

THE NEWMARKET

Step back in time and discover the proud legacy of the Newmarket Hotel – an iconic pub that has stood tall since the 1800s as one of the most significant buildings in the area. Built to serve the hardworking men and women of the community, the hotel quickly became a cornerstone of local life. And while the industries and suburbs around us have evolved, one thing has never changed: our commitment to serving locals with warmth, loyalty, and genuine Queensland hospitality. While you work hard – we'll work hard for you.

Today, the Newmarket Hotel continues that tradition with a modern twist. At the Newy, whether you're gathering with family, catching up with friends, or riding solo, we have something for you. Indulge in fresh seafood, perfectly grilled steaks, and generous share plates that invite conversation and connection all around the table. Every dish is served elegantly and refined, radiating the hospitality experience that we pride ourselves on in Queensland.

Settle in, take your time, and let us provide the perfect setting to dine and unwind. At the Newmarket Hotel, history and heart come together to create more than just a meal – it's an experience worth sharing.



TO SHARE

Garlic Bread (V)	10
Add cheese	12
Add cheese & bacon	13

Oysters (GFI, A)

Natural Mignonette	½ doz 28 / doz 48
Kilpatrick	½ doz 30 / doz 50
Coriander & Lime Ginger	
With Caviar	½ doz 30 / doz 52

Saigon Squid (GFI, I) 19

Chilli, lime, coriander, garlic, ginger, flash fried calamari, lemon & aioli

Steamed Bao Buns 19

Cos, cucumber, Korean spicy chicken, sesame

Baked Brie Cheese (CN) 21

Flatbread, pistachio pesto, dukkah garlic

Karaage Chicken 19

Honey soy, suki mayo, sesame

Teriyaki Beef Skewers (GFI) 22

Teriyaki beef marinate, capsicum, onion, shallots

Barramundi Ceviche (A) 22

Tortilla, tomato salsa, capsicum, coconut sauce

Cauliflower Hummus Dip (V) 18

Roasted Cauliflower, chickpea, garlic hummus

Cheeseburger Arancini (V) 18

Burger sauce, westmont crinkle cut pickle

Potato Wedges (V) 16

Sweet chilli, sour cream

Chips (V) 13

Truffle Mayo

Chicken Wings (GFI) 19

BBQ or Buffalo sauce

PINSAS

Pinsa is the culmination of over 100 years of Roman artisan baking expertise, creativity and experience. Pinsa comes from Latin "pinsere" meaning "push the dough by hands". Pinsa is described as being like a "cloud" of pizza with a delightful, crispy texture on the outside and an incredibly soft, tasty inside.

Funghii Pinsa (V) 24

Mushroom, truffle salsa, bocconcini, sugo, rocket

Agnello 26

Spiced Lamb, yoghurt, sumac onions, rocket, sugo, mozzarella

Prosciutto Crudo 26

Prosciutto, bocconcini, rocket, sugo, truffle, mozzarella

PIZZAS

Margherita (V) 26

Tomato sugo, bocconcini, mozzarella, basil (Additional: Pepperoni +3 | Salami +3)

GodFather Pizza 28

Sugo, mozzarella, Italian sausage, salami, kalamata olives, rocket

BBQ Meat Lover 28

BBQ sauce, beef ground, bacon, pepperoni, mozzarella, rocket

BURGERS

Wagyu Cheeseburger 26

Smoked bacon, patty, lettuce, tomato, onion, cheddar cheese, pickle & chips, burger sauce

Additional: Pattie +8 | Bacon +3 | Cheese +2

Steak Sandwich 26

Grilled rib fillet steak, bacon, cheddar cheese, cos, tomato, roasted caramel onion, Turkish bread, hickory BBQ sauce and chips

Additional: Steak +8 | Bacon +3 | Cheese +2

Chicken Fajitas Wrap 26

Mexican chicken, capsicum, onion, coleslaw, guacamole, sour cream, jalapenos & chips

THE GRILL

All grilled items are served with potato pave, baby carrots, grilled broccolini with crumbed feta, and a choice of sauce. Sides can be swapped for chips and salad.

