

FOOD MENU

LUNCH MON-FRI 11.30-2.30PM
DINNER MON-SAT 5.30-9PM



STARTERS

Garlic & Herb Bread	\$8
Toasted sourdough with housemade garlic & herb butter (v)	
Bread & Dips Plate	\$11
Housemade flatbread served with labneh, romesco, olive oil & dukkah (v,n)	
Arancini (5)	\$12
Pea, feta, mint & lemon with parmesan aioli (v)	
Marinated Olives	\$8
A selection of olives marinated in-house (v,gf,vg,df)	
Salt & Pepper Squid	\$12
Yuzu mayonnaise (df)	
Chicharron	\$10
Chilli lime powder & smoked paprika aioli (gf,df)	
Cheese Board	\$18
A selection of 3 cheeses served with crackers & accompaniments (v,n)	

PASTAS

Crab Linguine	\$18
Cherry tomatoes, zucchini, chilli, garlic & lemon (df)	
Herb Gnocchi	\$20
Roasted tomato consommé, asparagus, squash, olives & Persian feta (v)	

SALADS

Roasted Pumpkin & Freekeh	\$16
Green beans, mixed leaf, cherry tomatoes, spanish onion, mixed seeds & balsamic dressing (v,vg,df) add chicken \$5	
Grilled Calamari & Chorizo	\$19
Corn, tomato, croutons, avocado puree and fresh leaf herbs of coriander, mint & parsley	
Poached Ocean Trout	\$18
Soba noodles, raw vegetables, soy & mirin dressing (df)	

BURGERS ALL SERVED WITH FRIES

Smoked Brisket Cheeseburger	\$18
House smoked with BBQ sauce, grilled onions, lettuce, tomato & pickles	
Peri Peri Chicken	\$18
Bacon, pineapple, lettuce, tomato & mayonnaise	
Smoked Portobello Mushroom	\$18
Roasted capsicum, wilted spinach & romesco sauce (v,vg,df,n)	

MAINS

Beer Battered Flathead	\$20
Fries, mixed leaf salad & housemade tartare (df)	
Fish Of The Day	\$MP
Please see blackboard	
Chicken Schnitzel	\$19
House crumbed with potato salad, ranch slaw & choice of sauce	
Crispy Skin Chicken Breast	\$23
Romesco, summer salad of shaved fennel, asparagus, peas, corn & chickpeas (gf,n,df)	
300g Sirloin Steak	\$34
Fried chats, green beans, pickled eschallot, bacon - onion jam & jus (gf,df, ≥15min)	
300g Pork Cutlet	\$27
Roasted sweet potato, caramelised apple, watercress, chicharron & apple cider sauce (gf,df, ≥15min)	

DESSERTS

Chocolate Brownie	\$12
Vanilla ice cream, salted caramel mousse (v,n)	
Passionfruit Parfait	\$12
Pistachio praline, meringue, passionfruit syrup (v,gf,n)	

SIDES

Fries	\$8
Aioli & tomato sauce (v,df)	
Asian Greens	\$8
Bean sprouts, mirin dressing & toasted almonds (v,vg,df,n)	
Onion Rings (6)	\$8
Chipotle aioli (v,df)	
Panzanella Salad	\$10
Heirloom tomatoes with croutons, basil, capers & balsamic dressing (v,vg)	
Sauces	+\$2
Classic gravy, creamy mushroom, green peppercorn, diane, or jus (gf)	

KIDS UNDER 10 YEARS OF AGE

Pasta Linguine	\$10
Napoli sauce & cheese (v)	
Fish & Chips	\$10
Tomato sauce & tartare	
Cheeseburger	\$10
Beef pattie with cheese, tomato sauce & fries	
Chicken Nuggets	\$10
Tomato sauce & fries	
Vanilla Ice-Cream	\$6
Two scoops with 100's & 1000s	



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v = vegetarian, gf = gluten free, vg = vegan, df = dairy free, n = contains nuts, ≥15min = approx. 15 minute wait time