

Menu

licensed see bar menu



STARTER

Antipasto Plate cured meats, picked vegetables, mixed olives, cheese, grissini	\$25
Prawn Salad w our seafood sauce & ginger balsamic dressing	\$24
Bruschetta w our house balsamic & home grown basil	\$17
Pesto Reggiano Garlic Bread crusty baguette w fresh pesto, garlic butter & parmesan	\$14
Vegetable Samosas x 4 house samosa w sweet chilli sauce	\$18

MUMMA V'S *taste of spice*

Born in Delhi India, Valerie tantalises tastebuds w her Anglo-Indian heritage dishes which saw her & daughter Courtney in the grand final of MKR.

Combine 3 dishes to create an Indian Feast to share \$67

Railway Mutton Curry served in first class cars on Indian railways during the British Raj. Laden w cinnamon, cloves, peppercorns & cardamom mixed w Valerie's spice blend. Get on board!	\$24
Keralan Fish Molee fish curry infused w coconut, turmeric, tamarind, ginger, curry leaves - served w beans & broccolini 10/10 MKR dish	\$24
Aunty Aggie's Chicken Masala Valerie was fortunate to get this heritage recipe from her aunt dating back 50 years. An aromatic curry w ginger garlic aromats, spices & coconut	\$24
Anglo-Indian Kofta Curry True family favourite w roasted & ground garam masala being the predominant spice blend	\$24
Vegetable Budgia homestyle vege curry made w onion, tomato, ginger, garlic, panch phoran & Valerie's spice blend	\$23

SOMETHING SWEET \$15

Check with our friendly staff
for dessert of the week

JUST FOR ONE

250g Kilcoy Sirloin sirloin steak served w golden roast potato, broccolini & mushroom sauce	\$36
Crispy Skin Salmon gf w fennel & daikon herb salsa	\$31
Pork Belly w braised spiced black lentils & apple	\$32
Grilled Chicken Breast w lemony artichoke & olive couscous	\$32
Slow Cooked Beef w beans & our eggplant chutney	\$33
Ragu Pappardelle rich slow cooked w thyme & rosemary	\$28
Seafood Marinara Fettuccini frutti di mare	\$31
Meatball Orecchiette in a rich herb & tomato sauce	\$28
Vegetable Ragu w chilli, tomato & olives	\$27



KIDS CORNER (\$15)

10 YEARS & UNDER
includes a popper

Pasta Ragu (Bolognese)
Crumbed Fish w fries or salad
Chicken Tenders w fries or salad
Ham & Pineapple Pizza

SIDES

Roast Potato	\$10
Steamed Vegetables	\$12
Pear walnut parmesan salad (add haloumi \$5)	\$13
Fries	\$14
Pilau Rice	\$4
Pappadams	\$4
Turmeric Ginger Dahl	\$14
Homemade Eggplant Chutney	\$5

unfortunately we are unable to offer the Fish or Sirloin as a takeaway options

Our menu indicates meals suitable for vegetarian and gluten free guests. Whilst care is taken in preparing these meals, all food is made in a kitchen where nuts, gluten, soy, milk, eggs and other food allergens are present. Whilst we do our best to cater for you, we cannot guarantee there is no cross contamination. 10% surcharge applies on public holidays and Sundays.

tag us in your nfb pics @newfarmbistro #newfarmbistro

Menu

our pizza dough is made and stretched by hand in house



PIZZA

Carnivora	\$26
tomato base, italian sausage, pepperoni, ham, mozzarella	
Pepperoni	\$24
tomato base, spicy pepperoni, mozzarella	
Garlic Chilli Prawn	\$27
tomato base, whole prawns, garlic oil, fresh chilli, mozzarella	
Funghi	\$26
tomato base, mushroom, mozzarella, truffle oil, chilli	
Margherita	\$24
tomatoes, homegrown basil, mozzarella	
Tropicana	\$25
tomato base, freshly cut smoked ham, pineapple, mozzarella	
Spicy Sausage	\$26
italian sausage, caramelised onion, mozzarella	

operating hours

Mon - Tue: closed | Wed - Sat: 5pm - 9pm | Sun: 5pm - 8pm

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