



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

Oysters ½ Dozen • 22 | Oysters Dozen • 39 GF

Natural, kilpatrick, or tomato vinaigrette

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

Lightly pickled vegetables & beurre blanc

Hoisin Duck San Cho Bao • 17 GF, DF

Baby gem lettuce, coriander, salsa & pickled baby corn

House Smoked Salmon • 15 GF

Cherry tomatoes, mascarpone, dill & chilli cucumber linguini

Salt & Pepper Calamari • 17 DF

Zucchini Flowers • 16 V, DF, VG

Pickled carrot, beetroot hummus, rocket & fresh chilli

Classic Caesar Salad • 18

Cos lettuce, poached egg, crouton, prosciutto,
white anchovy, parmesan, caesar dressing

Roast Cauliflower & Pine Nut Salad E • 14 | M • 24 VG, GF, V*

Pickled ginger, cherry tomato, feta & smoky tomato relish

Garlic Flatbread • 12 V

Garlic oil, herbs & parmesan





MAINS

Honey Glazed Duck Breast • 32 GF

Chorizo, leek & potato pie, French beans & jus

Char Grilled Eye Fillet • 39 GF

Parmesan & potato gratin, baby carrots & café de paris

Char Grilled 350g Rib Eye • 59 GF

Mushroom ragout, kipfler potatoes & bearnaise sauce

Chickpea & Cauliflower Curry • 24 DF, V, VG

Tofu, coconut, lime leaf, cardamom & clove scented rice

Roast Lamb Loin • 34 DF

Crispy potato dauphine, wild mushroom sauce & cress

Herb Crusted Snapper • 34 DF*

Vegetable rosti, french beans, capers & tomato fondant

A welcome addition!

SIDES

Steamed French Beans • 9

Duck Fat Potatoes & Rosemary • 9

Charred Broccolini & Tahini • 9

Peas & Pancetta • 9

Fries, Pink Salt, Peppercorn & Aioli • 9

Garden Salad • 9



ENDINGS

White Chocolate & Coffee Brûlée • 12

Berry compote & raspberry sorbet

Apple & Rhubarb Crumble • 12 V*

Praline, toasted oats & vanilla ice cream

Sticky Date Pudding • 12

Butterscotch & vanilla bean ice cream

Cheese Board • 24

Cheese assortment, dried fruits, quince paste, raisin bread & crackers

Affogato • 15

Vanilla ice cream, Frangelico & freshly ground espresso



STICKIES & PORT

Mitchell Noble Semillon 2018 • 56

Galway Pipe Port • 13

Penfolds Grandfather Port • 19

Wolf Blass Australian Tawny Port • 6

Brown Brothers Reserve Tawny Port • 8

McWilliams Hanwood Estate Tawny Port • 11

Morris Muscat Liqueur • 9

Grand Marnier Liqueur • 9.7

Martell Single Distillery Cognac • 6

Hennessy V.S.O.P Cognac • 15

NIGHT CAPS

Glenfiddich Single Malt Scotch 12 year • 12.5 | 15yr • 15.5

Chivas Regal Blended Scotch 12year • 13 | 18yr • 18

18 Talisker Single Malt Scotch 10 year • 16

Laphroaig Single Malt Scotch 10 year • 17

Lagavulin Old Islay Single Malt Scotch 16 year • 18

Finish on something sweet?

