

HOTEL CREMORNE

336 PAKINGTON ST, NEWTOWN VIC

GF: Gluten Friendly | GFR: Gluten Friendly on Request | V: Vegetarian | VE: Vegan | VER: Vegan on Request

Although items are marked Gluten Friendly, Vegetarian and Vegan, please advise the wait staff of your dietary requirements. We do try to ensure allergies are dealt with correctly. 15% PUBLIC HOLIDAY SURCHARGE APPLIES TO FOOD ITEMS. We pay our staff penalty rates on Public Holidays.

f cremornehotelnewtown

@cremornehotel

(03) 5221 2702

www.thecremornehotel.com.au

cremornehotel@gmail.com

ENTRÉE

TOASTED PANINI \$10 EA
+ *mozzarella* \$2
—homemade garlic butter
—spicy chilli butter

BRUSCHETTA
toasted ciabatta, diced tomato, red onion, garlic oil and topped with freshly picked basil **\$15**

BUTTER BOARD
with roast garlic, walnuts, honey, rosemary, lemon balm and French bread **\$19** (*serves 2 people*)

BRAISED BEEF TACO
Mexican braised beef, fresh green pepper, onion, pico de gallo, Mexican crema, coriander in a soft taco **\$15**

FRIED SALT & PEPPER or **CHAR-GRILLED LEMON PEPPER CALAMARI**
with salad greens and drizzled with aioli **\$17 GF**

SIDES

CRISPY CHIPS
tomato sauce, gravy or aioli **\$13 V GF**
+ *cheese and gravy* +\$4

SEASONAL VEGETABLES \$10 V GF

GARDEN SALAD
with sherry vinaigrette **\$10 V GF**

PIZZA

Gluten friendly base on request +\$4

MARGHERITA
Napoli, cheese, buffalo mozzarella, cherry tomatoes, Italian herbs, fresh basil **\$27 GFR**

PROSCIUTTO
Napoli, cheese, prosciutto, oregano, roast red peppers, mushrooms, buffalo mozzarella, fresh rocket **\$30 GFR**

TROPICAL
Napoli, cheese, chicken, prawns, bacon, pineapple **\$29 GF**

AUSSIE
Napoli, cheese, shredded ham, bacon + egg **\$29 GFR**

SCALLOP CEVICHE
thin sliced bass strait scallops, lemon and lime juice, sliced chilli, red onion, coriander **\$18 GF**

BUFFALO WINGS WITH RANCH
300g of chicken wingettes in our own wing dust, smothered in your choice of 3 levels of sauce: sweet BBQ (mild), buffalo style (medium) or Korean jam (hot) **\$15**

FRIED CHICKEN BAO X3
with buttermilk fried chicken inside a soft bao with American cheese, chipotle aioli, coriander and pickled cabbage **\$18**

NACHOS
corn chips, black beans, salsa, queso sauce and cheese, topped with pico de gallo, sour cream, guacamole and coriander **\$19**

CURRY PUMPKIN SOUP
a blend of three pumpkins, with a pinch of curry and cream, served with crusty bread **\$13 GFR**

GREEK SALAD
with Mediterranean dressing **\$12 GF**

ROASTED BONE MARROW
\$10 GF

ROAST SPUDS
\$10 GF

BBQ CHICKEN
BBQ sauce, cheese, chicken, bacon, roasted red peppers and red onion **\$30 GFR**

VEGETARIAN
beetroot relish, roast red capsicum, mushrooms, semi-dried tomatoes, spinach, mozzarella **\$28 V GFR VER**

SPICY MEX
Napoli, cheese, hot salami, chilli flakes, jalapeños, red onion, olives, taco spices, sour cream, guacamole and coriander **\$29 GFR**

PEPPERONI
mozzarella, Napoli, loaded pepperoni **\$28 GFR**

MAINS

CREMORNE ROAST LAMB SPECIAL fresh roasted lamb leg, roast carrots, roast potatoes, Yorkshire pudding, pumpkin and greens with gravy on top. **\$28 GFR**

BBQ PORK RIBS 700gm St.Louis style BBQ pork ribs with chips, salad greens and mango salsa **\$42 GF**

LOCAL SOURCED KING GEORGE WHITING FILLET served either crispy battered or lightly grilled, with our own creamy tartare sauce. Comes with a choice of 2 sides! **\$29 GFR**

FISHERMANS BASKET fried or grilled whiting, coconut crumbed prawn, lemon pepper calamari, fried scallop, squid rings, chips, lemon and tartare sauce. Comes with a choice of 1 side! **\$35**

PAN-SEARED BARRAMUNDI pan-seared Barramundi, served on sweet potato mash, with creamed leeks and croutons. **\$31 GFR**

CALAMARI SALAD local calamari, either fried salt and pepper style or char-grilled with lemon pepper, atop a garden salad, with homemade aioli on the side. **\$27 GF**

