



SHARE PLATES

MARINATED MOUNT ZERO OLIVES	10
SMOKED ALMONDS AND SALTED CASHEWS (V/GF*)	9
FRIED SHIITAKES with rosemary salt and sour cream (V)	16
CACIO E PEPE CROQUETTE with pecorino and lemon aioli	16
FRIED CHICKEN with pickles and kewpie mayonnaise	17/23
STRACCIATELLA with flatbread and herb oil (V)	12
+ EXTRA BREAD	3
SMOKED EGGPLANT DIP with grilled flatbread (VE)	14
GRILLED SCALLOPS with preserved lemon butter (3) (GF*)	17

SIDES

CHIPS with aioli	12
CHARRED ASPARAGUS with garlic, lemon and fermented chilli	12
MIXED LEAF SALAD with sesame dressing (GF*)	8
ROAST KIPFLER POTATOES with confit garlic and hazlenuts (GF*)	11
GRAVY	3

PIZZA

GARLIC white sauce, mozzarella, garlic and oregano (V/VEO/GFO*)	18
MARGHERITA napoli sauce, fior di latte and basil (V/VEO/GFO*)	19
SALAMI napoli sauce, fior di latte, salami and chilli (GF*)	23
THREE CHEESES white sauce, mozzarella, ricotta, brie, zucchini and rosemary (V, VEO, GFO*)	21
PORK AND FENNEL SAUSAGE white sauce, broccolini and smoked mozzarella (GF*)	24
CAJUN CHICKEN napoli sauce, mozzarella, and red onion (GF*)	24
CAPRICCIOSA napoli sauce, ham, artichoke, mushroom, olive and mozzarella (GF*)	24
+ VEGAN CHEESE / GLUTEN FREE BASE	3/4

KIDS

MARGHERITA PIZZA	15
FISH AND CHIPS with tomato sauce	15
BEEF BURGER with cheese and tomato sauce, served with chips	15
*10y or under	

MAINS & GRILLS

CHICKEN SCHNITZEL served with chips and salad	25
FISH AND CHIPS Golden Hills beer battered barramundi served with chips, salad, tartare sauce and lemon (GF*)	26
CHICKEN PARMA served with chips and leaf salad	27
BEEF BURGER with cheese, burger sauce, lettuce, pickles and tomato served with chips	27
+ EXTRA BEEF PATTY	6
+ BACON	2
VEGAN CHEESEBURGER with burger sauce, lettuce, pickles and tomato served with chips (VE)	26
OVEN BAKED POTATO GNOCCHI with tomato, basil and parmesan (V)	26
FRIED CHICKEN BURGER with kimchi mayonnaise, pickles and lettuce served with chips	27
STEAMED SNAPPER local snapper fillet served with a seaweed butter and a watercress salad (GF*)	36
SLOW ROASTED LAMB SHOULDER fried eggplant, green goddess sauce with mint and coriander (GF*)	38
300g PORTERHOUSE STEAK with roast kiplers and peppercorn sauce (GF*)	41
MAPLE GLAZED CARROTS AND QUINOA SALAD with kale, roasted almonds and tahini yoghurt (V, VE, GF)	21
SUMMER VEGETABLE AND GOATS CHEESE TART with mixed leaves (V)	21

DESSERT

VANILLA PANNA COTTA served with rhubarb crumble	14
CHOCOLATE BROWNIE served with chocolate mousse, honeycomb and vanilla ice cream	15
TOFFEE APPLE PUDDING served with salted caramel and vanilla ice cream	11
AFFOGATO espresso coffee with vanilla ice cream and your choice of liquor	15



NEW NORTHCOTE BREWHOUSE, 70 MIDDLEBOROUGH RD, BURWOOD EAST, VIC, 3151
ph: (03) 9399 9240 www.newnorthcote.com @newnorthcotebrewhouse