

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



Contact Tracing

Use this QR code with your smart phone to check-in.

Please notify the wait staff if you are unable to do this.

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*

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

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

FIVE SPICE DUCK SPRING ROLLS (3) crispy fried with caramelised grapefruit, wombok salad, tamarind dipping sauce **\$16**

SUMMER PRAWN COCKTAIL poached prawns, green mango, avocado, leaves, toasted macadamias and mint, cocktail sauce **\$18** GF

GRILLED SAGANAKI golden kefalotyri cheese, serano ham, celery, apple and pinenuts, chive dressing **\$16**

SICHUAN SPICED LAMB RIBS twice cooked fragrant Western District lamb ribs, sesame cucumber salad, black sesame vinaigrette **\$16** GF

HANDMADE ROASTED PUMPKIN GRANA PADANO RAVIOLI panfried with mushroom, lentil, walnut ragu, crumbled feta, fried basil
entrée **\$16** main **\$28**

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, saganaki, 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 BEEF SALAD pickled vegetables, vermicelli noodles, mizuna, kohlrabi, peanuts and fragrant herbs, lemongrass vinaigrette **\$28** GF

EGYPTIAN BARLEY SALAD pearl barley, pistachios, raisins, roasted pumpkin, ashed goats cheese and baby kale, pomegranate vinaigrette **\$24**
ADD shredded beef brisket +\$4
ADD slow roasted lamb shoulder +\$4

SMOKED TROUT RIGATONI local smoked trout tossed with fresh rigatoni pasta, caramelised fennel, preserved lemon, thyme and olive oil, crème fraîche, parmesan **\$28**

TUMERIC COCONUT CHICKEN tumeric and poached chicken breast, sweet 'n' sour vegetables, steamed rice, fragrant shoot salad **\$28** GF

DOUBLE BAKED AMERICAN PORK RIBS basted in our own BBQ sauce with pineapple, green mango peanut salad, charred baby corn **\$36**

TAJIMBA WAGYU RUMP 300 G marble 4+, beer battered sweet potato fries, wilted silverbeet, fried cauliflower and chickpeas with your choice of sauce: *mushroom or pepper gravies, red wine jus, garlic butter or mustards* **\$43**

WESTERN DISTRICT EYE FILLET 250 G olive oil smashed potatoes, roasted field mushrooms and cherry tomatoes, smoked bacon butter **\$40**

Pizza

GFR = Gluten free base on request +\$4

THE GARDEN GOBBLER mushroom, lentil, walnut ragu, baby kale, roasted pumpkin, ashed goats cheese, pomegranate drizzle, fried basil **\$26** GFR
ADD smoked trout +\$4

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

PORTUGUESE CHICKEN peri peri chicken, napoli, oregano, mango, 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 pulled beef brisket 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, goats cheese 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 sprigs **\$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
ADD smoked trout +\$4

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

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

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

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

Dessert

RHUBARB TARTE TATIN golden mixed spice rhubarb tarte tatin, passionfruit curd, coconut rolled icecream **\$14**

CHOCOLATE MOUSSE rich housemade chocolate mousse, cornflake crumble, white chocolate sauce, blistered blueberries **\$14**

STICKY DATE PUDDING our own toffee and date pudding, marmalade icecream, macerated strawberries, salted caramel **\$14**

DE-CONSTRUCTED PAVLOVA poached summer stone fruits, crumbled meringue, double cream, mango couli **\$14** GF

CHEESE FOR 2 cheddar, brie and blue, vanilla poached pear, honey glazed walnuts, lavosh **\$22**

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

Beverages on Tap

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

Wines

SPARKLING

	GLASS	BOTTLE
Fleur de Lys Sparkling Chardonnay NV <i>South East Australia</i>	9.5	38
Bandini Prosecco NV <i>Venetto, Italy</i>	10.5	42
Yellowglen 'Yellow' NV Piccolo 200mL <i>South East Australia</i>	10.5	-
Yellowglen 'Pink' NV Piccolo 200mL <i>South East Australia</i>	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		41
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>	-	-	55

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