

THE  
**HASTINGS**  
BOWRAL

**DINING**  
**MENU**

**DINING MENU SERVED**

Monday & Tuesday 11am-4pm  
Wednesday & Thursday 11am-8:30pm  
Friday and Saturday 11am-9pm  
Sunday 11am-6pm

*10% Surcharge Applies on Sundays and Public Holidays*



# SMALLS

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<b>GARLIC FLATBREAD</b>	<b>12</b>	<b>FRESHLY SHUCKED OYSTERS</b>	<b>4/\$20</b> <b>10/\$50</b>
Wood roasted flatbread, confit garlic, rosemary, aged parmesan (V)		Mignonette, lemon (GF)(DF)	
<b>SAN DANIELLE PROSCIUTTO</b>	<b>23</b>	<b>BURRATA</b>	<b>23</b>
Shaved prosciutto, rockmelon, stracciatella, pistacchio, basil		Sweet tomatoes, basil oil, black salt (V) (GF)	
<b>MORTADELLA</b>	<b>21</b>	<b>SCALLOP CEVICHE</b>	<b>24</b>
Pickled peppers, olive oil		Lime, chilli, soft herbs, avocado mousse (GF)(DF)	
<b>ROASTED ZUCCHINI BLOSSOMS</b>	<b>22</b>	<b>BEEF CARPACCIO</b>	<b>25</b>
Whipped ricotta, hot honey, walnuts (V)		Rocket, capers, lemon, granna padano (GF)	
<b>SALMON CRUDO</b>	<b>24</b>	<b>BABY SQUID</b>	<b>22</b>
Cucumber, citrus, extra virgin olive oil, cress (GF)		Lightly coated crispy loligo squid, szechuan, lime aioli (GF) (DF)	

# BIGS

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<b>CHICKEN COTOLETTA (BONE IN)</b>	<b>32</b>	<b>BEER BATTERED FLATHEAD</b>	<b>28</b>
Parmesan and oregano crumbed chicken breast, chopped cos salad, buttermilk dressing		Fries, house salad, chunky tartare, lemon	
<b>CRAB LINGUINE</b>	<b>34</b>	<b>PAN-ROASTED BARRAMUNDI</b>	<b>34</b>
Spanner crab, garlic, chilli, tomato, bisque, basil		Rocket, fennel, citrus, walnuts	
<b>ROASTED PORCHETTA</b>	<b>34</b>	<b>ROASTED EGGPLANT</b>	<b>31</b>
Crispy porchetta, fennel, rocket, salsa verde, lemon (GF)		Romesco, labneh, soft herbs, molasses(V)	
		<b>RISONI AL VERDE</b>	<b>30</b>
		Asparagus, zucchini, broccolini, whipped ricotta (V)(VO)	

**LAMB RAGU** **34**

Slow roasted lamb shoulder, tomato  
sugo, rigatoni, gremolata

**ANGUS BEEF BURGER** **28**

Green oak, tomato, pickles, burger  
sauce, fries

**PETIT EYE FILLET** **48**

180gm MB3 beef fillet, thyme roasted  
potatoes, wilted greens, jus (GF) (DFO)

**800GM RIBEYE** **129**

Rangers Valley beef, nduja butter,  
chimichurri (GF) (DFO)

**SIDES**

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Fries, truffle aioli, aged parmesan **12**  
(GF)(DFO)(V)

Beef tallow spuds, black salt (GF) **12**

Charred broccolini, nduja butter, **12**  
almonds (VO)

Roast Pumpkin, Whipped **13**  
Ricotta, Pepitas, Pomegranate  
(GF)(V)(VO)

Rocket, Fennel, Orange, **14**  
Walnuts, Granna Padano (VO)

