

STARTERS

TOASTED GARLIC AND HERB BAGUETTE (V) <i>locally made baguette served warm with garlic and herb butter</i>	\$9
SALT AND PEPPER SQUID (GF) <i>seasoned with roasted Szechuan pepper, lemon and salt, served with garlic lime aioli and salad</i>	\$15
BUFFALO WINGS (GF) <i>hot or bbq chicken wings served with blue cheese aioli</i>	\$14
KING PRAWN COCKTAIL <i>served with avocado, lemon and our housemade cocktail sauce</i>	\$15
MEZZE PLATE <i>serrano ham, artisan cheeses, smoked eggplant, grilled turkish bread, sun dried tomato and dips</i>	\$14

MAINS

CAESAR SALAD <i>cos lettuce, grilled bacon, croutons and parmesan topped with a poached egg served with house made caesar dressing</i>	\$14
<i>add chicken</i>	\$3
<i>add prawns</i>	\$6
THAI BEEF SALAD (GF) <i>beef marinated Thai style served medium rare, with roasted cashews, fresh herbs, mixed leaf salad, cherry tomatoes and cucumber, served with a nahm jim dressing</i>	\$17
QUINOA SALAD (GF V) <i>with roast onion, baby spinach, sun dried tomato, pepitas and pumpkin</i>	\$16
ROAST VEGETABLE STACK (GF V) <i>served with haloumi, Napoli sauce, rocket and tomato salsa and extra virgin olive oil</i>	\$21
PASTA OF THE DAY <i>see our specials board for today's fresh flavour</i>	\$19
BEER BATTERED BARRAMUNDI <i>with rocket and parmesan salad, chips and tartare sauce</i>	\$25
CRISPY SKIN SALMON (GF) <i>pan roasted salmon with garlic lime aioli served with mixed leaf salad and chips</i>	\$31
CRUMBED CHICKEN SCHNITZEL <i>served with coleslaw, chipotle aioli and chips</i>	\$18
<i>make it a parmigiana - topped with Napoli sauce and cheese</i>	\$20
STICKY CHICKEN MARYLAND <i>marinated in limen, chili and garlic, served with coconut rice and Thai inspired salad</i>	\$19
<i>add an additional chicken maryland</i>	\$8
SLOW COOKED LAMB SHOULDER (GF) <i>glazed with red currant jelly and served with buttered chat potatos, roast vege, rocket salad and tomato and herb salsa</i>	\$27

KIDS MENU

SPAGHETTI BOLOGNAISE	\$12
STEAK & CHIPS (GF) <i>kids' sized steak served with chips and tomato sauce</i>	\$12
CRUMBED CHICKEN FILLETS <i>breast meat fillets served with chips and tomato sauce</i>	\$12
BATTERED FISH <i>boneless fillets served with chips and tomato sauce</i>	\$12

all kids meals include vanilla ice cream for dessert

NEW ENGLAND HOTEL

first tapped 1857

THE LUNCH BOX

these items are available daily from 11.30am - 5.30pm

STEAK SANDWICH grilled grain fed scotch fillet, lettuce, cheddar cheese, caramelised onion, tomato and tomato relish on turkish bread, served with chips	\$15
PULLED PORK BURGER with chipotle aioli, iceberg lettuce, caramelised onion, tomato and cheese on a fresh baked bun, served with chips	\$15
VEGIE BURGER roasted mushroom and zucchini with lettuce, tomato, caramelised onion and haloumi on a fresh baked bun, served with chips	\$17
CRUMBED CHICKEN BURGER with caramelised onion, chipotle aioli, iceberg lettuce, tomato and cheese on a fresh baked bun, served with chips	\$17
WAGYU BEEF BURGER with chipotle aioli, iceberg lettuce, caramelised onion, tomato and cheddar cheese on a fresh baked bun, served with chips	\$17

Feeling super healthy? Skip the bread on any of the above items

LUNCH SIZE BEER BATTERED FISH with rocket and parmesan salad, chips and tartare sauce	\$15
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We are happy to accomodate special dietary requirements where possible. Please ask to speak to our chef if you have any questions or concerns about your meal.

We make all reasonable efforts in our sourcing and preparation of allergen free dishes, however some allergens may be inadvertently introduced, in some cases even before the ingredients reach us.

