



NEWPORT

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

THIS SEASON, LOCALLY, WE'RE CELEBRATING:



TERRY HILLS, 3KM WSW

WE RECOMMEND TRYING THE ROASTED ORGANIC KHORASAN & RYE SOURDOUGH LOCATED IN THE STARTERS SECTION.

*ALL ITEMS ARE COOKED & PREPARED IN A GLUTEN 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

STARTERS

light, refreshing, sharing

Berkelo™ Organic Sourdough	\$16
truffle butter, rosemary, vintage cheddar	
Market Fish Crudo (GF*)	\$19
citrus soy, jalapeno and coriander paste, finger lime	
Beetroot & Burrata (GF*)(N)(V)	\$18
lightly pickled beetroot, burrata, pine nuts & herb oil, toasted seeds	
add prosciutto	\$8
Zucchini Fritters •4• (V)	\$14
stuffed cheese, basil mayo	
Grilled Australian King Prawns (GF*)	\$25
konbu garlic butter, rocket, lemon	

LARGE

sharing, delicious, seasonal

Calamari & Prosciutto Salad (GF*)	\$26
radicchio, cos, shaved veggies, granny smith, sherry vinaigrette	
Black Angus Sirloin Steak •250g• (GF*)	\$38
sauteed mushroom, red wine jus, 1 x side of your choice	
Miso Eggplant Dengaku (VG)	\$25
caramelised eggplant, sweet miso glaze, Japanese shichimi pepper, pickled ginger, lotus roots	
Grilled Market Fish (GF*)	\$MP
Yuzu kosho, rice wine vinegar, house made pickled cucumber, seasonal greens	
Roasted Pork Belly (GF*)	\$28
potato & celeriac puree, jus, Davidson plum & apple sauce, native thyme	

PLEASE ASK OUR STAFF FOR THE KIDS & DESSERT MENU

FEASTS

signature, sharing, indulgent • please allow 45 mins

Each feast option comes with your selection of 2 sides.

Beef T-Bone Steak •1kg•	Riverina, NSW	\$135
jus, salsa verde		
Fried Free-Range Whole Chicken		\$85
chilli black vinegar sauce		
48HR PRE ORDER	Slow Roasted Lamb Shoulder •1.5kg•	VIC \$105
	tahini yoghurt, harissa	

SIDES

Roasted Garlic & Rosemary Potatoes (GF*)(VGA)	\$10
smoked bottarga	
Oven Baked Eshallots (GF*)(V)	\$12
balsamic glaze, lemon, thyme	
Asian Slaw (GF*)(V)(N)	\$12
chilli, crispy shallot, peanuts	
Market Veggies Plate (VGA)	\$15
fresh & blanched veggies, umami ranch dipping sauce	

PUB CLASSICS

hearty, nostalgic, traditional

Fries & Aioli (GF*)	\$10
4 Pines Chicken Wings (GF*)	\$17
kickass sauce	
Cheeseburger	\$25
angus beef patty, burger cheese, onion ring, cos lettuce, tomato, signature sauce, pickles on a milk bun, fries	
Chook Burger (N)	\$25
corn flake buttermilk fried chicken thigh, peanut satay sauce, pickled cabbage, carrot, sriracha, pickles on a milk bun, fries	
Chicken Parmigiana	\$29
Napolitano sauce, mozzarella, fries, garden salad	