**FOR THE KIDS**

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**14**

Includes Ice cream and Jelly

**FISH & CHIPS****HAM & CHEESE FLATBREAD****FRIED CHICKEN & CHIPS****DESSERT**

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**CLASSIC TIRAMISU** **18**

Sponge finger, coffee liquor,  
mascarpone

**CHOCOLATE TART** **17**

Belgian chocolate ganache, salted  
caramel mousse, hazelnut praline

**CREME BRULEE** **19**

White chocolate, raspberry sorbet,  
pistachio

**CHEESE PLATE** **28**

Selection of soft and hard cheeses,  
lavosh, quince



# COCKTAILS

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## SIGNATURE

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**The Velvet** 22

*Gordons gin, blueberry monin, lemon, egg white*

**Flaming Gala** 22

*Jose Cuervo tequila, grapefruit juice, lime, agave*

**High Noon** 22

*Sheepdog peanut butter whiskey, fireball cinnamon whiskey, green apple*

**Sunset Oasis** 22

*Blue mile vodka, aperol, strawberry puree, orange, egg white*

**Yellow Canary** 22

*Malibu coconut rum, triplesec, passionfruit puree, pineapple*

**The Botanical** 22

*Gordans gin, elderflower, cucumber, mint*

## CLASSIC

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**Aperol Spritz** 18

**Elderflower Spritz** 18

**Limoncello Spritz** 18

**Margarita** 20

**Spicy Margarita** 20

**Tommy's Margarita** 20

**Amaretto Sour** 20

**Cosmopolitan** 20

**Old Fashioned** 20

**Espresso Martini** 20

**French Martini** 20

**Whisky Sour** 20

# WINE

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## SPARKLING

G | B

**Frankie Sparkling NV** 9 | 38

*South Australia*

**Mojo Prosecco NV** 11 | 45

*South Australia*

**Clover Hill NV Cuvée** | 85

*Tasmania*

**Veuve Clicquot Brut** | 155

*Champagne*

**Louis Roederer Collection** | 190

**245 NV**

*Champagne, France*

**Dom Perignon** | 699

*Champagne, France*

**MAGNUM (1.5L)**

**Louis Roederer Collection** | 380

**244 NV**

*Champagne*

## ROSÉ

**Alkoomi Grazing Rosé** 10 | 45

*Frankland River, Western Australia*

**Dawning Day Slim Dusky** | 75

**Pinot Rosé 2025**

*Southern Highlands*

**Rameau d'Or Petit** | 85

**Amour Rosé 2024**

*Provence, France*

**AIX Dry Rosé 2024** | 95

*Provence, France*

**MAGNUM (1.5L)**

**AIX Rosé** | 125

*Provence, France*

## WHITE

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**Cherry Tree Hill Chardonnay** 12 | 49  
*Cowra, Australia*

**Frankie Sauvignon Blanc** 9.5 | 39  
**2024**  
*South Australia*

**Kismet Moscato NV** 10 | 44  
*Victoria, Australia*

**Artemis Pinot Grigio 2024** 14 | 58  
*Southern Highlands*

**Nick O'Leary Riesling** 15 | 70  
*Canberra Region*

**Totara Sauvignon Blanc** | 55  
*Marlborough*

**Dawning Day Pinot Gris 2025** | 60  
*Southern Highlands*

**Credaro Kinship Chardonnay** | 65  
**2024**  
*Margaret River*

**Henschke Julius Riesling 2024** | 85  
*Eden Valley*

**Alois Lageder Porer Pinot** | 95  
**Grigio 2023**  
*Alto Adige, Italy*

**Sa Raja Vermentino Superiore** | 110  
**Kramori 2023 DOCG**  
*Sardinia, Italy*

**Shaw + Smith Lenswood** | 120  
**Chardonnay 2022**  
*Adelaide Hills*

## RED

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**Chain of Fire Shiraz** 9 | 38  
**Cabernet**  
*Central Ranges*

