



## 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*

## ENTRÉE

### **Chargrilled Sourdough • 14**

Dukkah, balsamic, EVO oil, cultured Australian butter,  
smoked sea salt (v)

### **Salt & Szechuan Pepper Squid • 18**

Dried chilli & basil, jalapeño mayonnaise, lemon (gf)

### **Burrata • 18**

Creamy tomato vinaigrette, heirloom tomatoes  
in red wine vinaigrette, herb oil (v)

### **Fremantle Octopus & Cuttlefish • 22**

Oregano, olive, chili, garlic, citrus (gf) (df)

### **Grilled King Prawns • 24**

Lime coriander avocado smash, chili gremolata (gf) (df)

## MAINS

### **Wild Mushroom Ravioli • 28**

Truffle Cream, Grana Padano (v)

### **Pork Tenderloin • 34**

Braised cabbage, speck, baked apple & walnut sauce (gf) (df)

### **Silver Dory • 36**

Kipfler potato, lemon saffron crème, dehydrated tomato, parsley oil (gf)

### **Lamb Rump • 39**

Smoked eggplant puree, Dutch carrot, yoghurt tarator,  
jus, pistachio, mint (gf)

### **Roast Salmon & Green Tea Noodle Salad • 24**

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

(v) vegetarian • (vg) vegan • (gf) gluten free • (df) dairy free



## STEAK

### **200g Eye Fillet, Riverina NSW • 48**

Wild mushroom medley, cauliflower puree,  
charred pickle onion, red wine jus (gf) (df)

### **350g Chefs Selected Rib Eye • 54**

On the bone, rosemary salted chips, red wine jus (gf) (df)

Thursday From 5.30pm • Steak Frites • 25

## SIDES

### **Green House Salad • 10**

Leaves, mixed vegetables, honey balsamic

### **Chips • 10**

Rosemary salt

### **Beer Braised Brussel Sprouts • 10**

Bacon bits (gf)

## TO FINISH

### **Warm Sticky Date Pudding • 12**

Butterscotch & vanilla ice cream

### **Coffee Crème Brûlée • 12**

Chocolate crème, shaved hazelnut

### **Cheese Board • 12**

Cheese assortment, dried fruit, nuts, honeycomb, lavosh