NASI GORENG Indonesian style fried rice with chicken, prawns, crisp Asian greens tossed through rice and soy, fried egg, fried shallots, crackers and lime. **\$28 GFR VE**
Vegan: Mushrooms, tofu, peanut

PESTO LAMB RACK pesto coated lamb rack, roasted and served on beetroot puree, with roasted cherry tomatoes and a greek salad. **\$38 GFR**

WARM CHICKEN SALAD soy marinated chicken, tomato, cucumber, onion, feta, mango, Pearl Barley, sweet chilli and mustard dressing. **\$27** + avo **\$4**

BURRITO BOWL choice of protein, carne asada (steak), fried chicken or grilled bean salad (V), with Mexican rice, slaw salad, pickled cabbage, pico de gallo, avocado, chipotle aioli, cheese, sour cream and coriander. **\$32**

CHEESY CHICKEN BURGER buttermilk fried chicken, chipotle aioli, slaw, American cheese, cheese sauce and pickles with chips **\$25 GFR (GFR + \$4)**

STUFFED MUSHROOMS mushrooms topped with choux pastry and filled with roast tomato, bocconcini and beetroot relish, served on a pumpkin sauce and a side of greek salad. **\$30**

VEGGIE BURGER aromatic veggie patty inside a beetroot bun, with slaw salad, avocado, vegan cheese, vegan sriracha aioli with chips **\$25 (GFR + \$4)**

PASTA ask our friendly bar staff about our current pasta dish!

PARMI

Parmi served with a choice of 2 sides!
Sauces and mayo's +\$2 Quinoa crumbed chicken breast +\$4

SCHNITZEL golden crumbed chicken breast with gravy **\$29 GFR**

TRADITIONAL smoked ham, Napoli, shredded cheese **\$30 GFR**
pineapple + \$2 bacon +\$2.5 fried egg +\$2.5

AUSSIE Napoli, bacon rasher, fried egg, BBQ sauce, cheese and onion rings **\$30.5 GFR**

VEGO veggie schnitzel, Napoli, spinach, mushroom, onions and olives **\$30 GF V VER**

SPICY BRAISED BEEF schnitzel, queso sauce, jalapeños, cheese, spring onions & sour cream **\$32**

ABC schnitzel, with slices of avocado, crispy bacon, béarnaise sauce and gooey melted cheese **\$30.5**

FROM THE CHARGRILL

Steaks served with a choice of 2 sides!
Sauces: gravy *GF* / mushroom sauce *GF* / pepper sauce *GF* / red wine jus *GF* / Paris butter *GF* / Smoky BBQ / aioli / sriracha / chipotle aioli / tomato sauce / burger sauce / mill sauce / mustards + *extra sauce* **\$2** + *Surf n Turf* **\$13**

MB2+ 36DEGREE BLACK ANGUS SCOTCH FILLET 350gm **\$42 GF**

MB2+ 36DEGREE BLACK ANGUS PORTERHOUSE 250gm **\$38 GF**

RIB EYE WESTERN DISTRICT MB2 + SPLIT RIB EYE 350gm **\$49 GF**

GRILLED CHICKEN BREAST grilled butterflied chicken breast with a choice of 2 sides and sauce **\$27 GFR**
(make it a grilled chicken neptune (surf n turf) \$37

MIXED GRILL sausage, scotch fillet, bacon, lamb cutlet, fried egg, grilled tomato with chips, salad and choice of gravy **\$38 GFR**

ULTIMATE CHEESEBURGER 200gm patty, double cheese, pickles, lettuce, tomato & Burger sauce with chips **\$23 GFR**

ONION SMASH BURGER 200gm patty, grilled onions, American cheddar, oak leaf lettuce, tomato, mill sauce and burger sauce, topped with onion rings and served with chips **\$26**

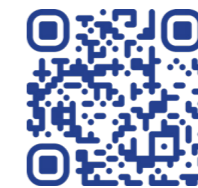
STEAK SANGA scotch fillet, bacon, egg, cheese, red onion, tomato, oak leaf lettuce and mill sauce in sourdough bread with chips **\$28**

STEAK FRIES steak, capsicum, onions, mushroom all grilled and tossed with our chips. *Regular* with cheese sauce BBQ sauce & cheese. **\$25 GFR**
Spicy with Queso sauce, sir racha & cheese. **\$25 GFR**

DESSERT

Looking for something sweet? Ask our bar staff about our current range of desserts!

WHAT'S ON



Check out **What's On at the Cremorne Hotel.**

We have Food & Drink specials and a Variety of events each day of the Week!



MEMBER APP *NOT APPLICABLE PUBLIC HOLIDAYS

Sign up today to unlock a variety of special Offers with Frothy Beer Venues!

