

ENTREE

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Auburn Soup 12

grilled sourdough, see server for details

Dolmades 14

rice, yellow peas, pomegranate molasses, almond & pistachio nuts

Duck Liver Parfait 15

fig jam, toasted fruit bread

Crispy Fried Calamari 15

chorizo purée & pickled onion

Mussels & Braised Octopus 17 | 25

gremolata & grilled sourdough

Sweet Potato Salad 14 | 19

baby spinach, goats cheese & toasted pinenuts

Quinoa Salad 14 | 19

heirloom beetroots, roquette, walnuts & feta cheese

(Add chicken \$5)

MAINS

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Wild Mushroom Risotto 21

wild porcini, pickled mushroom, truffle oil & parmesan

Agnolotti 21

pumpkin purée, smoked almonds & goat's cheese

Ox Tail Pappardelle 26

braised ox tail, carrot, red wine sauce & pecorino

Seared Salmon Fillet 29

creamy mash potato, sautéed spinach & beurre blanc

Fish & Chips 25

garden salad, tartar sauce & lemon

Auburn Winter Pie 24

see server for details

Twice Cooked Pork Belly 30

puy lentil stew & salsa verde

Chicken Parmigiana 25

ham, mozzarella, napoli sauce, chips & garden salad

Pan Roasted Barramundi 32

braised leeks, mushroom custard, bacon jam & truffle cream

Caribbean Goat Curry 26

pita bread, rice & kidney beans

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 and chipotle mayonnaise

Sher Wagyu Rump 5+ 250g 32

grain fed, 450 day, Ballan, VIC

Porterhouse 300g 36

pasture fed, Red Gum Creek, SA

Eye Fillet 150g/250g 35 | 47

pasture fed, Gippsland, VIC

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

SHARING

.....

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

Charcuterie Board 34

selection of cured and air dried meats, relish, cheese,
pickles, olives & grilled sourdough

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

Creamy Mash 10

Mac & Cheese 12

Bread & Butter 4

(optional garlic butter)

DESSERT

.....

Apple Tarte Tatin 12

clotted cream

Sticky Date Pudding 12

salted caramel sauce & vanilla ice cream

Chocolate Bread & Butter Pudding 12

crème anglaise

Selection of Sorbet & Ice Cream 10



theauburnhotel

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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

Cape Grim

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

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.

TRY OUR SHARE DISHES

Rib eye 600g 65

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+ 700g 68

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

