



# NEWPORT

ALL FRESH PRODUCE, MEAT & SEAFOOD ON THIS MENU HAVE BEEN SUSTAINABLY SOURCED.

\*ALL ITEMS ARE COOKED & PREPARED IN A GLUTEN, NUT & SESAME ENVIRONMENT. PLEASE ALERT OUR STAFF IF YOU HAVE ANY ALLERGY OR DIETARY REQUIREMENTS.

10% SURCHARGE APPLIES ON PUBLIC HOLIDAYS

(GF) gluten free • (N) nuts  
(V) vegetarian • (VG) vegan  
(VGA) vegan available

## SHARING

*light, refreshing, sharing*

<b>Fries &amp; Aioli</b> (GF*)	\$12
<b>4 Pines Chicken Wings</b> (GF*) kickass sauce	\$17
<b>Roasted Garlic &amp; Date Hummus</b> (VG)(N) house made hummus, almond, charred greens, harissa oil, flat bread	\$16
<b>Panko Crumbed Chicken Tenders</b> house made hot sauce, jalapeno mayo	\$19
<b>Salmon Tostada</b> • 3 • (GF*) salmon cerviche, tomatillo, avocado, lime, cucumber, coriander, chilli	\$24
<b>Salt &amp; Pepper Tofu</b> (VG) chilli sambal, ginger black vinegar sauce	\$15
<b>Calamari Fritti</b> semolina crusted fried calamari, lemon, aioli	\$20

## LARGE

*sharing, delicious, seasonal*

<b>Calamari &amp; Prosciutto Salad</b> (GF*) radicchio, cos, shaved veggies, nectarine, sherry vinaigrette	\$26
<b>Grilled Lamb Skewers</b> (GF*) smokey eggplant puree, pomegranate, mint & parsley salad, goat's cheese, citrus segments	\$34
<b>Portuguese Half Chicken</b> (GF*) green chilli & herb yoghurt, fries	\$31
<b>Grilled Market Fish</b> (GF*) see blackboard or ask the team	\$MP
<b>Charred Bullhorn Pepper &amp; Zucchini</b> (GF*)(N)(V) hummus, feta, pomegranate molasses, crispy sweet potatoes, almond pilaf	\$26

## PUB CLASSICS

*hearty, nostalgic, traditional*

<b>The Cheese</b> angus beef patty, American cheese, cos lettuce, tomato, signature sauce, pickles on a milk bun, fries	\$25
<b>Make it Mega</b>	\$6
<b>Make it Impossible</b> (V)	\$3
<b>Make GF</b> (GF)	\$3
<b>The Deluxe</b> angus beef patty, burger cheese, bacon, onion ring, cos lettuce, tomato, signature sauce, pickles on a milk bun, fries	\$28
<b>Make it a Mega</b>	\$6
<b>Make it Impossible</b> (V)	\$3
<b>Make GF</b> (GF)	\$3
<b>The Chook</b> (N) corn flake buttermilk chicken, satay sauce, pickled cabbage, carrot, sriracha, pickles on a milk bun, fries	\$25
<b>Make GF</b> (GF)	\$3
<b>Black Angus Top Sirloin Steak</b> • 250g • (GF*) <i>Riverina, NSW</i> fries, red wine jus or mushroom sauce, salad	\$39
<b>Chicken Parmigiana</b> (N) marinara, mozzarella, garden salad, fries	\$29
<b>Pastrami Panini</b> toasted panini, Dijon mayo, grilled onion, provolone cheese, tomato jam, cos, fries	\$26
<b>Fish &amp; Chips</b> Japanese Lager battered market fish, chips, tartare, lemon	\$29

PLEASE ASK OUR STAFF FOR  
THE KIDS & DESSERT MENU