(GF) Gluten Free (V) Vegetarian

FLAME GRILL

All steaks are grain fed for 100 days in the Darling Downs region. They are then aged for a minimum of 28 days to ensure maximum eating quality, flavour and consistency. All meals from the grill are served with chips and salad, plus your choice of sauce: pepper, diane, mushroom, creamy garlic (gf) or gravy

350G GRAIN FED RUMP (GF)	\$30
350G GRAIN FED SCOTCH FILLET (GF)	\$34
200G BEEF TENDERLOIN (GF)	\$31
500G GRAIN FED OP RIBEYE (GF)	\$39
400G GRAIN FED SIRLOIN (GF)	\$32
PORK RIBS <i>half rack slow cooked then flame grilled, served with housemade bbq sauce</i>	\$37
MIXED GRILL <i>150G scotch fillet, lamb chops, pork ribs, pork sausage, served with housemade bbq sauce</i>	\$36

<i>add garlic prawns to any grill</i>	\$6
<i>add BBQ pork ribs to any grill</i>	\$10
<i>add sticky chicken maryland to any grill</i>	\$8

SIDES

STEAMED VEGETABLES (GF, V)	\$7
BUTTERED CHAT POTATOS (GF, V)	\$7
ROASTED MUSHROOMS (GF, V)	\$7
MASHED POTATO (GF, V)	\$5
WEDGES (V) <i>with sour cream, tomato and chipotle relish</i>	\$9
CHIPS (GF, V) <i>with garlic aioli and tomato sauce</i>	\$7
COLESLAW (GF, V)	\$5
SAUCES <i>pepper, diane, mushroom, creamy garlic (gf) or gravy</i>	\$2

DESSERT

STAR ANISE BRULEE <i>with vanilla ice cream and sponge fingers</i>	\$11
TRIPLE CHOCOLATE MOUSSE (GF) <i>topped with chocolate ganache and whipped cream</i>	\$11
CHEESECAKE OF THE DAY <i>housemade cheesecake served with vanilla ice cream and berry compote</i>	\$11
CHEESE BOARD <i>vintage cheddar, south cape brie and imported English stilton, served with dried fruit, crackers and fig paste</i>	\$18

AFFOGATTO <i>a shot of espresso coffee served over vanilla bean ice cream</i>	\$8
<i>add a 30mL shot of your choice of Baileys, Kahlua or Frangelico</i>	\$7

VASSE FELIX CANE CUT SEMILLON 375ML <i>Margaret River, WA</i>	\$8.00G (60mL)	\$40B
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WINE LIST

SPARKLING

	GLASS	BOTTLE
TWIN ISLANDS NV <i>Marlborough, NZ</i>	\$7.50	\$36
JANSZ NV <i>Pipers River, TAS</i>		\$50
FRENCH BUBBLES NV <i>Epernay, France</i>		\$99
POL ROGER VINTAGE O4 <i>Epernay, France</i>		\$150

WHITE

	GLASS	BOTTLE
WEST CAPE HOWE RIESLING <i>Mt Barker, WA</i>		\$32
OPAWA SAUVIGNON BLANC <i>Marlborough, NZ</i>	\$7.50	\$36
CHRISTOBEL'S MOSCATO <i>South Australia</i>	\$6.50	\$32
SMITH & HOOPER PINOT GRIGIO <i>Wrattonbully, SA</i>	\$6.50	\$32
MERILBA SEMILION SAUV BLANC <i>New England</i>	\$8.00	\$38
WEST CAPE HOWE CHARDONNAY <i>Mt Barker, WA</i>	\$7.50	\$36
WEST CAPE HOWE STYX GULLY CHARDONNAY <i>Mt Barker, WA</i>		\$50
VASSE FELIX CANE CUT SEMILLON 375ML <i>Margaret River, WA</i>	\$8.00	\$40