- *Exclusive Member Food & Drink Prices*
- *Exclusive Member Food & Drink Offers*
- *Stay up to date with Frothy Beer Venues*
- *Free Birthday Drink*



BOTTLED BEVERAGES

PRE-MIX

Jim Beam Bourbon and Cola Premix	13.5
Canadian Club Whisky and Cola Premix	14.5
Canadian Club Whisky and Dry Premix	14.5
Jack Daniels Whiskey and Cola Premix	14.8
Good Tides Hard Seltzers - Lemon Lime / Raspberry	13.5
Billsons - Assorted Range	13.5
Brookvale Union Vodka, Lemon, Lime & Bitters	13.8
Suntory 196	13.8

LAGER - LIGHT/MID-STRENGTH

Cascade Premium Light	9.2
XXXX Gold	9.2
Great Northern Super Crisp	9.2

LAGER - FULL STRENGTH

Carlton Draught	9.8
Carlton Dry	9.8
Melbourne Bitter	9.8
Victoria Bitter	9.8
Pure Blonde	9.8
Balter Cerveza	9.8
Heineken	13.3
Corona	13.3
Peroni	13.3
Guinness	14
5 Seeds Cider	11

PALE ALE/CRAFT

Coopers Stout	12.7
Coopers Pale Ale	12.7
Coopers Sparkling Ale	12.7
Stone & Wood	13.3

NON-ALCOHOLIC

Great Northern Zero	8
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BEVERAGES ON TAP

**Carlton Draught 4.6 % / Carlton Dry 4.5% / Balter XPA 5% /
Asahi 5.2% / Great Northern Super Crisp Lager 3.5% /
Bulmers Cider 4.5% / Brookvale Union Ginger Beer 4% /
Hard Rated 4.5%**

WINES

SPARKLING

	GLASS	BOTTLE
Rothbury Estate Sparkling Cuvée NV Hunter Valley, NSW	11	31
Fleur de Lys Sparkling Chardonnay NV South East Australia	13.2	60
Bandini Prosecco NV Veneto, Italy	15	47
Yellowglen 'Yellow' NV Piccolo 200mL South East Australia	14	-
Yellowglen 'Pink' NV Piccolo 200mL South East Australia	14	-
Chandon NV South Australia	-	85

CHAMPAGNE

	GLASS	BOTTLE
Veuve Clicquot Brut Reims, France	-	130

SAUVIGNON BLANC

	150ML	250ML	BOTTLE
Rothbury Estate Hunter Valley, NSW	10.5	15	31
Charlotte Sounds Marlborough NZ	13	18	47.5
Squealing Pig Hunter Valley, NSW	13.2	18.5	55
Shaw + Smith Hunter Valley, NSW	-	-	69

PINOT GRIS | GRIGIO

	150ML	250ML	BOTTLE
Buller 'The Nook' Pinot Grigio King Valley VIC	13	18	49.5
Catalina Sounds Pinot Gris Marlborough NZ	13.2	18.5	55

CHARDONNAY

	150ML	250ML	BOTTLE
Rothbury Estate Hunter Valley, NSW	10.5	15	31
Buller 'The Nook' King Valley VIC	13	18	55
Swan Bay Bellarine Peninsula VIC	13.2	18.5	55
Scotchmans Hill Bellarine Peninsula VIC	-	-	65

WINES

MOSCATO

	150ML	250ML	BOTTLE
Scotchmans Hill 'The Hill' NV Bellarine Peninsula VIC	12.5	17	46.5

RIESLING

	150ML	250ML	BOTTLE
Henry Frost Eden Valley SA	14	18.5	55

ROSÉ

	150ML	250ML	BOTTLE
Mt Duneed Estate Yarra Valley VIC	13	18	47.5

PINOT NOIR

	150ML	250ML	BOTTLE
Buller 'The Nook' King Valley VIC	13.2	18.5	48.5
Fat Bastard Languedoc-Rousillon France	13.8	19	54
Scotchmans Hill Bellarine Peninsula VIC	-	-	61

MERLOT

	150ML	250ML	BOTTLE
PennyHill Barossa Valley SA	13.8	19	54

SHIRAZ

	150ML	250ML	BOTTLE
Rothbury Estate Shiraz Cabernet Hunter Valley, NSW	11	15.5	30
Buller 'The Nook' Heathcote VIC	13.2	18.5	46.5
Swan Bay Bellarine Peninsula VIC	13.8	19	54
Pepperjack Barossa Valley SA	15.5	20	64
Shaw + Smith Adelaide Hills SA	-	-	95
Penfolds St Henri Barossa Valley SA	-	-	225

CABERNET SAUVIGNON

	150ML	250ML	BOTTLE
Mt Duneed Estate Yarra Valley VIC	13.2	18.5	46.50
5 Tales Margaret River WA	13.8	19	54
Wynns Estate Black Label Coonawarra WA	-	-	85