

## ENTREE

garlic and herb bread	V	\$6
soup of the day served with bread (see specials board)		\$9
salmon fish cake w wilted spinach, spiced tomato sauce and lemon		\$12/22
lamb koftas with tabbouleh and tzatziki		\$12
salt & pepper calamari with virgin mary dressing, rocket leaves and smoked almonds	GF	\$13/22
trio of house made dips with turkish bread	V	\$13
mushroom and thyme arancini with parmesan mayo	V	\$11

## MAIN COURSE

chicken parmigiana: crumbed chicken breast topped with virginia ham, napoli and mozzarella served with fries and salad.		\$20
medallions of eye fillet served on gratin potato with baby carrots and a rich red wine jus.		\$31
baked gnocchi "a la romaine" pan fried and finished with cherry tomatoes, red capsicum, pumpkin and pesto cream sauce	V	\$19
prawn, scallop and mussel risotto flavoured with fennel, saffron and preserved lemon	GF	\$24
the NewBay wagyu burger w bacon, cheese, tomato, lettuce, tomato chutney and fries		\$20
330g Black Angus porterhouse steak with grilled tomato, garlic field mushroom and house cut chunky chips.	GF	\$30
veal and pork meatballs slow cooked in a rich Napoli tossed with spaghetti and finished with parmesan.		\$22
beer battered market fish and chips with salad and tartare sauce		\$21
slow braised lamb shank finished with creamy mash and ratatouille	GF	\$24
indian butter chicken, steamed rice, raita and pickled red onion salad	GF	\$22
seared fillet barramundi on a Tuscan bean stew w fennel and piperade dressing	GF	\$24
the NewBay pie topped with crisp puff pastry lid, served with mash and buttered cabbage (see specials board)		\$20
chicken Caesar salad: the cardini classic, cos leaves muddled with crisp bacon, croutons, shaved parmesan, coddled egg dressing , topped with warm chicken tenderloins	GF	\$19

# NEW Bay

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location 329 New Street (Cnr New & Bay Streets) Brighton VIC 3186

## **SIDES**

ALL AT \$8.9

baby cos, rocket and parmesan salad with creamy sherry vinegar dressing	GF V
fries with tomato sauce	GF V
seasoned wedges with sweet chilli and sour cream	GF V
steamed broccolini topped with fried breadcrumbs, egg and parsley	V
buttered french beans finished with shallots and toasted almonds	GF V
colcannon: creamy mash potato with spring onion and cabbage	GF V

## **DESSERTS**

ALL AT \$9.9

Spiced apple and rhubarb crumble with ricketts point french vanilla ice cream.

Warm rice pudding with berry compote and maple syrup.

Warm flourless chocolate cake with chocolate sauce and ricketts point fig, honey and pistachio ice cream.

House made traditional Italian tiramisu with coffee-kahlua caramel

Sticky date pudding with butterscotch sauce and chantilly cream

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