

# Auburn Hotel EST. 1888

## ENTREE

## MAINS

## SHARING

<b>Auburn soup of the day</b> Grilled sourdough	10
<b>Filo roll</b> Spinach & ricotta, balsamic & pine nut dressing	14
<b>Ham hock terrine</b> Homemade piccalilli & toasted sour dough	14
<b>Crispy fried calamari</b> Chorizo purée & pickled onion	15
<b>Sticky chicken ribs</b> Black Asian vinegar & spring onion	14
<b>Mussels</b> Braised octopus, gremolata & toasted sourdough	17 / 25
<b>Heirloom pumpkin salad</b> Roasted pumpkin, baby spinach, Persian feta & toasted pumpkin seed	14 / 19
<b>Quinoa salad</b> Marinated chickpeas, roasted cauliflower, hummus & salted cashew nuts	14 / 19
<b>Crispy duck salad</b> Confit duck leg, watercress & bean shoot salad, black Asian vinaigrette & sesame seed	16 / 24

<b>Pumpkin risotto</b> Risotto rice, pumpkin purée, pickled pumpkin, pine nuts & feta cheese	21
<b>Mushroom tagliatelle</b> Creamy wild mushroom sauce, pecorino cheese & truffle oil (Add chicken \$5)	21
<b>Oxtail pappardelle</b> Braised oxtail, carrot, red wine sauce & pecorino cheese	26
<b>Seared fillet of salmon</b> Creamy mash potato, sautéed spinach & prawn bisque	28
<b>Pan roasted barramundi fillet</b> Mushroom custard, bacon jam, braised leek & truffle cream	32
<b>Fish &amp; chips</b> Garden salad, tartar sauce & lemon	25
<b>Auburn pie</b> Please ask your waiter for more information	24
<b>Twice cooked pork belly</b> Parsnip purée, black Tuscan cabbage, shallot jus	30
<b>Chicken tagine</b> Moroccan chicken curry with chickpeas, apricot, spinach, pistachio & almond, pita bread & steamed rice	25
<b>Chicken parmigiana</b> Ham, mozzarella, Napoli sauce, chips & garden salad	25
<b>Confit shoulder of lamb</b> Salsa verde, black Tuscan cabbage, fennel, confit tomato, shallot jus	30

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*Recommended for two or more people*

<b>Rib eye 600g</b> Pasture fed 21 day dry aged, Cape Grim, TAS Steamed vegetables or salad, chips or dauphinoise potato & peppercorn sauce	68
<b>Sher wagyu rump cap 5+ 700g</b> Grain fed, 450 day, with garden salad or steamed vegetables, chips or dauphinoise potato & red wine jus	70
<b>Lamb shoulder</b> Black Tuscan cabbage, seasonal vegetables, salsa verde, shallot jus, and your choice of chips or dauphinoise potato	90
<b>Ploughman's board</b> Selection of cured and air dried meats, relish, cheese, pickles, ham hock terrine & grilled sourdough	32
<b>Cheese board</b> Selection of cheese, semi dried grapes, quince jelly, crackers, apple & celery	28

*Ask your waiter for more information*

## SIDES

<b>Chips &amp; aioli</b>	9
<b>Creamy mashed potato</b>	9
<b>Steamed vegetables</b>	10
<b>Asian greens with ginger, garlic &amp; soy</b>	10
<b>Baked cauliflower &amp; cheese</b>	12
<b>Bread &amp; Butter</b> Six slices (optional garlic butter)	4

## FROM THE GRILL

<b>Sher wagyu beef burger 180g</b> American cheddar, mustard, dill pickle, tomato relish, fresh tomato & chips	24
<b>Auburn three beast burger</b> Fried chicken, beef patty, crispy bacon, Swiss and American cheddar, slaw, chipotle mayonnaise & chips	27
<b>Sher wagyu rump 5+ 250g</b> Grain fed, 450 day, Ballan, VIC	32
<b>Porterhouse 300g</b> Pasture fed, Bindaree, NSW	36
<b>Eye fillet 150g/250g</b>	34 / 46

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

## DESSERT

<b>Frangipane tart</b> Almond and seasonal fruit tart, mascarpone & toasted almonds	12
<b>Sticky date pudding</b> Salted caramel sauce & vanilla ice cream	12
<b>Crème brûlée</b> with seasonal fruit, chocolate cookies & burnt sugar	12
<b>Selection of sorbet and ice cream</b>	12



## The Auburn Story

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

## 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

[www.auburnhotel.com.au](http://www.auburnhotel.com.au)