

Entree

Goat's Cheese & Caramelised Onion Galette (v) toasted walnuts, pear & watercress salad	14
Crispy Fried Calamari chorizo purée & pickled onion	15
Mussels Thai curry, coconut, grilled sourdough	17 / 25
Ham Hock Terrine spring green salad, piccalilli, pea emulsion	14
Roo Carpaccio capers, parmesan, roquette	16
Beetroot Arancini (vg) soy mayo, pickled beetroot	14

Salad

Quinoa (vg) (gf) super greens, broccolini, kale, spinach, peas, green beans, macadamia puree	14 / 20
+ Chicken	5
+ Smoked salmon	6
Crispy Fried Calamari rocket, tomato, chorizo crumb, crispy chat potato, salsa verde & merlot vinegar	25
Caesar chicken, bacon, croutons, cherry tomatoes, anchovies, egg	25

v - vegetarian

vg - vegan

gf - gluten free

If you have any dietary requirements please speak with our staff

Main

Fish & Chips garden salad, tartare sauce & lemon	25
Pumpkin Gnocchi (v) pumpkin puree, spinach, fig, goat's cheese & hazelnut	23
Chicken Parmigiana ham, mozzarella, Napoli sauce, chips & garden salad	26
Spinach & Green Onion Risotto (v) heirloom carrots, feta, roasted shallots	22
Chargrilled Swordfish Fillet (gf) chats, watercress, mango salsa, coconut, nam jim	34
Pan Fried Barramundi Fillet (gf) pickled fennel, dill, garlic aioli, squid ink rice cracker	32
Spinach & Ricotta Chicken Breast (gf) pomme noisette, pea fricassee, prosciutto, jus	29
Chicken Tikka Masala rice, charred roti, mint yoghurt	26
Pressed Pork Belly eggplant puree, crushed mustard chats, zucchini salad, jus	29
Sher Wagyu Beef Burger 180g American cheddar, mustard, dill, pickle, tomato relish, fresh tomato, served with a side of chips	25
Southern Fried Chicken Burger crispy bacon, American cheddar, slaw, chipotle mayo, served with a side of chips	25
Vegetable Burger (v) mushroom & quinoa pattie, red pepper pesto, cheese, mayo, served with a side of chips	24

Sharing

Chateau Briand 600g (gf) served with asparagus, roast chats, salad or vegetables, bernaise and peppercorn sauce	100
Chef's Tasting Board chef's selection cured meats & cheeses, see server for daily additions	35
Vegan Platter (vg) assortment of plant-based items from the menu	32

From The Grill

Scotch Fillet 300g grass fed, Gippsland, Vic	37
Porterhouse 300g pasture fed, Red Gum Creek, SA	36
Eye Fillet 200g pasture fed, Gippsland, Vic	42

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



Sides

Chips & Aioli	10
Garden Salad	10
Steamed Vegetables	10
Crushed Chats	10
Mini Caesar Salad	10
Charred Broccolini & Toasted Almonds	10
Bread & Butter (garlic butter optional)	4

Dessert

Flourless Chocolate Cake (gf) pistachio snow & vanilla ice cream	12
Sticky Date Pudding toffee sauce & vanilla ice cream	12
Frozen Peanut Butter Parfait (gf) salted caramel macaroon & honeycomb	12
Selection of Sorbet & Ice Cream (gf) sorbet: apple, mango, coconut, mixed berry ice cream: vanilla bean & pistachio choose 4	10
Cheese Board (for one) selection of cheese, quince jelly, cheese crackers, apple, celery	14

A 0.7% surcharge will be applied to all purchases made with American Express, Mastercard and Visa & a 10% surcharge applies on public holidays

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Auburn
Hotel EST. 1888

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.

