

CREMORNE HOTEL

336 PAKINGTON ST, NEWTOWN VIC

f /cremornehotelnewtown @ @cremornehotel (03) 5221 2702 w www.thecremornehotel.com.au

GF: Gluten Free | GFR: Gluten Free on Request | 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.

ENTRÉE

TOASTED FOCACCIA BREADS \$12 EA

—Garlic, herb and mozzarella V —Jalapeño and smoked cheddar V

BRUSCHETTA black Russian tomatoes, basil, buffalo mozzarella, olive oil on a garlic brushed grilled ciabatta **\$15** V

FRESHLY SOURCED OYSTERS market fresh Tassie oysters served either:
—Naturally, with a cucumber fennel vinaigrette **½ doz \$24 / doz \$44** GF
—Grilled, with our own chorizo kilpatrick **½ doz \$24 / doz \$44** GF

PAN FRIED DUMPLINGS (4) served with Asian herbs, pickled ginger salad, black vinegar **\$15** —Prawn and ginger —Wagyu beef —Vegetarian V

GRILLED HALOUMI golden haloumi cheese, watermelon, cucumber and mint salad, drizzled with honey, pita crisps **\$16** V

BBQ PORK RIBS twice baked USA ribs, pineapple, green mango and peanut salad, tamarind caramel **\$16** GF

LOADED CHICKEN NACHOS pulled chicken, blackbeans, chipotle salsa and cheese, oven baked with radish, coriander and sides of sour cream and guacamole **\$26** GF

SOUTHERN ITALIAN ANTIPASTO cured meats, ashed goats cheese, bocconcini and herbed ricotta, marinated olives, artichoke and red peppers, fresh fig, grapes and walnuts, ciabatta **\$26** GFR

PIZZA

GFR = Gluten free base on request **+\$4**

TROPICAL napoli, smoked ham, pineapple, red onion and mozzarella **\$27** GFR
ADD chicken **+\$4** ADD beef brisket **+\$4**

MEXICANA CHICKEN chipotle salsa, shredded chicken, blackbeans, jalapeño, olives, red onion and mozzarella, taco spices, sour cream and coriander **\$27** GFR

BBQ MEATLOVERS Angus bolognese, smoked ham, salami, bacon and sausage, sticky onions, housemade BBQ sauce and mozzarella, crispy baby kale **\$28**
ADD lamb shoulder **+\$4** ADD beef brisket **+\$4**

SEAFOOD MARINARA napoli, spinach leaves, marinated prawns, scallops and mussels, cherry tomatoes, fennel, preserved lemon and mozzarella, salsa verde **\$30** GFR

ROASTED VEGETABLE roasted carrot, parsnip and pumpkin, sticky onions, crumbled fetta and olive oil, artichoke pesto, tendrils **\$27** V GFR
ADD house smoked salmon **+\$4**

MAIN

STEAK SANGA chargrilled scotch fillet, rocket, American cheddar, smoked tomato relish and pickled onions on a toasted Turkish bun, spiked dill pickle and a side of fries with aioli **\$28**
ADD egg **+\$2.5** ADD bacon **+\$2.5**

FISH 'N' CHIPS Lake's Entrance shark, chips, dressed garden salad, lemon and our yoghurt tartare **\$29** Gluten Free Option: Grilled GF

FLAKED SALMON SALAD house smoked salmon, grilled haloumi, roasted beetroot and blood plums, wittlof leaves, sweet and sour dressing **\$28** GF

OUR BIG GREEK SALAD mixed garden leaves, tomato, red onion, watermelon, cucumber and olives, fetta tzatziki and sherry vinaigrette with either:
—Shredded lamb shoulder **\$29** GF
—Flash fried calamari **\$30** GF
—Pulled chicken **\$28** GF

NASI GORENG Indonesian style fried rice with chicken, prawns, crisp Asian greens tossed through rice and soy, fried egg, fragrant shoot salad, fried shallots, crackers and lime **\$28** GFR
Vegan: Ginger spiced tofu, mushrooms and peanuts GF VE

