

# Auburn Hotel EST. 1888

## SHARE

PACIFIC OYSTERS, natural, gin & apple mignonette (GF, DF)	ea 6.5
KINGFISH CRUDO, yellow pepper dressing, candy melon, lime leaf (GF, DF)	23
MUSHROOM ARANCINI, truffle mayo, pecorino (VG, GF)	19
CRISPY HALLOUMI, pepperberry honey, tarragon, pear (GF)	21
BURRATA, sweet and sour tomato jam, mandarin EVOO (VGO, GFO)	26
SALT AND PEPPER SQUID garlic mayo, lemon (GF, DF)	20
FRIED CHICKEN TENDERS dill pickles, burnt chilli aioli	21
WOODFIRED FLATBREAD, whipped sweet potato, eggplant, sour cream, chives (VG, GFO, DF)	20
CHARCUTERIE PLATE prosciutto, Hungarian salami, mortadella, sourdough, brie, pickles (GFO)	37
SEASONED FRIES, aioli	13

## SALADS

CAESAR, cos, bacon, parmesan, crouton, soft egg (GFO, DFO)	24
GREEK, cucumber, tomato, feta, oregano, lemon (GF, DFO)	24
ASPARAGUS, cashew cream, radish, watercress, flatbread (VG, GFO)	24
ADD CHICKEN	6

## MAINS

WAGYU BURGER, bacon, cheese, lettuce, tomato, ketchup, mustard, fries (GFO, DFO, VGO)	28
MAKE ME PLANT BASED	28
FRIED CHICKEN BURGER, cheddar, chilli mayo, slaw, fries	29
HAND-CRUMBED CHICKEN PARMA, tomato sugo, ham, mozzarella, slaw, fries	31
MAKE ME PLANT BASED	29
BEER BATTERED FISH & CHIPS, cos, tartare, lemon	31
ORA KING SALMON, pea, potato, zucchini, dill (GF, DF)	39
LAMB PIE, buttered mash, green beans, red wine jus	33
ROASTED PORK BELLY, apple sauce, bacon jus (GF, DF)	34
½ ROASTED CHICKEN, asparagus, pan juices (GF, DFO)	32
GNOCCCHI, roasted pumpkin, stracciatella, sage (GFO, DFO, VGO)	31
SPICED EGGPLANT, chickpeas, labneh, pomegranate, mint (VG, GF)	29

## SIDES

1 for 13   2 for 24   3 for 30
Mash (GF)
Maple Glazed Carrots (GF, DFO)
Cos (GF, DF)
Tomato Salad (GF, DF, VG)
Asparagus (GF, DFO)

(V) Vegetarian / (VO) Vegetarian Option / (VG) Vegan / (VGO) Vegan Option  
(GF) Gluten Free / (GFO) Gluten Free Option / (DF) Dairy Free / (DFO) Dairy Free Option

## GRILL

Served with chips, cos, bearnaise and peppercorn sauce (GF, DFO)

200G BAVETTE	39
300G PORTERHOUSE	46
200G EYE FILLET	61
300G SCOTCH	67

## WOODFIRED PIZZA

All pizzas can be made vegan

TOMATO, fior di latte, basil (DFO, GFO, V, VGO)	26
HAM, pineapple, tomato, mozzarella (GFO, DFO)	27
SOPRESSA, tomato, mozzarella, chilli (GFO, DFO)	28
CHICKEN, smokey BBQ, mozzarella, capsicum (GFO, DFO)	29
PRAWN, caper, mozzarella (GFO, DFO)	28
PORCINI MUSHROOM, truffle, smoked mozzarella, radicchio (DFO, GFO, V, VGO)	29
PUMPKIN, honey, ricotta, roasted garlic (DFO, GFO, V, VGO)	28
BROCCOLI, artichoke, pesto, stracciatella (DFO, GFO, V, VGO)	26
ADD GLUTEN FREE BASE	4

## SWEET

COCONUT PANNA COTTA, passionfruit, lime (VG, GF)	16
CHOCOLATE FONDANT vanilla ice cream, salted caramel	16
PAVLOVA, lemon curd, lemon sorbet (GF, DFO)	16
DOUBLE CHOCOLATE ICE CREAM SANDWICH	12
LOCAL CHEESE PLATE, house chutney, lavosh (GFO)	29

## KIDS

PENNE, sugo, parmesan (GFO, DFO)	14
HAM OR TOMATO PIZZA (DFO)	14
CHICKEN TENDERS salad & chips <i>or</i> mash & broccoli (GF, DFO)	14
CHEESEBURGER salad & chips <i>or</i> mash & broccoli (GFO, DFO)	14
BATTERED FISH & CHIPS salad & chips <i>or</i> mash & broccoli (GF, DFO)	14
MINI ICE-CREAM SANDWICH	3



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