GrainFed Rump 250g (GFI)	32
Maranoa District	
Mb2 Rib Fillet 300g (GFI)	50
Maranoa District	
Eye Fillet 200g (GFI)	44
Darling Downs	
Wagyu Rump 300g (GFI)	54
Berkshire Pork Chop (GFI)	30
Lamb Rump (GFI)	38

The Newy on the Bone 400g Sirloin	50
Pave potato, crumbed feta, carrots, broccolini, choice of sauce	

TOPPERS

Salt & Pepper Calamari	6
Onion ring	6
Teriyaki Beef Skewers	10
Creamy Garlic Prawns (5)	12

SAUCES

Mushroom	3
Peppercorn	3
Bearnaise	3
Red Wine Gravy	3

SIDES

Mash Potato	7
Pave Potato	5
Onion Ring	8
Caesar Salad	6
Garden Salad	6
Steamed Vegetables	8

THE MAINS

Chicken Parmigiana	30
Crumbed schnitzel, parma sauce, ham, mozzarella cheese, salad & chips	
Crumbed Chicken Schnitzel	26
Chips, garden salad & red wine gravy	
Saltwater Barramundi (GFI, A)	38
Sweet soy Asian fried rice, shallot, bok choy & lemon	
Fish & Chips (A)	30
Great northern beer battered hoki fish, garden salad, chips lemon & tartare sauce	
BBQ Pork Ribs	½ Rack 34 / Full 46
Slaw, potato wedges, onion ring	
Saffron Risotto (GF, VGI, VGO)	28
Mushroom, peas, onion, garlic, saffron, cream sauce, arborio rice, shaved parmesan Add Chicken +6	
Pie Of The Day	30
Mash potato, broccolini, green peas, red wine gravy	
Nepalese Warmer Curry (GFO)	30
Chicken, nepalese mixed spices curry, gundruk, steamed rice & grilled naan bread	



SALADS

- Caesar Salad (GFO)22
- Cos lettuce, bacon, croutons, egg, caesar dressing, parmesan
- Broccoli Chickpea Salad (GFI, VG)24
- Roasted broccoli, chickpea, avocado, rainbow cabbage and dressing

TOPPERS

- Chicken Tenders8
- Salt & Pepper Calamari (I)8
- Teriyaki Beef Skewers (GFI)10
- Grilled Prawns (5) (A)12



THE JUNIORS

12 yrs and under only

Inclusive of kids drink and vanilla drumstick

Add kids garlic bread +5

- Chicken Tenders (GFO)14
- Chips, tomato sauce
- Cheeseburger14
- Chips, tomato sauce
- Battered Fish14
- Chips, tomato sauce
- Bolognaise14
- Spaghetti, cheese

THE SENIORS

Swap To Mash & Veg Free Of Charge

Add dessert 5

- Beef Rissoles22
- Mash potato, broccolini & gravy
- Fish & Chips (A)17
- Great northern beer battered, garden salad, lemon & tartare sauce
- Classic Chicken Schnitzel17
- Parmesan crumbed, chips, garden salad & red wine gravy
- Upgrade to parmigiana +4
- Spaghetti Bolognaise Meatballs18
- Beef meat balls, sugo, spaghetti, cheese



GFI Gluten Free Ingredients **GFO** Gluten Free Ingredients Option **DFI** Dairy Free Ingredients **DFIO** Dairy Free Ingredients Option
V Vegetarian **VO** Vegetarian Option **VG** Vegan **VGO** Vegan Option
CN Contains Nuts **A** Australian Seafood **I** Imported Seafood **M** Mixed Origin Seafood

Our kitchens use a wide range of ingredients, and while we take care with every dish, traces of allergens (such as nuts, seafood, shellfish, gluten, sesame, wheat, eggs, fungi, and dairy) may be present. We can't guarantee any menu item is completely free from cross-contamination.

*If you have any food allergies or dietary requirements, please let our team know before ordering so we can provide information to help you make an informed choice.

Public holiday surcharge 10%

THE SWEETS

Homemade Banana Fritters Sundae

Caramel sauce, vanilla ice cream, cherry

15

Chocolate Fondant

Chocolate sauce, ice cream, strawberry

15

Raspberry Cheesecake

Biscoff crumble, vanilla ice cream, strawberry

15



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135 Enoggera Rd, Newmarket, QLD, 4051 | (07) 3853 2000

AT THE newy

Monday Rump 'N' Ribs
250g Rump Steak, BBQ Pork Ribs,
Chips, Slaw \$36

Tuesday \$1 Wings
Choice of BBQ or Buffalo Sauce
Minimum Order 10pcs

Wednesday Bao Buns Special \$4
Vegetarian Mushroom, Spicy Chicken,
Pulled Pork

Pasta Thursday Special \$22
Spaghetti Bolognaise, Chilli Prawn Pasta
Mushroom Truffle Gnocchi

Friday Oysters (3pm-5pm)
2\$ Natural Oysters
2\$ Kilpatrick Oyster

Sunday Roast
Roast Sirloin Beef, Yorkshire, Roast
Potatoes, Broccolini & Red Wine Gravy