ROASTED FIELD MUSHROOM RISOTTO thyme, roasted mushroom and mascarpone risotto, BBQ'd asparagus, crumbled cheddar, artichoke pesto **\$28** GF

CRUMBED LAMB CHOPS (3) Western District lamb cutlets, warm carrot and parsnip salad, summer peas, red wine jus **\$34**

VEAL STROGANOFF locally sourced veal cutlet baked with chats and our own take on a stroganoff, fresh herbs, sour cream, smoked paprika and dill pickles **\$33**

FROM THE CHARGRILL

Served with fat boy fries, our own summer slaw and a sauce.
Sauces: mushroom / pepper / red wine jus / hollandaise / garlic butter
ADD extra sauce **+\$2**

CAPE GRIM RUMP 300 G \$42

WESTERN DISTRICT EYE FILLET 220 G \$45

WAGYU PORTERHOUSE 250 G \$48

SIDES

SEASONAL VEGETABLES olive oil, salsa verde **\$12** V GF

CRISP GARDEN SALAD with sherry vinaigrette **\$12** V GF

GOLDEN CRISPY FRIES tomato sauce, gravy or aioli **\$12** V GF

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

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PARMI

Served with chips and salad. Vegetables instead of salad? **+\$2.5**
Sauces and mayos **+\$2.5**
GFR = Gluten free on request; quinoa crumbed chicken breast **+\$4**

NUDE UP golden crumbed chicken breast with lemon and fried capers **\$24** GFR

TRADITIONAL smoked ham, napoli, shredded cheese **\$26** GFR
ADD pineapple **+\$2** ADD bacon **+\$2.5** ADD fried egg **+\$2.5**

HUNGOVER TEXAN Texan style chilli con carne, candied bacon, housemade BBQ sauce, shredded cheese and fried onion rings **\$29**
ADD beef brisket **+\$4** ADD fried egg **+\$2.5**

AMIGO chipotle salsa, blackbeans, corn chips, taco spices, cherry tomatoes, jalapeños, shredded chesse and coriander **\$29**
ADD sour cream and avocado cream **+\$4**

VEGO quinoa and chia crumbed eggplant, smashed root vegetables, spinach, sticky onions, cherry tomatoes, herbed ricotta and olive oil, artichoke pesto **\$27** V GF

SURF 'N' TURF herbed ricotta, spinach leaves, marinated prawns, mussels and scallops, candied bacon and shredded cheese, salsa verde **\$33**

DESSERT

DE-CONSTRUCTED SUMMER PAVLOVA meringue, orange curd, grilled mango, toasted macadamias, passionfruit and mint **\$15** GF

GOOEY CHOCOLATE PUDDING warm and oozy, strawberry crème fraîche icecream, boozy macerated strawberries **\$15**

STICKY DATE PUDDING served warm, honey cinnamon icecream, brown sugar burnt banana **\$15**

PROSECCO JELLY Italian prosecco jelly with Aperol granita, poached peaches **\$15**

DAILY SPECIALS

Did you see our list of daily chef's specials?

WEEKLY SPECIALS*

*selected menu

**MONDAY-FRIDAY
LUNCH
\$20
MAIN & DRINK**

**TUESDAY
NIGHT
\$20
PARMI & DRINK**

**WEDNESDAY
NIGHT
\$25
STEAK NIGHT**

**SUNDAY
LUNCH + DINNER
\$20
ROAST**

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BOTTLED BEVERAGES

PRE-MIX

Jim Beam Bourbon and Cola Premix	11.5
Canadian Club Whisky and Cola Premix	12
Canadian Club Whisky and Dry Premix	12
Jack Daniels Whiskey and Cola Premix	12.5
Vodka Cruiser - Pineapple	9.5
Vodka Cruiser - Raspberry	9.5
Vodka Cruiser - Guava	9.5
Vodka Cruiser - Watermelon	9.5
Vodka Cruiser - Lemon Lime	9.5

LAGER - LIGHT/MID STRENGTH

Cascade Premium Light	6.5
XXXX Gold	6.5

LAGER - FULL STRENGTH

Furphy	7.5
Carlton Draught	7.5
Melbourne Bitter	7.5
Victoria Bitter	7.5
Heinekin	10.5
Corona	10.5
Peroni	10.5
Stone & Wood	10.5

