+ Soft Drink

WINE

Sparkling

Rothbury Estate Sparkling (House)	6.80	30
Yellowglen Yellow Piccolo		8
Chandon NV	10	48
Moet Imperial		80

White Wine

Chardonnay

Rothbury Estate Chardonnay (House)	6.8	29
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Grant Burge Benchmark Chardonnay(SA)	9	45
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Bright lemon in colour with fresh tropical peach and melon aromas
Along with a touch of honey

Five Friends Unoaked Chardonnay(NSW)		40
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A textured mouth feel with good fruit weight
& crisp finish.

St Huberts Chardonnay(Yarra Valley)	8.5	42
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Fruit characters of white peach, pear and grapefruit, complexed
by nutty barrel ferment & nougat oak.

Sauvignon Blanc

Rothbury Estate Sav Blanc(House)	6.8	29
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Hartog's Plate S/Blanc Semillon (WA)		35
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Secret Stone Sav Blanc(NZ)	8	40
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Displays elegant tropical fruits of kiwi & passionfruit as well
as fresh herbal flavours

Distant Cousins Sav Blanc(NZ)	8	40
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This is a Marlborough Sav Blanc is a powerfully aromatic with
fragrant tropical and citrus notes

Oyster Bay Sav Blanc (NZ)	8	40
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This Sav Blanc captures the special character of New Zealand's
cool climate Viticulture elegant, assertive wine with glorious
fruit flavours

Riesling

Lindeman's Henrys Son Riesling	7.5	32
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A medium bodied wine with fresh citrus and spice
flavours with a crisp finish

Pinot Grigio

Black Chook Pinot Grigio(Adelaide Hills)	9	45
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Grapes grown in the cooler climate of the Adelaide Hills make for a wine with
classic elegance and zest

Block 50 Pinot Grigio (Central Ranges)	8	42
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This Pinot Grigio has ripe fruit characteristics with honey notes that
nicely balance the natural acidity of this variety.

Moscato

T'gallant Moscato(Mornington)	8	34
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A sweet crisp drop complements everything from fish to pork

Red Wine

Merlot & Merlot Blends

Rothbury Estates Cabernet Merlot (House) 6.8 29

Oyster Bay Merlot(NZ) 40

This Merlot captures the special character of New Zealand's cool climate Viticulture elegant, assertive wine with glorious fruit flavours

Hartog's Plate Cab Merlot(WA) 35

Pinot Noir

St Huberts The Stag(Yarra Valley) 8.5 42

This Pinot Noir is packed with character with scents of cherries, strawberry jam & spices.

Rose

Devils Lair 5th Leg 8 40

Vibrant fruit flavours of orange & strawberry followed by a clean, zingy finish.

Wolf Blass Eaglehawk Rose 42

Bright raspberry aromas, with berry wild cherry and a hint of spice on the palate.

Shiraz

Barossa Valley Estates Shiraz 9 45

Finesse and Vibrant fruit flavours from one of the world's most Celebrated wine regions

Pepperjack Shiraz(Barossa) 9 45

Pepperjack reflects the very best attributes of modern Barossa Shiraz, vibrancy, richness and generosity.

The Black Chook Shiraz (McLaren Vale) 10 48

A robust full bodied shiraz with a deep rich colour, perfumed nose and a balance of fine grained tannins.

Cabernet Blends

Rothbury Estate Shiraz Cabernet (House) 6.8 29

Barossa Valley Estates Cab Sauv 9 45

Finesse and Vibrant fruit flavours from one of the world's most Celebrated wine regions

Block 50 Cabernet Sauvignon(Central Ranges) 8 40

This Sauvignon offers an elegant combination of complex fruit Flavours, oak and soft tannins. Perfectly Balanced.

Barossa Valley Estates GSM 9 45

Finesse and Vibrant fruit flavours from one of the world's most Celebrated wine regions

PLEASE ASK FOR OUR EXCLUSIVE PENFOLD'S RANGE