RED

	GLASS	BOTTLE
HABA PINOT NOIR <i>Marlborough, NZ</i>	\$6.50	\$32
PRIMO ESTATE MERLOT <i>McLaren Vale, SA</i>	\$6.50	\$32
MAWSONS CABERNET SAUVIGNON <i>Wrattonbully, SA</i>	\$6.50	\$32
RINGBOLT CABERNET SAUVIGNON <i>Margaret River, WA</i>		\$55
FORK & SPOON CABERNET MERLOT <i>South Australia</i>	\$5.50	\$25
JIM BARRY 'BARRY BROS' SHIRAZ CAB SAUV <i>Clare Valley, SA</i>	\$7.50	\$36
MERILBA SHIRAZ <i>New England, NSW</i>	\$8.00	\$38
VASSE FELIX CABERNET SAUVIGNON <i>Margaret River, WA</i>		\$55
LANGMEIL VALLEY FLOOR SHIRAZ <i>Barossa Valley, NSW</i>		\$60
JIM BARRY 'THE VETTO' SHIRAZ 2013 <i>Clare Valley, SA</i>		\$60

ON TAP

CARLSBERG
COOPERS BREWERY MILD ALE
COOPERS PALE ALE
NEW ENGLANDER GOLDEN ALE
THATCHERS GOLD ENGLISH CIDER

IN THE FRIDGE

CORONA
HAHN 3.5
HAHN PREMIUM LIGHT
XXXX GOLD

COCKTAILS

RUM & APRICOT PUNCH \$15
Captain Morgan spiced rum, apricot brandy, pineapple juice, lemon juice, bitters, passionfruit puree

LYCHEE SOUTHSIDE \$15
Tanqueray gin, lychee liquor, pineapple juice, lemon juice, sugar syrup, mint leaves

SOCO SHERBET \$15
Southern Comfort, Limoncello, lemon, sugar, pineapple juice

FRENCH CAPULET \$16
Grey Goose vodka, Chambord, cranberry juice, blueberries, strawberries and raspberries, sugar, lime juice

ESPRESSO MARTINI \$16
Grey Goose vodka, Kahlua, fresh espresso

COSMOPOLITAN \$16
Grey Goose vodka, Cointreau, lime juice, cranberry juice, lime wedge

FRENCH MARTINI \$16
Grey Goose vodka, Chambord, pineapple juice, lime juice

First tapped in 1857,
the New England Hotel remains
Armidale's most historic
and most loved hotel.

Our excellence in food, beverage and
functions is what makes
the New England Hotel exceptional.

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/neharmidale



@newenglandhotelarmidale

COFFEE

FLAT WHITE \$3.50 <i>one shot of espresso with slightly texturised milk</i>	
ESPRESSO \$3.50 <i>one shot of espresso - also known as a short black</i>	
MACCHIATO \$3.50 <i>one shot of espresso with a dollop of texturised milk</i>	
AFFOGATO \$8.00 <i>one shot of espresso served with a scoop of icecream</i>	
LONG BLACK \$3.50 <i>a double shot of espresso extracted over hot water</i>	
LONG MACCHIATO \$4.00 <i>double shot of espresso with a dollop of texturised milk</i>	
CAPPUCINO \$3.50 <i>one shot of espresso with texturised milk and a dusting of chocolate</i>	
LATTE \$3.50 <i>one shot of espresso with texturised milk</i>	
PICCOLO LATTE \$3.50 <i>ristretto shot latte style served short</i>	
MOCHA \$3.50 <i>one shot of espresso mixed with chocolate powder and topped with texturised milk</i>	
MUG ADD \$0.50	
EXTRA ESPRESSO SHOT ADD \$0.50	

TEA

ENGLISH BREAKFAST \$3.50 <i>a blend of Ceylon and Sri Lankan black teas</i>	
EARL GREY \$3.50 <i>a blend of Ceylon black tea with pure Bergamot oil</i>	
SENCHA \$3.50 <i>green tea from Japan</i>	
MASALA CHAI \$3.50 <i>black tea with traditional chai spices, rich and smooth</i>	
CHAMOMILE \$3.50 <i>a single herb tea of Greek chamomile flowers</i>	
PEPPERMINT \$3.50 <i>Australian organic peppermint leaves</i>	
VANILLA \$3.50 <i>pure Ceylon black tea with wisps of vanilla</i>	
GREEN TEA & JASMINE FLOWER \$3.50 <i>Chinese green tea sprinkled with China jasmine flowers</i>	
LEMONGRASS & GINGER \$3.50 <i>zesty Sri Lankan lemongrass and spicy ginger</i>	