

ENTREE

Goats Cheese & Caramelised Onion Galette 14

Toasted walnuts, pear & watercress salad

Chicken Liver Parfait 14

Toasted fruit bread & onion jam

Crispy Fried Calamari 15

Chorizo purée & pickled onion

Mussels 17 / 25

Pancetta, cream & white wine sauce, grilled sourdough

Salmon Assiette 17

Salmon fishcake, salmon mousse, cured salmon, avocado puree & lemon gel

SALADS

Israeli Cous Cous Salad 14 / 19

Artichoke, sun-dried tomato, spinach, broad beans, candied hazelnut & tzatziki
(add chicken \$5)

Smoked Chicken Caesar Salad 17 / 25

Cos lettuce, bacon, croûtons, white anchovies, smoked chicken & soft boiled egg

Crispy Fried Calamari Salad 25

Rocket, tomato, chorizo crumb, crispy chat potato, salsa verde & merlot vinegar

**Auburn
Hotel** EST. 1888



theauburnhotel

03 9810 0032

www.auburnhotel.com.au

85 Auburn Road, Hawthorn East, 3123

MAINS

Pumpkin Risotto 22

Pickled pumpkin, feta, charred spring onion & pinenuts
(add chicken \$5)

Auburn Stuffed Chicken Breast 28

Rose harissa smashed sweet potato, kale, red pepper pesto & shallot jus

Seared Salmon Fillet 30

Smoked eggplant, Israeli cous cous, pomegranate, walnut cream, herb oil

Fish & Chips 25

Garden salad, tartar sauce & lemon

Thai Massaman Curry 26

Beef, potato, cashews & coconut rice

Chicken Parmigiana 26

Ham, mozzarella, napoli sauce,
chips & garden salad

Pan Roasted Barramundi 32

Katsu sauce, Asian greens, pickled carrot & potato croquette

Herb Crusted Lamb Rump 32

Potato rosti, confit swede, zucchini, shallots & jus

FROM THE GRILL

Sher Wagyu Beef Burger 180g 25

American cheddar, mustard, dill, pickle, tomato relish,
fresh tomato & chips

Southern Fried Chicken Burger 25

Crispy bacon, American cheddar, slaw & chipotle mayonnaise

Sher Wagyu Rump 5+ 250g 33

Grain fed, 450 day, Ballan, VIC

Porterhouse 300g 36

Pasture fed, Red Gum Creek, SA

Eye Fillet 200g 42

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

Sher Wagyu Rump Cap 5+ 600g 64

450 day grain fed
garden salad or steamed vegetables,
chips or dauphinoise potato & red wine jus

Chef's Tasting Board 35

Chef's selection cured meats
& cheeses, see server daily additions

Cheese Board 28

Selection of cheese, quince jelly,
cheese crackers, apple & celery

recommended for two or more people

SIDES

Chips & Aioli 9

Garden Salad 9

Steamed Vegetables 10

Charred Broccolini & Toasted Almonds 10

Honey Roasted Carrots 12

Bread & Butter 4

(optional garlic butter)

DESSERT

Flourless Chocolate Cake 12

Pistachio snow & vanilla ice cream

Wild Berry Pana Cotta 12

Blueberry compote

Frozen Peanut Butter Parfait 12

Salted caramel macaroon & honeycomb

Selection of Sorbet & Ice Cream 10

Sorbet: Apple, mango, coconut, mixed berry

Ice Cream: Vanilla bean & pistachio

Choose 4

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.

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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