

ENTREE

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Goat's Cheese & Caramelised Onion Galette 14
toasted walnuts, pear & watercress salad

Chicken Liver Parfait 14
toasted bread & onion jam

Crispy Fried Calamari 15
chorizo purée & pickled onion

Mussels 17 / 25
saffron shallot, tarragon, white wine sauce
& grilled sourdough

Auburn Soup 14
see server for details

Pan Seared Kangaroo 16
celeriac puree, pickled plum, game chips
& wild pepper berry jus

SALAD

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Roasted Root Vegetable Salad 14 / 19
couscous, rocket, feta & beetroot hummus
(add chicken + 5)

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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Mushroom Risotto 22
wild mushrooms, pickled mushrooms, pecorino & truffle oil

Pan Fried Snapper 32
eggplant, brocolini, pickled kohlrabi & miso dressing

Auburn Stuffed Chicken Breast 28
rose harissa smashed sweet potato, kale, red pepper pesto & shallot jus

Hungarian Beef Goulash 26
char-grilled bread, yogurt

Fish & Chips 25
garden salad, tartar sauce & lemon

Pumpkin Gnocchi 23
pumpkin puree, spinach, fig, goats cheese & hazelnut

Chicken Parmigiana 26
ham, mozzarella, Napoli sauce, chips & garden salad

Confit Duck Leg 30
creamy mash potato, braised red cabbage, parsnip & jus

Auburn Pie 25
see server for details

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

Scotch Fillet 300g 37
grass fed, Gippsland, 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

.....

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 Brocolini & Toasted Almonds 10

Creamy Mashed Potato 10

Bread & Butter 4
(garlic butter optional)

DESSERT

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Flourless Chocolate Cake 12
pistachio snow & vanilla ice cream

Sticky Date Pudding 12
toffee sauce & vanilla ice cream

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

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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