

CREMORNE—HOTEL

f /CREMORNEHOTELNEWTOWN

@ @CREMORNEHOTEL

WWW.THECREMORNEHOTEL.COM.AU

336 PAKINGTON ST, NEWTOWN VIC

WANT TAKEAWAY? // AVAILABLE 7 NIGHTS A WEEK!
ORDER DIRECTLY FROM OUR WEBSITE

Entrée

SEA SALT, ROSEMARY, SMASHED OLIVE, RICOTTA CRUST \$12 V

Gluten Free base on request +\$4 GF

ROAST GARLIC, MOZZARELLA, DRIED OREGANO CRUST \$12 V

Gluten Free base on request +\$4 GF

HANDMADE VEGETARIAN DUMPLINGS (4) panfried with pickled kohlrabi salad, black vinegar \$13 V

CHARCUTERIE PLATE selection of cured meats, pâté, house pickled vegetables, marinated olives, smoked cheddar, relish and toasted rye \$25

TINGLING PRAWN COCKTAIL salt and pepper prawns, mizuna, avocado, szechuan cucumber, pickles, sesame mayo, BBQ lime \$18 GF

BUTTERMILK SOUTHERN CHICKEN RIBS crispy fried chicken ribs, roasted sweet potato, chorizo and blackbeans, house BBQ sauce \$16

VEAL CARAMELISED ONION RAVIOLI panfried, sweet and creamy marsala, mushrooms, Parmesan, parma ham crumbs, fried leek tops \$16

LOADED NACHOS pulled slow cooked beef brisket, refried backbean salsa, chipotle and cheese, oven baked with coriander, sour cream and guacamole \$24 GFR

CRISPY PUB FRIES *gravy, aioli or sweet chilli mayo* \$10 V

CAJUN SPICED POTATO WEDGES, sour cream, house smoked tomato relish \$14 V



Contactless Menu

Use this QR code with your smart phone to view our contactless menu!

Simply open your camera, point it at this code and follow the prompts.

Main

CREMMY STEAK SANGA sirloin steak, spinach, sticky onions and mushrooms, Swiss cheese, American mustard and relish, toasted panini, fries and a side of aioli with battered onion rings \$27
ADD fried egg +\$2.5 ADD bacon +\$2.5

FISH 'N' CHIPS Lake's Entrance gummy shark, chips, crisp garden salad, lemon and yoghurt tartare \$28
Gluten Free Option: Grilled GF

OPEN LAMB SOUVLAKI za'atar slow roasted lamb, haloumi, leaves, cherry tomatoes, olives, cucumber, red onion and mint on a grilled pita with tzatziki \$28

NASI GORENG Indonesian stir-fried rice with chicken, prawns, wombok, beans and snow peas, fried egg, prawn crackers and lime \$28 GF
Vegan: Crispy fried ginger, tofu, broccolini and peanuts GF VE

SALT AND PEPPER CALAMARI SALAD flash fried calamari, hummus, leaves, crispy chorizo, tomato, capers, pinenuts and rye croutons, sherry vinaigrette \$28 GF

SPICED CRISPY BEEF SALAD vermicelli noodles, pickled mizuna, vegetables, mango, peanuts and fragrant Asian herbs, lemongrass vinaigrette \$28 GF

ROAST OF THE MOMENT locally sourced butchers cut served with matching accompaniments \$28

RIGATONI CARBONARA handmade rigatoni tossed with olive oil, speck, peas, garlic and egg yolks, Parmesan and flat leaf parsley \$28
ADD chicken +\$4

SPRING CHICKEN RISOTTO herbed chicken, asparagus, snow peas, fennel and preserved lemon with parsnip crisps and porcini crumbs \$28

PORK RIB EYE panko breaded pork chop, silverbeet, roasted chats, parsnip and apple, tonkatsu sauce \$33

ROBBINS ISLAND WAGYU RUMP 280G marble score 7–8, crispy new potatoes, spring beans and choice of sauce: *mushroom or pepper gravies, red wine jus, garlic butter or mustards* \$42 GF

KOREAN BBQ BEEF SHORT RIBS sticky Cape Grim beef short ribs, sesame soy, spring onion salad, pickled kohlrabi \$48 GF

Sides

SEASONAL VEGETABLES with olive oil, salsa verde \$10 VE GF

SICILIAN SALAD with sherry vinaigrette \$10 V

SPRING HARVEST GARDEN SALAD housemade vinaigrette \$10 V GF

ROASTED SWEET POTATO chorizo, blackbeans, sesame mayo \$10

Pizza

GFR = Gluten free base on request +\$4

FARMERS MARKET VEGO olive oil, confit garlic, spring, pickled vegetables, ricotta, garden peas and salsa verde \$26 V GFR

