

## ENTREE

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**Mushroom wellington 14**  
Gorgonzola spinach & chimichurri

**Pork rillettes 14**  
Tomato chutney & toasted sour  
dough

**Catalan sausage & smoked chicken 15**  
Black pudding, poached egg, toasted bread  
& basil oil

**Crispy fried calamari 15**  
Chorizo purée & pickled onion

**Mussels 17/25**  
Fresh tomato, white wine & butter sauce

**Sweet potato salad 14 / 19**  
Baby spinach, goats cheese & toasted pinenuts

**Quinoa Salad 14/19**  
Organic quinoa, smoky eggplant salsa, grilled  
eggplants, tahini yogurt, mint, walnuts, pomegranate

**Caesar salad 15 / 21**  
Cos lettuce, bacon, croutons, anchovies, parmesan & boiled  
egg (Add chicken \$5)

**Crispy duck salad 16 / 24**  
Confit duck leg, watercress & bean shoot salad, black  
vinaigrette, Asian barbeque sauce & sesame seeds



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## MAINS

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**Jerusalem artichoke risotto 21**  
Baby spinach, hazelnut, pecorino & truffle oil

**Rigatoni Arrabbiata 21**  
Garlic, chili, olive oil, tomato, capsicum & parmesan  
(Add chicken \$5, Add chorizo \$6, Add prawns \$7)

**Grilled Swordfish 29**  
Roasted chat potatoes, roquette, crab & prawn salsa

**Butter Chicken 25**  
Basmati rice, mango chutney & papadums

**Fish & chips 25**  
Garden salad, tartar sauce & lemon

**Grilled calamari salad 25**  
Snow pea tendrils, bean sprouts, nuoc cham sauce & toasted peanuts

**Twice cooked pork belly 30**  
Smoked cauliflower purée, kale,  
pickled cauliflower & shallot jus

**Chicken parmigiana 25**  
Ham, mozzarella, Napoli sauce, chips & garden salad

**Seared Snapper fillet 32**  
Spanish sofrito, broad beans, pickled mussels, pancetta, white  
wine & butter sauce

**Confit shoulder of lamb 32**  
Roasted kipfler potatoes, sauerkraut, savoy  
cabbage & shallot jus

## FROM THE GRILL

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**Sher wagyu beef burger 180g 24**  
American cheddar, mustard, dill, pickle, tomato relish, fresh tomato & chips

**Auburn three beast burger 27**  
Fried chicken, beef patty, crispy bacon, Swiss &  
American cheddar cheese, slaw & chipotle mayonnaise

**Sher wagyu rump 5+ 250g 32**  
Grain fed, 450 day, Ballan, VIC

**Porterhouse 300g 36**  
Pasture fed, NEW BRAND, SA

**Eye fillet 150g/250g 35 / 47**  
Pasture fed, NEW BEEF, VIC

*All steaks served with garden salad, beer battered  
fries & choice of gravy or garlic butter,  
jus, mushroom, peppercorn.*

## SHARING

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**Rib eye 750g 78**  
**Pasture fed 21 day dry aged, Hopkins River, TAS**  
Steamed vegetables or salad, chips or  
dauphinoise potato & pepper corn sauce

**Sher wagyu rump cap 5+ 600g 63**  
**450 day grain fed**  
garden salad or steamed vegetables,  
chips or dauphinoise potato & red wine jus

**Greek mezze board 32**  
Selection of dips & cured meats, pickles, macerated  
figs, feta cheese & toasted bread

**Cheese board 28**  
Selection of cheese, muscatels, quince jelly, cheese  
crackers, apple & celery

*Recommended for two or more people*

## SIDES

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**Chips & aioli 9**

**Garden salad 9**

**Steamed vegetables 10**

**Scallop potato 10**

**Bread & Butter 4**  
Six slices (optional garlic butter)

## DESSERT

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**Milk chocolate mousse 12**  
Saffron poached pear & hazelnut praline

**Sticky orange cake 12**  
Pistachio ice cream

**Lime cheesecake 12**  
Blueberries compote & maple syrup

**Selection of sorbet & ice cream 10tim**

## The Auburn Story

### 1888

The Auburn Hotel was designed and built by Architect M.W. Woolf at a cost of £ 7280 on land bought for £ 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

### Hopkins River Pastoral Company

Hopkins River Pastoral Company has raised Black Angus cattle amongst the graceful red gums under the picturesque Grampians at Dunkeld in the heart of Western Victoria for almost sixty years. Cattle are grown and finished on rich pastures before reaching the ideal specifications for high quality grass fed beef.

At Hopkins River we pride ourselves on cattle wellbeing, care, with emphasis on their complete dietary nutritional requirements. Cattle are handled in a manner that minimises stress, which also assists eating quality. All cattle in our production system are free from added hormone treatments.

### TRY OUR SHARE DISHES

#### *Rib eye 750g 78*

*Pasture fed 21 day dry aged, Cape Grim, TAS*

Steamed vegetables or salad, chips  
or dauphinoise potato, pepper corn sauce

#### *Sher wagyu rump cap 5+ 600g 63*

*450 day grain fed*

Garden salad or steamed vegetables,  
chips or dauphinoise potato & red wine jus

### 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

