

Auburn Hotel EST. 1888

ENTREE

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Auburn soup of the day Toasted sourdough	10
Filo roll Spinach & ricotta, balsamic & pine nut dressing	14
Duck liver parfait Fig jam & toasted fruit bread	15
Crispy fried calamari Chorizo puree & pickle onion	15
Smoked Eel Celeriac & apple remoulade	17
Crispy chicken ribs Black Asian vinegar & spring onion	14
Mussels Braised octopus, gremolata & toasted sourdough	17 / 25
Crispy duck salad Confit duck leg, watercress & bean shoot salad, black Asian vinaigrette, sesame seed	16 / 26
Heirloom pumpkin salad Roasted pumpkin, baby spinach, Persian feta & toasted pumpkin seed	14 / 19

SIDES

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Chips & aioli	9
Creamy mashed potato	9
Steamed vegetables	10
Asian greens with ginger, garlic & soy	10
Baked cauliflower & cheese	12
Quinoa salad	12

MAINS

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Beetroot risotto Risotto rice, beetroot purée, pickled beetroot & goat cheese	21
Orecchiette puttanesca Garlic, chilli, green olives, capers, tomato, crispy bread crumbs & parmesan Add chicken \$5 add chorizo \$6	21
Oxtail pappardelle Braised oxtail, carrot, red wine sauce & pecorino cheese	26
Seared fillet of salmon Creamy mash potato, sautéed spinach & beurre blanc	28
Pan roasted fish fillet Mushroom custard, bacon jam, braised leek & truffle cream	32
Fish & chips Garden salad, tartar sauce & lemon	25
Auburn winter pie Please ask your waiter for more information	24
Twice cooked pork belly Asian greens & shitake broth	30
Chicken parmigiana Ham, mozzarella, Napoli sauce, chips & garden salad	25
Confit duck leg Poy lentil stew & pickled turnip	32
Lamb tagine Moroccan lamb curry with chickpeas, prunes, almond, pita bread & cous cous salad	29

FROM THE GRILL

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Sher wagyu beef burger 180g American cheddar, mustard, dill, pickle, tomato relish, fresh tomato & chips	24
Auburn three beast burger Fried chicken, beef patty, crispy bacon, Swiss and American cheddar cheese, slaw & chipotle mayonnaise	27
Sher wagyu rump 5+ 250g 450 day grain fed, Ballan, VIC	32
Porterhouse 300g Pasture fed 21 day dry aged, Duck River, TAS	36
Eye fillet 150g/250g pasture fed Gippsland, VIC	34 / 46

*All steaks served with garden salad, beer battered fries & choice of
gravy or garlic butter, jus, mushroom, peppercorn. Extra sauce add \$3*

SHARING

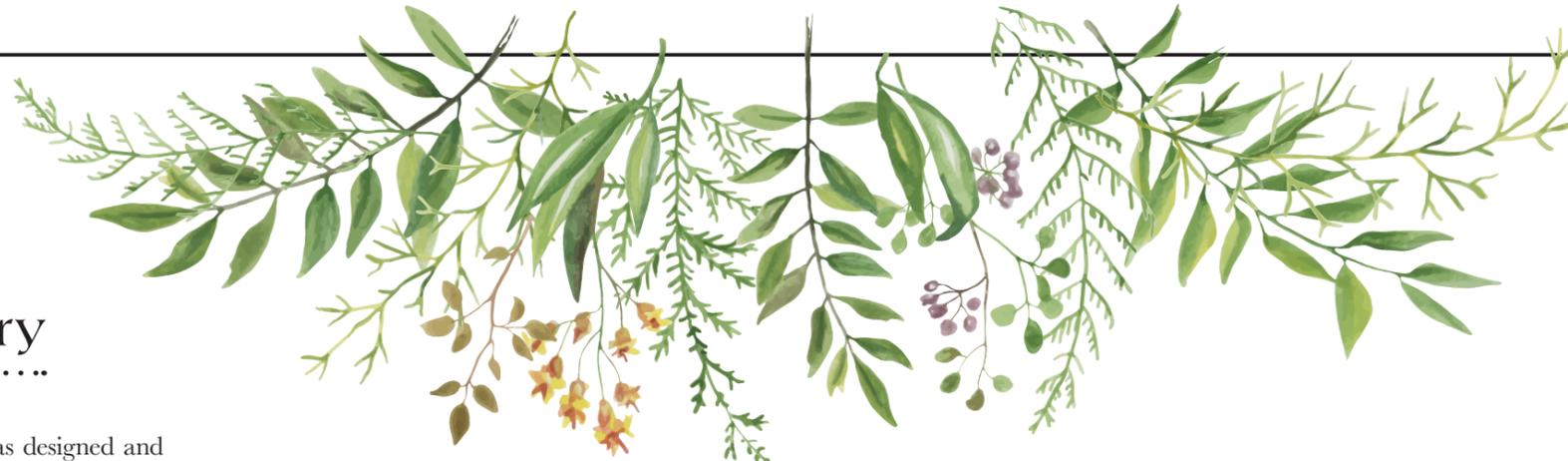
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Recommended for two or more people

