



A LITTLE HISTORY TO START

The Rag & Famish is a pub steeped in rich history. The building's original single story structure was built in 1860, formerly known as The Sailors Return. This remained the same until in 1866, when it was purchased by the eccentric Charles Bullivant, who famously renamed it The Rag & Famish Hotel.

The story behind the name of "The Rag & Famish" is one of contention. Some say Bullivant named it in reflection of his scorn for the armed services, as 'Rag & Famish' was a common colloquialism for the Army & Navy Club. - Popular caricature artist John Leech made fun of this term by creating comedic imaginary of the characters Ensign Rag & Captain Famish. A somewhat less jovial tale is that it comes from the quote "If you come here too often you will waste all your substance & be in rags before you die".

Since then "The Rag" has gone by many a name, one of most memorable comes from form owner Thomas Casey bought the hotel in 1873 renaming it the North Shore Hotel. Where it stood proudly until 1890 when disaster struck with bush fires sweeping through the area tragically burning the hotel to the ground. Not to be defeated Casey rebuilt the pub from the ground up. Engraving its former name 'North Shore Hotel 1892' on the first story wall, facing Berry St, where it remains set in stone to this day.

The Rag & Famish was returned to its historic title in 1975 when acquired by current owners The Calligeros family. Proudly North Sydney's oldest pub The Rag & Famish at its heart is a community pub bringing good food & great beer to the locals of North Sydney for nearly 200 years!

The Rag & Famish Crew

ENTRÉE

Kingfish Sashimi • 17 (GF, DF free on request*)

With sesame oil, jalapeno puree, lime yogurt, baby celery and green oil

Oysters (serve 4) • 20 | **Oysters** (serve 8) • 36

Natural, kilpatrick, or served with our house shallot and tomato vinaigrette

House Cured Bresaola • 18 (DF on request*)

With wasabi cream, beetroot leaves, yellow cherry tomato and lemon

House Terrine • 15 (DF, GF)

Pork & Spatchcock, spicy salsa, pickles and chervil

Crispy Battered Zucchini Flowers • 18 (V, DF, VG)

With purple kale & pear salad, fresh red chilli and guacamole





MAINS

Lemon Pepper Calamari Quinoa Salad • 24 (GF on request*)

With beetroot tzatziki, cherry tomatoes, red onion and pistachio

Honey Glazed Duck Breast • 32 (GF)

With baby carrots, fondant potatoes, crisp prosciutto, braised red cabbage, garnished with crystal ginger and herbs

Char Grilled Eye Fillet • 38 (GF)

With asparagus, potato rosti, chilli jam and red wine jus

Pan Seared Gnocchi • 27 (V, VG on request*)

With cherry tomatoes, chilli asparagus, oyster mushroom topped with goats' cheese and truffle oil

Char Grilled 350g Rib Eye • 50 (GF, DF on request*)

With hand cut chips, wild mushroom ragout and watercress

Roast Lamb Noisette • 34 (GF, DF on request*)

Served with a potato bacon & leek pie, zucchini ribbons and red currant jus

Cornfed Chicken Breast • 29 (GF)

Stuffed with bell peppers and feta, served with mushroom risotto, french beans and a tarragon butter sauce

Crispy Battered Market Fish • 29

With hand cut chips, lemon, chunky tartare and fresh salad

Pan Seared John Dory Fillet • 34 (GF, DF on request*)

With a fresh tomato cassalette, dried cherry tomato, beurre blanc and zucchini marbles

A welcome addition!

SIDES

Buttery Garlic Mash • 9

Duck Fat Sauteed Kipfler • 9

Char Grilled Asparagus • 9

Baby Carrots • 9

Petit Pois with Bacon • 9



DESSERT

House Lemon Tart • 12

Crème fraiche, crumbled meringue, mint, and raspberry coulis

Two Tone Chocolate Tart • 12

Served with coffee mascarpone and fresh berries

Sticky Date & Rhubarb Pudding • 12

With chef's secret butterscotch and vanilla bean ice cream

Choice of Three Cheeses 50g • 16 | 120g • 28

Served with toasted house raisin bread, quince paste and nuts





TEA & COFFEE

Coffees • 4

Espresso, Long Black, Macchiato, Piccolo, Flat White,
Latte, Cappuccino, Hot Chocolate

Teas • 4

English Breakfast, Earl Grey, Camomile, Peppermint,
Jasmine Green Tea, Lemongrass & Ginger

STICKIES & PORT

Mitchell Noble Semillon 2018 • 56
Clare Valley SA

Brown Brothers Reserve Tawny Port • 8

Galway Pipe Port • 13

Penfolds Grandfather Port • 19

McWilliams Hanwood Estate Tawny Port • 11

Hennessy V.S.O.P Cognac • 15

Morris Muscat Liqueur • 9

Grand Marnier Liqueur • 9.2

Wolf Blass Australian Tawny • 6

Martell Single Distillery Cognac • 6

McWilliams Royal Reserve Medium Dry Sherry • 17

Finish on something sweet?

