



EST 1860

**RAG &  
FAMISH**

**HOTEL**

*Time to eat!*

## TO SHARE

### **Crumbed Korean Wings • 13.5**

Sesame seeds (gf)

### **Shiitak-oh's • 15**

Shiitake 'meat' mini tacos, smoked BBQ, corn salsa (gf) (vg)

### **Pumpkin & Sage Arancini • 15**

Lemon myrtle mayo, Grana Padano (v)

### **Salt & Pepper Squid • 18**

Dried chili, dried basil, jalapeno mayo, lemon (gf)

### **Baked Camembert • 18**

Honeycomb, grilled sourdough, candied walnut (v)

### **Pulled Beef Brisket Nachos • 20**

Corn chips, jalapeno, mozzarella, sour cream, corn salsa

## PIES

ALL SERVED WITH MASH, PEAS & GRAVY

### **Beef & Guinness Pie • 20**

### **Chicken Leek & Mushroom Pie • 18**

## SALADS

### **Butternut & Beetroot • 20**

Baby spinach, roasted walnut, goat chevre,  
blood orange dress (v) (gf)

### **Roast Duck Noodles • 23**

Nappa cabbage, bean sprout, chilli threads, peanut,  
coriander, Vietnamese mint, Thai basil, crisp shallot,  
chilli caramel dressing (gf) (o)

## RAG CLASSICS

### Chicken Schnitzel • 20

Chips, salad, gravy

### Chicken Parmigiana • 24

Ham, Napolitana, mozzarella, chips & salad

### Crumbed Barramundi • 24

Chips & salad, yoghurt tartare

### 250g Grain Fed Rump • 25

Chips & salad

Choice of Sauces: Mushroom, Pepper, Gravy

### Wagyu Beef Burger • 19

Lettuce, tomato, Swiss cheese, caramelised onion, ketchup,  
American mustard, pickle, chips

### Fried Chicken Burger • 19

Jalapeno mayo, lemon slaw, Swiss cheese, pickle, chips

### Portobello Mushroom burger • 19

Balsamic onion, baby spinach, camembert & chips

## SIDES

### Garden Salad • 10

Leaves, mixed vegetables, honey balsamic (v)

### Chips • 10

Rosemary salt, confit, garlic mayo (v)

### Honey Carrots • 12

Fennel seeds (v)

### Grilled Corn • 12

smoked paprika, butter (v)

## PIZZAS

GLUTEN FREE BASE +\$6

### Flatbread • 12

Garlic parsley paste, Grana Padano (v)

### Prosciutto • 23

Napolitana sauce, stilton, mozzarella, roquette, lime

### Antipasto • 20

Napolitana sauce, Roma tomato, artichoke, pimiento, Kalamata olive, mozzarella (v)

### Tandoori Chicken • 20

Mint raita, lemon

### Peking Duck • 25

Plum sauce, baby spinach, red onion, mushroom, hoisin, sesame seed, shallot

### Tiger Prawn • 25

Napolitana sauce, baby spinach, Roma tomato, goat chevre

## ENDINGS

### Warm Sticky Date Pudding • 12

Butterscotch & vanilla ice cream

### Salted Chocolate Caramel Tart • 12

Cream, pistachio praline

### Cheese Board • 25

Cheese assortment, dried fruit, nuts, lavosh

# Drink up!



## SPARKLING

Zilzie 'BTW' Sparkling Murray Darling, VIC	10	-	44
Chandon Brut Sparkling Yarra Valley, VIC	-	-	60
Pizzini Prosecco King Valley, VIC	11	-	55
Veuve Cliquot Champagne Reims, FR	-	-	119

## WHITE

Willows Vineyard Riesling Barossa Valley, SA	11	17	51
The Pass Sauvignon Blanc Marlborough, NZ	10	16	48
Astrolabe Sauvignon Blanc Awatere Valley, NZ (vg)	-	-	66
Zilzie 'BTW' Pinot Grigio Murray Darling, VIC	9	14	39
Fattori Pinot Grigio Veneto, IT	-	-	51
Scorpius Pinot Gris Marlborough, NZ (vg)	10	16	48
Juniper Crossing Chardonnay Margaret River, WA (o, b)	13	20	59

## RED

Delatite Pinot Noir Mansfield, VIC (o, b)	11	17	51
Paringa Estate 'Coronella' Pinot Noir Mornington Peninsula, VIC	-	-	71
Voyager Estate 'Girt by Sea' Cabernet Merlot Margert River, WA (o)	-	-	69
Angas & Bremer Cabernet Sauvignon Langhorne Creek, SA	10	16	48
La Celia 'Leyenda' Malbec Mendoza, ARG	11	17	51
Zilzie BTW Shiraz Murray Darling, VIC	9	14	39
Pirathon Blue Shiraz Barossa Valley, SA	12	18	52

## ROSÉ

Zilzie 'BTW' Rosé Murray Darling, VIC	10	15	44
Reserve Des Vignerons Val de Loire Rosé Loire Valley, FR	11	17	51

# WHAT'S ON

*Monday*

**\$15 PARMI & SCHNITZEL**

From 5pm

Bistro

*Tuesday*

**PIZZA & PASTA**

Chef's Selection Of

Rotating Weekly Pasta's

Available Upstairs In The Dining Room

\$17.50 Pizza's From 5pm In The Bistro

*Wednesday*

**CURRY NIGHT**

Follow Us Around The World

With A New Style Each Week

Available from the Bistro from 5pm

*Thursday*

**PASS THE PIG NIGHT**

Chef's Selection Of Rotating Pork Dishes

From 5.30pm

Dining Room & Bistro

*Friday*

**\$18.50 RUMP NIGHT**

Dining Room

*Saturday*

**1KG WINGS \$15**

Bistro

*Sunday*

**\$25 ROAST**

With all the trimmings

