

## ENTREE

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**Goat's 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

## SALAD

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**Israeli Cous Cous 14 / 19**  
artichoke, sun-dried tomato, spinach, broad beans, candied hazelnut, feta & tzatziki  
(add chicken + 5)

**Smoked Chicken Caesar 17 / 25**  
cos lettuce, bacon, croutons, white anchovies, smoked chicken  
& soft boiled egg

**Crispy Fried Calamari 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

## MAIN

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**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 fondant, confit swede, zucchini, shallots & jus

## FROM THE GRILL

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**Sher Wagyu Beef Burger 180g 25**  
American cheddar, mustard, dill, pickle, tomato relish,  
fresh tomato served with a side of chips

**Southern Fried Chicken Burger 25**  
crispy bacon, American cheddar, slaw & chipotle mayo  
served with a side of chips

**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 + 3*

## SHARING

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**Sher Wagyu Rump Cap 5+ 600g 64**  
450g day grain fed, served with 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 for daily additions

**Cheese Board 28**  
selection of cheese, 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**

**Charred Broccolini & Toasted Almonds 10**

**Honey Roasted Carrots 12**

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

## DESSERT

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**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

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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 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

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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.

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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