TROPICAL BBQ napoli, smoked ham, pineapple, red onion, mozzarella with housemade BBQ sauce \$26 GFR

PORTUGUESE CHICKEN peri peri chicken, napoli, oregano, potato, red onion, red peppers and olives, smoked paprika yoghurt \$26 GFR

MEATLOVERS housemade BBQ sauce, smoked ham, candied bacon, salami and chorizo, sticky onions, mozzarella and topped with crispy Cajun beef and mayo \$30

SICILIAN PRAWNS marinated prawns, smashed olives, cherry tomatoes, peas, preserved lemon, chilli flakes and mozzarella, orange gremolata \$30 GFR

MIDDLE EASTERN SPRING LAMB napoli, za'atar, spiced lamb, pumpkin, pinenuts, raisins, fetta, cherry tomatoes and rocket with coriander and yoghurt \$28 GFR

MAC DADDY Tasmanian Black Angus burgers, red onion, American mustard, ketchup, mozzarella, baby gherkins and our special burger sauce \$28

Parmi

Crumbed breast of chicken, served with chips, *salad or vegetables* GFR = Gluten free on request +\$4

STARKERS with lemon wedge and fried capers \$24 GFR
ADD gravy, mushroom sauce or peppercorn sauce +\$2

TRADITIONAL hardwood smoked ham, napoli, shredded cheese \$26 GFR
ADD pineapple +\$2

HUNGOVER TEXAN Texan style chilli con carne, candied bacon, shredded cheese and battered onion rings \$28
ADD shredded beef brisket +\$4 ADD fried egg +\$2

AMIGO refried blackbeans, taco seasoned corn chips, cherry tomatoes, jalapeños and shredded cheese topped with coriander salsa \$28 GFR
ADD sour cream and smashed avocado +\$3

SURF AND TURF white bean purée, spinach, prawns, candied bacon, shredded cheese, garlic butter \$29 GFR

FRENCHY corella pear, shaved prosciutto and brie, crispy fried sage leaves, drizzled with honey \$28 GFR

POMMY parsley mash, thick snags, caramelised onion and peas, shredded cheese and a side of gravy \$28

VEGETARIAN PARMİ: CHIA CRUMBED EGGPLANT white bean purée, spinach, red onion, tomatoes, olives and fetta, salsa verde \$25 V GF

Dessert

STICKY TOFFEE PUDDING salted treacle sauce, walnut rolled ice-cream, mandarin compote \$14

BLUEBERRY FRIAND served warm with watermelon, strawberry yoghurt and crushed pistachio salad \$14 GF

CHOCOLATE MOUSSE white chocolate cornflake crumble, sticky cinnamon figs \$14

BANANA CINNAMON SPRING ROLLS (3) banana, peanut butter and marshmallow spring rolls, condensed milk caramel, double cream \$14

CHEESE FOR 2 cheddar, brie and blue, pot marinated quince, honey glazed walnuts, lavosh \$22

Kids

Includes glass of juice or soft drink \$12

ADD DESSERT kids ice cream and a topping: *chocolate, strawberry, caramel* +\$3

CHEESEBURGER SLIDER double Angus beef, cheddar, tomato sauce, brioche bun, salted potato crisps

POTATO GNOCCHI NAPOLI potato dumplings tossed through housemade Napoli and shredded cheese

MINUTE STEAK poterhouse steak with chips, vegetables and gravy

FISH 'N' CHIPS crispy battered fish, chips, salad and tomato sauce
Gluten free option: Grilled GF

CHICKEN NUGGETS gluten free chicken nuggets, chips, salad, tomato sauce GF

GF: Gluten Free | V: Vegetarian | VE: Vegan

Although items are marked Gluten Free and Vegetarian, please advise the wait staff of your dietary requirements.

