



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

Tuna Ceviche • 17 (GF, DF*)

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

Seared Scallop E • 17 | M • 26 (GF, DF*)

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

Oysters (serve 6) • 22 | Oysters (serve 12) • 39

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

Crispy Skin Pork Belly • 17 (GF, DF*)

Caramelised apple, red mizuna & pomegranate

Zucchini Flowers • 18 (V, DF, VG)

Purple kale & pear salad, fresh red chilli and guacamole

*Dietaries available on request





MAINS

Lemon Pepper Calamari Quinoa Salad • 24 (GF*)

Beetroot tzatziki, cherry tomatoes, red onion and pistachio

Honey Glazed Duck Breast • 32 (GF)

Baby carrots, fondant potatoes, crisp prosciutto, braised red cabbage

Char Grilled Eye Fillet • 42 (GF)

Potato rosti, chilli jam, red wine jus & asparagus

Pan Seared Gnocchi • 27 (V, VG*)

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

Char Grilled 350g Rib Eye • 59 (GF, DF*)

With hand cut chips, wild mushroom ragout and watercress

Lamb Wellington • 34

Wilted spinach, confit tomato & redcurrant jus

Crispy Battered Market Fish • 29

Hand cut chips, chunky tartare and fresh salad

Ocean Trout • 32 (GF)

Pearl barley crab risotto, sundried cherry tomato & parsnip crisps

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

Bowl of Chips • 6



DESSERT

House Lemon Tart • 12

Crème fraiche, crumbled meringue, mint & raspberry coulis

Two Tone Chocolate Tart • 12

Served with coffee mascarpone & fresh berries

Sticky Date & Rhubarb Pudding • 12

Warm with chef's secret butterscotch & vanilla bean ice cream

Assortment of Cheeses • 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

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 Port • 6

Martell Single Distillery Cognac • 6

Laphroaig single malt scotch 10yr • 17

Glenfiddich single malt scotch 12yr • 12.5

Chivas regal blended scotch 12yr • 13

Glenfiddich single malt scotch 15yr • 15.5

Dalwhinnie highland single malt 15yr • 15

Chivas regal blended scotch 18yr • 18

Finish on something sweet!