**Frankie Shiraz 2024** 9.5 | 39  
*South Australia*

**Poggio Anima Primitivo** 13 | 58  
**"Lilith" 2023**  
*Salento, Italy*

**Artemis Pinot Noir 2023** 14 | 62  
*Southern Highlands*

**Hesketh Regional Selections** | 60  
**Cabernet 2022**  
*Coonawarra*

**Artemis Shiraz 2023** | 68  
*Southern Highlands*

**Dawning Day Pinot Noir 2024** | 70  
*Southern Highlands*

**Dawning Day Garage** | 75  
**Grenache 2024**  
*Southern Highlands*

**The Artsmith Petit Verdot** | 85  
**2023**  
*Barossa Valley*

**Mount Horrocks Cabernet** | 100  
**Sauvignon 2022**  
*Clare Valley*

**Henschke Keyneton** | 120  
**Euphonium Shiraz Blend 2022**  
*South Australia*

## BEER

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M | S

**Great Northern Mid** 6.5 | 8

**Carlton Draught** 7 | 9

**Reches** 7 | 9

**4 Pines** 7.8 | 9.8

**Balter** 7.8 | 9.8

**Peroni Nastro Azzuro** 7.8 | 9.8



# SPIRITS

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## VODKA

<u>Blue Mile Vodka</u>	10
<u>Smirnoff Red Label</u>	11
<u>Grey Goose</u>	14

## GIN

<u>Gordons London Dry</u>	11
<u>Gordon's Premium Pink</u>	12
<u>Hendrick's Small Batch</u>	14
<u>Ink Floral Infused</u>	15

## WHISKY

<u>Canadian Club</u>	12
<u>Johnnie Walker Red</u>	12
<u>Jack Daniel's Old No.7</u>	12
<u>Jameson Irish Whiskey</u>	13
<u>Gentleman Jack</u>	14
<u>Glenfiddich 12yo Single Malt</u>	15
<u>Laphroaig 10yo Single Malt</u>	17
<u>Balvenie 14yo Caribbean Cask</u>	18
<u>Hakushu Distiller's Reserve</u>	20
<u>Yamazaki 12yo Single Malt</u>	35

## COGNAC

<u>Hennessy VS</u>	16
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## TEQUILA

<u>Jose Cuervo Silver</u>	12
<u>1800 Coconut Agave Silver</u>	15
<u>Patrón Xo Cafè Coffee Tequila</u>	18
<u>Patrón Silver Mexican Tequila</u>	19
<u>Herradura Reposado Tequila</u>	20
<u>Don Julio Añejo</u>	22

## LIQUEURS & APERITIFS

<u>Aperol</u>	11
<u>Campari</u>	11
<u>Steinbok Triple Sec</u>	11
<u>St-Germain Elderflower</u>	11
<u>Amaro Montenegro</u>	11
<u>Rosso Antico Aperitivo</u>	12
<u>Pimm's No.1</u>	12
<u>Baileys Irish Cream</u>	12
<u>Disaronno Amaretto</u>	12
<u>Fireball Cinnamon</u>	12
<u>Jägermeister</u>	12
<u>Wild Turkey American Honey</u>	12
<u>Chambord Raspberry</u>	12
<u>Midori Melon</u>	12
<u>Galliano Sambuca Black</u>	13
<u>Cinzano Dry Vermouth</u>	13
<u>Kahlúa Coffee Liqueur</u>	13

## RUM

<u>Bundaberg UP Rum</u>	11
<u>Malibu Coconut</u>	11
<u>Captain Morgan Spiced</u>	12
<u>Bacardi Carta Blanca</u>	12

## BOURBON

<u>Southern Comfort</u>	11
<u>Jim Beam Black</u>	13
<u>Wild Turkey 81 Proof</u>	13
<u>Maker's Mark</u>	14

# NON-ALCOHOLIC

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## JUICE

<u>Orange Juice</u>	6
<u>Apple Juice</u>	6
<u>Pineapple Juice</u>	6
<u>Cranberry Juice</u>	7

## TEA

<u>Green Tea</u>	5
<u>English Breakfast</u>	5
<u>Chamomile</u>	5
<u>Earl Grey</u>	5

## SOFT DRINKS

<u>Pepsi</u>	4.5
<u>Pepsi Max</u>	4.5
<u>Lemonade</u>	4.5
<u>Solo</u>	4.5
<u>Tonic Water</u>	4.5
<u>Ginger Ale</u>	4.5
<u>Lemon, Lime and Bitters</u>	5
<u>Bundaberg Ginger Beer</u>	7

## COFFEE

C | M

<u>Cappuccino</u>	5   5.5
<u>Espresso</u>	5   5.5
<u>Flat White</u>	5   5.5
<u>Latte</u>	5   5.5
<u>Long black</u>	5   5.5
<u>Macchiato</u>	5   5.5
<u>Piccolo</u>	5   5.5
<u>Mocha</u>	5   5.5
<u>Hot Chocolate</u>	5   5.5
<u>Iced Latte</u>	5.5



SWING.

SIP.

SOCIALISE.

@THEHASTINGSBOWRAL

