

## 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



Photos of every dish!  
Go to [mryum.com/auburn](https://mryum.com/auburn) or scan  
the QR code with your iphone camera  
or Google Lens. No QR app required.

**Auburn**  
**Hotel** EST. 1888



theauburnhotel  
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## 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

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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 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

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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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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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