PLEASE NOTE THAT ALL CARD TRANSACTIONS WILL INCUR A 1.2% FEE

15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD ITEMS. We pay our staff penalty rates on Public Holidays



Bottled Beverages

PRE-MIX

Jim Beam Bourbon and Cola Premix	11
Bundaberg Rum and Cola Premix	11
Canadian Club Whisky and Cola Premix	11.5
Canadian Club Whisky and Dry Premix	11.5
Jack Daniels Whiskey and Cola Premix	12
Vodka Cruiser - Pineapple	9
Vodka Cruiser - Raspberry	9

LAGER - LIGHT/MID STRENGTH

Cascade Premium Light	6
XXXX Gold	6
Great Northern Super Crisp Lager	6
Peroni Leggera	7.5

LAGER - FULL STRENGTH

Furphy	6.5
Carlton Draught	6.5
Melbourne Bitter	6.5
Victoria Bitter	6.5
Asahi	9.5
Heinekin	9.5
Corona	9.5
Peroni	9.5
Stone & Wood	9.5

PALE ALE/CRAFT

XXXX Gold Pale Ale	8
Coopers Stout	8.5
Coopers Pale Ale	8.5
Coopers Sparkling Ale	8.5
4 Pines Kolsch	9.5
Little Creatures Bright Ale	9.5
Little Creatures Pale Ale	9.5
Hawkers Pale Ale	9.5

CIDER

Flying Brick Cider - Draught	9.5
Flying Brick Cider - Original	9.5
Flying Brick Cider - Pear	9.5
Rekorderlig Premium Wild Berry Cider	10.5
Rekorderlig Premium Strawberry and Lime Cider	10.5

Beers on Tap

Carlton Draught - Carlton Dry - Balter XPA -
Bulmers Cider - Great Northern Super Crisp Lager

Wines

SPARKLING

	GLASS	BOTTLE
Fleur de Lys Sparkling Chardonnay NV South East Australia	9.5	38
Bandini Prosecco NV <i>Veneto, Italy</i>	10	39
Yellowglen 'Yellow' NV Piccolo 200mL South East Australia	10.5	-
Yellowglen 'Pink' NV Piccolo 200mL South East Australia	10.5	-
Chandon NV <i>South Australia</i>	-	70

CHAMPAGNE

	GLASS	BOTTLE
Moët & Chandon Brut Impérial <i>Epernay, France</i>	-	95
Veuve Clicquot Brut <i>Reims, France</i>	-	120

MOSCATO

	150ML	250ML	BOTTLE
Scotchmans Hill 'The Hill' NV <i>Bellarine Peninsula</i>	9	13.5	38

SAUVIGNON BLANC

	150ML	250ML	BOTTLE
Charlotte Sounds <i>Marlborough NZ</i>	9.5	14	39
Squealing Pig <i>Marlborough NZ</i>	10	14.5	46
Oakdene <i>Bellarine Peninsula</i>	10.5	15	48
Shaw + Smith <i>Adelaide Hills SA</i>	-	-	58

PINOT GRIS | GRIGIO

	150ML	250ML	BOTTLE
Buller 'The Nook' Pinot Grigio <i>King Valley VIC</i>	9.5	14	39
Catalina Sounds Pinot Gris <i>Marlborough NZ</i>	10	14.5	46

CHARDONNAY

	150ML	250ML	BOTTLE
Buller <i>King Valley VIC</i>	9.5	14	39
Swan Bay <i>Bellarine Peninsula VIC</i>	10	14.5	46
Scotchmans Hill <i>Bellarine Peninsula VIC</i>	-	-	52

RIESLING

	150ML	250ML	BOTTLE
Buller <i>King Valley VIC</i>	10	14.5	46

ROSÉ

	150ML	250ML	BOTTLE
Mt Duneed Estate <i>Yarra Valley VIC</i>	9.5	14	39

PINOT NOIR

	150ML	250ML	BOTTLE
148 Browns Road <i>Mornington Peninsula VIC</i>	9.5	14	39
Fat Bastard <i>Languedoc-Rousillon France</i>	10	14.5	46
Scotchmans Hill <i>Bellarine Peninsula VIC</i>	-	-	52

MERLOT

	150ML	250ML	BOTTLE
Norfolk Rise <i>Mount Benson SA</i>	9.5	14	39

SHIRAZ

	150ML	250ML	BOTTLE
Buller 'The Nook' <i>Heathcote VIC</i>	9.5	14	39
Swan Bay <i>Bellarine Peninsula VIC</i>	10	14.5	46
Pepperjack <i>Barossa Valley SA</i>	11.5	15.5	55
Penfolds Bin 389 <i>Barossa Valley SA</i>	-	-	180
Penfolds St Henri <i>Barossa Valley SA</i>	-	-	210

CABERNET SAUVIGNON

	150ML	250ML	BOTTLE
Mt Duneed Estate <i>Yarra Valley VIC</i>	9.5	14	39
Thorn Clarke Sandpiper <i>Barossa Valley SA</i>	10	14.5	46
Wynns Estate Black Label <i>Coonawarra WA</i>	-	-	75

DURIF

	150ML	250ML	BOTTLE
Buller 'Balladeer' <i>Rutherglen VIC</i>	-	-	52