

SMALL PLATES

WARM MARINATED OLIVES (v, gf, df) 9

CHEESY GARLIC BREAD (veg) 12

HOUSE MADE SODA BREAD 11
Guinness butter

'WORLD FAMOUS' CRISPY PIGS EARS (df, gf) 15
HP sauce

SALT & SZECHUAN PEPPER TASMANIAN SQUID (df, gf) 16
XO and black vinegar sauce
as main with chips & salad +14

BUFFALO CAULIFLOWER (vo, dfo) 14
blue cheese aioli, 7k distillery hot sauce

NEW SYD DAGWOOD DOG 16
Smoked Tasmanian lamb sausage, mash potato,
Guinness gravy

BUTTERMILK FRIED CHICKEN (gf) 16
chipotle aioli

BURGERS & SANDWICHES

Served with chips & tomato sauce

CAPE GRIM BEEF BURGER (gfo) 28
bacon, double cheese, onion, lettuce,
tomato, burger sauce
add fried egg +\$4

VEGAN BURGER (v, gfo) 26
kale, chickpea and carrot patty, sheese, beetroot,
lettuce, tomato and green goddess dressing

THE NEW SYD REUBEN 24
sourdough, corned beef, sauerkraut,
Swiss cheese, thousand island dressing

CHICKEN FILLET ROLL 26
crumbed breast, caramelised red onion,
mixed leaves, green pepper gravy

HOUSE SPECIALS

SPICE BAG 24

SUNDAY ROAST 36

CLASSICS

300g FREE RANGE PORTERHOUSE STEAK (gf, dfo) 41
chips and gravy, pepper or mushroom sauce
add mixed leaf salad +2.5

CHICKEN PARMIGIANA 31
freshly crumbed in-house with Scottsdale smoked leg ham, chips
add mixed leaf salad +2.5

FISH & CHIPS (df) 26
tartare sauce
add mixed leaf salad +2.5

CAPE GRIM BEEF & GUINNESS PIE 29
smoked mash, gravy

BANGERS & MASH (gfo) 30
Scottsdale pork sausages smoked potato mash, Guinness onion gravy

IRISH VEGETABLE CURRY HALF AND HALF (df) 28
McDonnell's curry sauce, coriander

CHEF'S SELECTION

300g CAPE GRIM SCOTCH FILLET (gf) 53
with smoked mash
add pepper crust +3, add bone marrow butter +3, add veg +5

PAN FRIED MARKET FISH 42
caramelised cauliflower puree, greens, crispy pancetta,
caper vinaigrette

LAMB OF TASMANIA SHOULDER (dfo, gf) 34
crispy potatoes, goat's cheese, tomatoes, herb dressing

SLOW COOKED BEEF CHEEK (gf) 34
smoked mash, roasted parsnips, port glazed shallots, herb oil

SMOKED PORK FILLET (df, gf) 33
potato mille-feuille, Tuscan kale, cabernet glaze

ROASTED CAULIFLOWER (v) 26
spiced chickpeas, minted yoghurt, seeds, young herbs

SAUCES

MUSHROOM, PEPPER, GRAVY (gf, df)
GUINNESS GRAVY, CURRY SAUCE 3

AIOLI, CHIPOTLE AIOLI 2

SIDES

SEASONAL GREENS (gf, df) 14
almond cream

CRISPY POTATOES (vo, df, gf) 14
thyme, lemon, sesame seeds, chicken salt

CHIPS (veg, gf, df) 12

SWEET POTATO CHIPS (veg, gf, df) 14

SMOKED MASH & GRAVY 14

GARDEN SALAD (veg, gf) 13
tomato, cucumber, red onion, house dressing

TO FINISH

CHOCOLATE AND GUINNESS CAKE 15
cream cheese icing, vanilla bean ice-cream

STICKY DATE PUDDING 15
salted butterscotch, vanilla bean ice-cream

AFFOGATO 9
add baileys +10, add liqueur +market price

FOR THE WEE ONES

Served with chips & tomato sauce

FISH & CHIPS 15

CHEESEBURGER 15

FRIED CHICKEN & CHIPS 15

CHICKEN SCHNITZEL 15

CHICKEN PARMIGIANA 17

ICE CREAM & TOPPING 8
chocolate, strawberry, caramel, banana
ICE CREAM SUNDAE 12
sprinkles, chopped nuts, wafer, choice of topping

NEW SYD MERCH

BEANIE 25

T-SHIRT 35

HOODIE 65

**NEW
SYDNEY
HOTEL
EST.1835**

**THE BEST
LITTLE PUB
IN TOWN.**