



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

Heirloom Tomato • 18

Pea Mousse, Olive, Tarragon, Shallot Vinaigrette (v/gf)

Quail • 22

King Brown Mushroom, Crispy Prosciutto (gf)

Stracciatella • 22

Capers, Cured Cucumber, Dill, Grilled Sourdough (gfo)

King Prawn • 24

Labneh, Chimichurri, Sumac, Grilled Lemon (gf)

Salmon Crudo • 28

Ponzu, Mandarin, Peach, Salmon Roe

SIDES

Fries • 12

Aioli, Sumac

Garden Salad • 12

Shallot Dressing (v/gf)

Charred Green Beans • 12

(v/gf)



MAINS

Pan Roasted Market Fish • MP

Sauce Vierge, Asparagus, Avruga (gf)

Roasted Pumpkin • 22

Kombu Butter, Pepitas (v/gf)

Slow Cooked Spatchcock • 38

Ajvar, Toum, Turnip (gf)

Pistachio & Herb Crusted Lamb Rump • 42

Parsnip, Wilted Spinach, Jus

Butchers Cut • 52

Café de Paris Butter, Hand Cut Chips, Jus

TO FINISH

Granita Fruit Salad • 15

Fresh Fruit, Ginger Granita, Coconut, Lime (gf)

Sticky Date Pudding • 15

Spiced Tuille, Vanilla Ice Cream

Single Brie • 15

Quince, Grape, Walnut, Lavosh

