

Time to eat!

SHARES

Crumbed Korean Wings • 13.5

Sesame seeds (gf)

Shiitak-oh's • 15

Shiitake 'meat' mini tacos, smoked BBQ sauce,
corn salsa (gf) (vg) (3 pc)

Salt & Szechuan Pepper Squid • 18

Chilli, basil, jalapeno mayo, lemon (gf)

Truffle Mushroom Tarts • 16

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

Pulled Beef Brisket Nachos • 22

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

CRISPY LID PIES

ALL SERVED WITH MASH, PEAS & GRAVY

Beef & Guinness Pie • 20

Chicken, Leek & Mushroom Pie • 20

SALADS

Roast Salmon & Green Tea Noodle Salad • 24

Nappa cabbage, cucumber, carrot, bean sprout, seaweed,
edamame, sesame seed, soy mirin dressing

Baked Pumpkin Salad • 22

Quinoa, rocket, pomegranate seed,
black garlic tahini, pine nut (vg)

SIDES

Garden Salad • 10

Leaves, mixed vegetables, honey balsamic (v)

Chips • 12

Rosemary salt, confit garlic mayo (v)

CLASSICS

Chicken Schnitzel • 24

Chips & salad, gravy

Chicken Parmigiana • 25

Ham, Napolitana, mozzarella, chips & salad

Beef Burger • 22

Angus beef patty, lettuce, tomato, bacon jam, cheese, pickle, mustard, ketchup & chips

Chicken Burger • 22

Southern-fried or grilled chicken, jalapeno mayo, lemon slaw, pickle & chips

STEAKS

250g Grain Fed Rump, Riverina NSW • 26

Chips & salad

Chef's Cut • MP

See specials board

Choice of Sauces: Mushroom, Pepper, Jus, Gravy

MAINS

Butternut Ravioli • 28

Goat's chevre, sage, pine nut, burnt butter (v)

Sausages & Mash • 29

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

Ocean Trout • 35

Cauliflower "couscous", pine nut, currants, coriander, asparagus, beetroot yoghurt, kale crisp (gf)

Moroccan Lamb Backstrap • 39

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



PIZZAS

GLUTEN FREE BASE +\$6

Prosciutto • 24

Napolitana sauce, Stilton, mozzarella, roquette, lime

Antipasto • 22

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

Tandoori Chicken • 24

Mint raita, lemon

Tiger Prawn • 26

Napolitana sauce, baby spinach, Roma tomato, goat chevre

ENDINGS

Ricotta Panna Cotta • 12

Torched pistachio, honeycomb, pear (gf)

Coffee Creme Brulee • 12

Chocolate cream, shaved hazelnut (gf)

Cheese Board • 25

Cheese assortment, dried fruit, nuts, lavosh

PLEASE SEE BOARD FOR WEEKLY CHEF'S SPECIALS!

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