WINE

SPARKLING

Ciao Bella Prosecco Veneto Region, Italy	9.5	38
Stonyfell Sparkling South Eastern Australia	8.5	34
Hentley Farm Blanc de Noir Barossa, Australia	15.5	62
Piper Heidsieck Cuvee Brut NV Champagne, France		100
GH Mumm Champagne, France		105

ROSÉ

Squealing Pig Rosé South Australia	11	16.5	44
Miraval Studio Rosé IGP Mediterranee, France	14	21	56

WHITE

Stonyfell Sauvignon Blanc Adelaide Hills, South Australia	7.5	10.5	28
Isabel Estate Sauvignon Blanc Marlborough, New Zealand	12	18	48
Squealing Pig Pinot Gris Marlborough, New Zealand	11	16.5	44
Santa Margherita Pinot Grigio Valadige Region, Italy	14	21	56
Pikes Traditional Riesling Clare Valley, South Australia	12	18	48
Oakridge Valley Chardonnay Yarra Valley, Victoria	13	19.5	52
La Chablisinne Petite Chablis Burgundy, France	15.5	23.5	62
Brown Brothers Moscato King Valley, Victoria	10	15	40
South Island Sauvignon Blanc Zero Marlborough, New Zealand	9.5	14.5	38

WINE

RED

Grant Burge Ink Cabernet Sauvignon Barossa Valley, South Australia	12	18	47
Red Hill Estate Pinot Noir Mornington Peninsula, Victoria	11.5	17.5	46
Black Grape Society Pinot Noir Central Otago, New Zealand			61
Krondorf Vine Garden Grenache Barossa Valley, South Australia	11.5	17.5	46
Robert Oatley Signature GSM McLaren Vale, South Australia	11	16.5	44
Stonyfell Shiraz Langhorne Creek, South Australia	7	10.5	28
Pepperjack Shiraz Barossa Valley, South Australia	12	18	48
Henschke Euphonium Shiraz Barossa Valley, South Australia			92
Leeuwin Estate Art Series Cabernet Sauvignon Margaret River, Western Australia			115
Penfolds Bin 389 Cabernet Shiraz 2022 Barossa Valley, South Australia			155



COCKTAILS

CLASSICS

Espresso Martini	20
Mojito	20
Long Island Iced Tea	22
Martini - Dirty or Dry Vodka or Gin	22
Amaretto Sour	22
Negroni	24

NEWY SIGNATURES

French Martini	21
Passionfruit Cooler	23
Pornstar Martini	22
Elderflower Sour	24
Woodford Reserve Old Fashioned - From The Barrel	21

MARGARITAS

Classic	24
Coconut	22
Jalapeno Spiced	22
Classic Tommy's	22

SPRITZ

Aperol Spritz	19
Limoncello Spritz	20
Paloma Spritz	22
Elderflower Gin Spritz	24
Blood Orange Campari Spritz	24

A GIN ADVENTURE

Take yourself on a botanical journey. Bombay Sapphire paired with your choice of Fever-Tree mixer:

Mediterranean Tonic	18
Served with cucumber	
Elderflower	18
Served with grapefruit	
Blood Orange	18
Served with orange	
Pink Grapefruit	18
Served with grapefruit	

MOCKTAILS

Watermelon Mojito	14
Cranberry Sangria	14
Strawberry & Apple Punch	14
Ginger Delight	14

LOOKING FOR SOMETHING ELSE?

Ask our friendly staff for requests.

ON TAP

CLEAN & CRISP

Asahi

Japanese Lager | 5%

Great Northern Original

Australian Lager | 4.2%

Great Northern Super Crisp

Mid-strength Australian Lager | 3.5%

Hahn Super Dry

Australian Low Carb Lager | 4.6 %

Hahn Super Dry

Mid-Strength Low Carb Lager | 3.5%

Victoria Bitter

Australian Lager | 4.9%

XXXX Gold

Mid-strength Australian Lager | 3.5%

XXXX Ultra

Zero Carb Australian Lager | 3.8%

FRUITY FLAVOURS

Balter XPA

Australian Extra Pale Ale | 5 %

Balter Captain Sensible

Australian Pale Ale | 3.5%

Stone & Wood Pacific Ale

Australian Pacific Ale | 4.4%

Coopers Pale Ale

Australian Pale Ale | 4.5%

Hard Rated

Alcoholic Lemon Squash | 4.5%

Matso's Ginger Beer

Australian Alcoholic Ginger Beer | 3.5%

ADVENTUROUS

Canadian Club & Dry

Canadian Whisky & Dry Ginger Ale | 4.8%

Guinness

Irish Stout | 4.2%

LOOKING FOR SOMETHING ELSE?

Head to the bar to see our
bottled selection.