

ESTATE BOARDS

With pickled, fermented, raw vegetables, sourdough, & charred focaccia *446kcal*

Pick 3 / 5 / 7 choices from the selection below

FROM THE CREAMERY

8

Buffalo mozzarella, pea shoots *270kcal*

Hang op, olive oil, chives *129kcal*

Marinated White Lake 'Fetish', marjoram *375kcal*

Water Buffalo halloumi, herb vinegar *323kcal*

FROM THE GARDEN

6

Padron peppers, olive oil *92kcal*

Beetroot Hummus, toasted seeds *136kcal*

Ramiro pepper romesco, almonds *120kcal*

FROM THE BUTCHERY

9

Babylonstoren Biltong *102kcal*

CHARCUTERIE

9

Saucisson *168kcal*

Coppa *122kcal*

Sobrasada *226kcal*

WEST COUNTRY CHEESE

8

Westcombe Cheddar *220kcal*

Beenleigh Blue *180kcal*

Soft cheese

CLASSIC COCKTAILS

A Newt spin on the enduring classics, inspired by the flavours of our Somerset surroundings and sister estates.

Bramble	14	Margarita	16
<i>Newt apple gin, lemon juice, blackcurrant & quince cordial</i>		<i>Newt clementine gin, mezcal, spiced plum, jalapeño</i>	
Sour	14	Mojito	16
<i>Newt clementine gin, Mandarine Napoléon, spiced plum, egg white</i>		<i>Circumstantial white rum, The Newt gooseberry & elderflower cordial, sparkling apple juice, fresh mint</i>	
Negroni	15		
<i>Newt apple gin, Vignamaggio carciofo amaro, sweet vermouth</i>			

WINES FROM OUTSIDE THE ESTATE

<i>Morgon 13% abv.</i>				<i>Shaw + Smith 12% abv.</i>			
<i>Arnaud Aucoeur, Beaujolais, France, 2020</i>				<i>Savington Blanc, Adelaide Hills, 2022</i>			
<i>125ml gls</i>	13	<i>250ml gls</i>	23	<i>125ml gls</i>	11	<i>250ml gls</i>	19
<i>175ml gls</i>	17	<i>750ml btl</i>	65	<i>175ml gls</i>	14	<i>750ml btl</i>	52
<i>Domaine Louis Moreau 12% abv.</i>							
<i>Petit Chablis, Burgundy, France, 2022</i>							
<i>125ml gls</i>	12	<i>250ml gls</i>	21				
<i>175ml gls</i>	15	<i>750ml btl</i>	59				