Rib eye 600g Pasture fed 21 day dry aged, Cape Grim, TAS Steamed vegetables or salad, chips or dauphinoise potato, pepper corn sauce	65
Sher wagyu rump cap 5+ 700g 450 day grain fed, garden salad or steamed vegetables, chips or dauphinoise potato & red wine jus	68
Lamb shoulder 2kg+ Moroccan curry sauce with chickpeas, prunes, almond, pita bread, cous cous salad & steamed vegetables	90
Charcuterie board Selection of cured and air dried meats, relish, cheese, pickles, toasted sourdough	34
Cheese board Selection of cheese, semi dried grapes, quince jelly, cheese crackers, apple and celery	28
<i>Ask your waiter for more information</i>	

DESSERT

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Frangipane tart Almond and seasonal fruit tart, mascarpone & toasted almonds	12
Sticky date pudding Salted caramel sauce & vanilla ice cream	12
Chocolate and dark ale brûlée Short bread & burned sugar	12
Selection of sorbet and ice cream	12



The Auburn Story

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1888

The Auburn Hotel was designed and built by Architect M.W. Woolf at a cost of £ 7280 on land bought at £ 1000. Owner at the time Robert Grant W. Allen was offered an extraordinary amount for the venue before its completion, but had 'too high an opinion of the prospects of Auburn to let it go' - we agree!

1915

The Auburn Hotel went up for sale. It was listed as an "IMPOSING BUILDING of THREE STORIES, with tower, containing public and private bars (with cellar under), 2 parlours, billiard-room, dining-room, large vestibule, kitchen, washhouse, lodge-room, 2 sitting-rooms, 27 bedrooms, 4 bathrooms store-rooms, brick stabling, lavatories, conveniences".

1948

The Auburn Hotel was managed by AFL legend John Coleman along with licensee Ted Rippon. Coleman managed the venue throughout the 50's and painted all of the barrels in the Beer Garden to represent the colours of each League and Association football team.

1987

New licensees gifted the pub with a new moniker, The Geebung Polo Club. The new identity stemmed from A.B. 'Banjo' Patterson's same-titled poem; a tale of a violent polo match between the city Cuff and Collar Team and the infamous high-country team, the Geebung Polo Club.

2015

After many decades, the Geebung has grown up and reverted to its original name The Auburn Hotel.

From Paddock to Plate

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CAPE GRIM

On the north-western most tip of the Tasmanian mainland, Cape Grim hosts the world's most pure air.

Tasmania is renowned for its pristine wilderness but you might not know it is home to the most pure air on earth.

In the North-Western corner of Tasmania 40° 41' South, those world-famous Roaring Forties whip away any trace of pollution as they blow across the Southern Ocean. Combined with low levels of development and its sheer distance from other land masses, Cape Grim's air quality is pretty unique – and the local baseline air pollution station readings prove it.

Crystal clear air isn't the only thing Cape Grim has going for it, though: rain quality hangs on air quality, so the rain is the world's most pure too.

Given that it rains in Cape Grim for 187 days a year on average, the pasture there makes for perfect grazing land.

So it is hardly surprising that the British breeds of Cape Grim Beef, lungs full of clean air and bellies busy digesting the superior pastures on offer, have earned themselves a reputation for providing premium-grade beef, sought after by butchers and chefs who have built their careers on choosing the best produce and letting it speak for itself.

Compared to other beef products, you should find it to have a rich and full flavour – reflecting the grass-only diet of the cattle.

And as required by Tasmanian law, it is completely free of hormone growth promotants.

SHER WAGYU

Australian Wagyu beef produced by the Sher family is the ultimate eating experience. Delicious, tender and juicy with superb flavour. Sher Wagyu has been recognised by Australia's leading chefs by being awarded Gold Medals in the Australian Produce awards in 2009, 2010, 2011 & 2015 and a finalist in 2012, 2013, 2014 & 2016.

WAGYU CATTLE

Wagyu means Japanese beef and have been bred in Japan for over 2,000 years. Wagyu originally served as pack and plough animals and have undergone rigorous selection for meat quality over the past 60 years. No other breed of cattle has the genetic potential to produce beef with such a high level of marbling and fine texture. Crossbred Wagyu x Holstein is the traditional Japanese cross and produces outstanding beef.

MARBLING

Marbling is the fine textured fat contained within the muscle. It enhances flavour, juiciness and tenderness and makes for a melt in the mouth experience. Marbling is graded on a scale of 0-9 with 9 being the highest in the Ausmeat grading system

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