

NEW YORK BAKERY

ALL DAY GRAZING

Soup of the Day	\$15.5
served with Hope Bakery loaf (v)	
Butcher's Beef Burger	\$28.5
with two smashed beef patties, American cheese and red onion, tomato, with Sovereign Hill burger sauce and dill pickles on toasted bun served with fries	
Harvest Chickpea and Beetroot Burger	\$26.5
with pickled carrot, green tahini hummus on milk bun served with fries (v) add halloumi (v) \$5	
The Prospectors Battered Fish	\$27.5
served with fries and seasonal garden salad	
The Charcuterie Board Choice of:	
Plougman's Platter: pork and fennel salami, Salt Kitchen ham, cornichons, pickle mustard seeds, Goldfields cheese, Roaring 40's blue cheese served with quince paste and lavosh	\$32
Garden Platter: warm falafel, trio of dips (hummus, avocado, beetroot), pickled carrots, local olives, and focaccia (v . vg)	\$26.5
Homestead Open Steak Sandwich	
Roasted yellow capsicum, caramelised onion, provolone, chimichurri, semi dried tomato mayo with roquette	\$28.5
Swap steak for grilled field Mushroom (v)	\$27
Broccolini and Red Onion Tart	\$24.5
with ricotta and roquette salad, hazelnuts, champagne dressing (v . gf)	
Seamstress Salad	\$23
heirloom tomatoes, buffalo mozzarella, pickled shallots, radicchio, pesto, basil (v . gf)	
Traditional Caesar Salad	\$22
with white anchovies, bacon, and garlic croutons add chicken \$5	
Famous Chicken Sandwiches by Peter Rowland	\$14.5

MAIN MEAL

Steamed Snapper	\$28.5
with ginger and soy, spring onions served with rice (gf)	
Miners Sri Lankan Vegetable Curry	\$25.5
served with flat bread (vg)	
New York Bakery Porterhouse Steak	\$40
with fries, seasonal salad with signature Sovereign Hill butter served medium	
The Publican Duck Breast	\$32
grilled stone fruit, sugar snap peas, baby zucchini, dutch carrots, figs and pomegranate jus	
Bankers' Banquet	single serve \$36.00
roast chicken served with spring vegetables and rich chicken gravy, warm crusty cob with smoked salted butter and mustards	to share \$64.00
Sides:	
Roasted Chat Potatoes tossed with confit garlic, crispy capers, parsley and chives (v . gf)	\$10
Roasted Butternut Pumpkin Wedges with peas, ricotta, lemon and hazelnuts (v)	\$10.5
New York Bakery Garden Salad with Greek dressing (vg . gf)	\$9.5
Hope Bakery Crusty Loaf with whipped smoked salted butter (v) or olive oil and balsamic (vg)	\$9.5

SWEET TREATS

Devonshire Tea	\$16.5
Mrs Reid's freshly baked scones with chantilly cream, preserves and your choice of hot beverage.	

Our Daily Delectable Delights

look for them on display at the front counter.

*dietary indicators vegetarian (v) vegan (vg) gluten friendly (gf)

Low gluten is available, and meals can be made as a vegan choice, please speak to our friendly staff.

NEW YORK BAKERY

CHILDREN'S MENU

Gold Rush Chicken Tenders	\$15
served with chips and sauce	
Campfire Cheeseburger	\$15
beef pattie with cheese served with chips and tomato sauce	
Troopers Fish	\$15
served with chips and sauce	
Redcoat's Spaghetti	\$15
With Napoli (v) or Bolognaise and freshly grated parmesan cheese	
Blacksmith Minute steak	\$16.5
served with chips and seasonal salad	

DRINKS

Hot Chocolate	\$5.6
Iced Chocolate	\$8
Milkshakes Chocolate, Vanilla, Caramel or Strawberry	\$7.5
Soft Drink or Redback Spiders \$5 pot \$8.5 pint \$7.5 spider Coca-Cola, Coca-Cola no sugar, Lemon, Sprite, Ginger beer, Raspberry	
Water Mt Franklin still	\$5
Mt Franklin lightly sparkling	\$5.6
Juice Apple	\$5.6
Orange	\$5.6

***dietary indicators** **vegetarian (v)** **vegan (vg)** **gluten friendly (gf)**

Low gluten is available, and meals can be made as a vegan choice
please speak to our friendly staff.

NEW YORK BAKERY

DRINKS

HOT BEVERAGES

Coffee \$5.6 | \$6.2

Espresso, Latte, Flat white, Cappuccino, Long black, Macchiato, Mocha,
Hot chocolate, Chai latte

Soy, Oat, Lactose free \$0.6

Loose Leaf Tea \$6

English breakfast, Earl grey, Peppermint, Chamomile, Green, Lemongrass

COLD BEVERAGES

Iced Coffee | Iced Chocolate | Iced Mocha \$8

Milkshakes

Chocolate, Vanilla, Caramel or Strawberry \$7.5

Soft Drink or Red Back Spiders

\$5 pot | \$8.5 pint | \$7.5 spider

Coca-Cola, Coca-Cola no sugar, Lemon, Sprite, Ginger beer, Raspberry

Water

Mt Franklin still \$5

Mt Franklin lightly sparkling \$5.6

Juice

Apple \$5.6

Orange \$5.6

Sparkling Wine

Yellowglen NV yellow piccolo \$11.5

Blue Pyrenees Luna \$44 bottle

White Wine

Tahbilk rose \$11.5 | \$37.5

MWC pinot gris \$11.5 | \$37.5

Michael Unwin One Goat chardonnay \$11.5 | \$37.5

Blue Pyrenees sauvignon blanc \$11.5 | \$37.5

Red Wine

Michael Unwin One Goat shiraz \$11.5 | \$37.5

Blue Pyrenees cabernet sauvignon \$11.5 | \$37.5

MWC pinot noir \$11.5 | \$37.5

Mixed Spirits \$11

Sly Grog – Our Gin of the Goldfields

Sly Grog with tonic \$13

Sly Grog cocktail \$17.5

Beer on Tap

Sovereign Hill pale ale \$8.2 pot | \$15.5 pint

Sovereign Hill mid strength \$7.5 pot | \$14.5 pint

Sovereign Hill lager \$7.8 pot | \$15 pint

Bottled Beer | Cider

Apple cider \$9.5 bottle

Tooheys extra dry \$9.5 bottle

Byron Bay premium lager \$9.5 bottle

Hahn premium light \$8.6 bottle