PALE ALE/CRAFT

Coopers Stout	9
Coopers Pale Ale	9
Coopers Sparkling Ale	9
Little Creatures 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

NON-ALCOHOLIC

Great Northern Zero	6
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BEVERAGES ON TAP

Carlton Draught - Carlton Dry - Balter XPA - Brookvale Ginger Beer - Great Northern Super Crisp Lager - 4 Pines Pacific Ale - Goat Lager - Espresso Martini

WINES

SPARKLING

	GLASS	BOTTLE
Rothbury Estate Sparkling Cuvée NV <i>Hunter Valley, NSW</i>	8	24
Fleur de Lys Sparkling Chardonnay NV <i>South East Australia</i>	10	38
Bandini Prosecco NV <i>Venetto, Italy</i>	11	42
Yellowglen 'Yellow' NV Piccolo 200mL <i>South East Australia</i>	11	-
Yellowglen 'Pink' NV Piccolo 200mL <i>South East Australia</i>	11	-
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>	9.5	14	38

SAUVIGNON BLANC

	150ML	250ML	BOTTLE
Rothbury Estate <i>Hunter Valley, NSW</i>	8	12	24
Charlotte Sounds <i>Marlborough NZ</i>	10	14.5	39
Squealing Pig <i>Marlborough NZ</i>	10.5	15	46
Shaw + Smith <i>Adelaide Hills SA</i>	-	-	58

PINOT GRIS | GRIGIO

	150ML	250ML	BOTTLE
Buller 'The Nook' Pinot Grigio <i>King Valley VIC</i>	10	14.5	41
Catalina Sounds Pinot Gris <i>Marlborough NZ</i>	10.5	15	46

CHARDONNAY

	150ML	250ML	BOTTLE
Rothbury Estate <i>Hunter Valley, NSW</i>	8	12	24
Buller 'The Nook' <i>King Valley VIC</i>	10	14.5	39
Swan Bay <i>Bellarine Peninsula VIC</i>	10.5	15	46
Scotchmans Hill <i>Bellarine Peninsula VIC</i>	-	-	55

RIESLING

	150ML	250ML	BOTTLE
Buller <i>King Valley VIC</i>	10.5	15	46

ROSÉ

	150ML	250ML	BOTTLE
Mt Duneed Estate <i>Yarra Valley VIC</i>	10	14.5	39

PINOT NOIR

	150ML	250ML	BOTTLE
Buller 'The Nook' <i>King Valley VIC</i>	10	14.5	41
Fat Bastard <i>Languedoc-Rousillon France</i>	10.5	15	46
Scotchmans Hill <i>Bellarine Peninsula VIC</i>	-	-	52

MERLOT

	150ML	250ML	BOTTLE
Thorn-Clarke Sandpiper <i>Barossa Valley SA</i>	10.5	15	46

SHIRAZ

	150ML	250ML	BOTTLE
Rothbury Estate Shiraz Cabernet <i>Hunter Valley, NSW</i>	8	12	24
Buller 'The Nook' <i>Heathcote VIC</i>	10	14.5	39
Swan Bay <i>Bellarine Peninsula VIC</i>	10.5	15	46
Pepperjack <i>Barossa Valley SA</i>	12	16	55
Shaw + Smith <i>Adelaide Hills SA</i>	-	-	85
Penfolds St Henri <i>Barossa Valley SA</i>	-	-	210

CABERNET SAUVIGNON

	150ML	250ML	BOTTLE
Mt Duneed Estate <i>Yarra Valley VIC</i>	10	14.5	39
Thorn-Clarke Sandpiper <i>Barossa Valley SA</i>	10.5	15	46
Wynns Estate Black Label <i>Coonawarra WA</i>	-	-	75

DURIF

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

JOIN US WEEKLY FOR...

THURSDAY + FRIDAY
4PM-6PM

HAPPY HOUR DRINK SPECIALS

SUNDAY
3PM-6PM

FREE LIVE MUSIC