



A LITTLE HISTORY TO START

The Rag & Famish was built in 1860 and is proudly North Sydney's oldest pub. Originally named The Sailor's Return, it was then bought in 1866 by the eccentric Charles Bullivant, who famously renamed it the Rag & Famish Hotel.

There are many stories about where the name "Rag & Famish" came from. Some say Bullivant named it with scorn for the armed services; "Rag & Famish" was a common colloquialism for the Army & Navy Club. A somewhat less jovial tale is that it comes from the quote "If you come here too often you will waste all your substance and be in rags before you die". Since then, "The Rag" has gone by many a name, one of the most memorable comes from when owner Thomas Casey bought the Hotel in 1873, renaming it the North Shore Hotel.

Disaster struck in 1890 with bushfires sweeping through the area, tragically burning the Hotel to the ground. Not to be defeated, Casey rebuilt the pub from the ground up to the building it is today. The Rag & Famish was returned to its historic title in 1975 when purchased by the current owners, The Calligeros Family, who have kept true to its history and heart. "The Rag" continues to bring great service, good food, and cold beer to the locals of North Sydney as it has done for nearly 200 years!

The Rag & Famish Crew

ENTRÉE

Grilled Sourdough • 7.5

Dukkah, balsamic, EVO oil, butter, salt

Truffle Mushroom Tarts • 16

Grana Padano, baby basil (v) (4 pc)

Coffin Bay Oysters

½ Dz • 27 | 1 Dz • 45

Kilpatrick or Champaign vinaigrette (gf)

Salt & Szechuan Pepper Squid • 18

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

Fish Fingers • 20

Port Lincoln sardines, olive tapenade,
Turkish crostini, crisp shallot (4 pc)

Spiced Beef Tartare • 22

Sesame seed, beetroot crisp, shaved cured egg yolk, caperberry (gf)





MAINS

Butternut Ravioli • 30

Goats chevre, sage, pine nut, burnt butter (v)

Sausage & Mash • 32

Pork & apple cider sausage, mash, caramelised onion gravy (o)

Braised Beef Brisket • 32

Wild mushroom medley, confit garlic, potato, kale,
parsnip chip, red wine jus (o)

Tasmanian Salmon • 35

Kohlrabi salad, garlic croute (o)

Rolled "Drunken" Pork Belly • 36

Miso butternut smash, lime chili salt scratching

Moroccan Lamb Backstrap • 39

Butternut, aubergine & red pepper medley,
lime dressed roquette, harissa, Persian fetta (o)

STEAKS

200g Eye Fillet, Riverina NSW • 42

Boulangère potato

350g Rib Eye, Riverina NSW, MBS 2+ • 60

On the bone, boulangère potato

Condiments

Chimichurri, Salsa Verde, Olive tapenade, Red Wine Jus, Mustard melange

A welcome addition!

SIDES

Greenhouse Salad • 10

Miso Butternut Smash • 10

Thick Cut Chips • 10

Rosemary salt

Fancy Peas • 10

Mushroom, truffle oil, grana padano

Honey & Fennel Seed Carrots • 12

Grilled Corn • 12

Smoked paprika butter

Wild Mushroom Medley • 12





TO FINISH

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 (v)

GIFT VOUCHERS

Give the gift of delectable dining and beautiful boozing.

Available via ragandfamish.com.au

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 12 year • 13 | 18yr • 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?

