

THE
HASTINGS
BOWRAL

DINING
MENU

10% Surcharge Applies on Sundays and Public Holidays



SMALLS

HOUSE-MADE FOCACCIA 12	WHOLE YAMBA KING PRAWNS 3/\$18 5/\$30
Rosemary, roasted garlic, sea salt, extra virgin olive oil (V)	Charred, 'nduja, lemon, salsa verde
CHARCUTERIE 28	ITALIAN BURRATA 24
Barbaro mortadella, Calabrese salami, San Daniele prosciutto, charred pickled peppers (G/F)	Heirloom tomatoes, basil oil, black salt (V)(G/F)
POLENTA CHIPS 18	BAKED CAMEMBERT 22
Roasted tomato sugo, salsa verde, aged Grana Padano (V)(G/F)	Caramelised onion jam, rosemary, croûtes (V)
TEMPURA ZUCCHINI BLOSSOMS 22	SALMON GRAVLAX 25
Herbed ricotta, hot honey, pistachio crumble (V)	House-cured salmon, mustard crème fraîche, dill, lemon (G/F)
FRIED LOLIGO SQUID 22	
Szechuan salt, lime aioli (G/F) (D/F)	

BIGS

LAMB RAGU 35	CRAB LINGUINE 37
Slow-braised lamb shoulder, tomato sugo, rigatoni, garlic croûte, grated pecorino (D/F/O)	Blue swimmer crab, lobster bisque, tomato, basil, garlic, chilli
RISOTTO AL VERDE 32	BEER-BATTERED FLATHEAD 28
Asparagus, broccolini, zucchini, pea purée, Grana Padano (G/F)(V)(V/O)	Fries, house salad, chunky tartare, lemon
SIGNATURE BURGER 28	HUMPTY DOO BARRAMUNDI 34
Wagyu beef patty, house pickles, American cheddar, oak leaf lettuce, tomato, signature burger sauce, fries	Crispy skin barramundi, fresh rocket, almonds, citrus, vinaigrette (G/F)(D/F)
	SEAFOOD PIE 33
	Prawns, squid, scallops, flathead, velouté, mashed potato, golden puff pastry

BUTTERFLIED SPATCHCOCK 38	LITTLE JOE'S EYE FILLET 52
Marinated and charred, roast carrot puree, green herb oil (G/F)	Char-grilled MB4 beef tenderloin, silky mashed potatoes, sautéed greens, peppercorn sauce (G/F) (D/F/O)
RIVERINA BEEF CHEEK 37	600G PORK DELMONICO 49
300gm slow cooked, creamy herb polenta, red wine and thyme braising jus	Berkshire pork chop, mustard greens, apple glaze (G/F) (D/F/O)

SIDES

TRUFFLE FRIES 14	CREAMY MASH 12
Black truffle aioli, aged Parmesan, chives (D/F/O)	Cultured butter, sea salt flakes (V)(G/F)
RADICCHIO LEAVES 14	CAULIFLOWER GRATIN 14
Goat's cheese, charred pear, roasted walnuts, aged balsamic (G/F) (D/F/O)	Gruyère cream, cheddar crust (V)
	BRUSSELS SPROUTS 15
	Crispy speck, eschalots, thyme

KIDS

Served with Ice cream and Jelly

FISH & CHIPS

CHICKEN TENDERS & CHIPS

PENNE NAPOLITANA

DESSERT

BELGIAN CHOCOLATE FONDANT 19
Warm molten dark chocolate pudding, vanilla bean ice cream, butterscotch sauce
CREME BRULEE 19
White chocolate, raspberry sorbet
PISTACHIO BASQUE CHEESECAKE 18
Burnt baked cheesecake, mixed berry coulis, pistachio crumb (G/F)

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V = Vegetarian | VO = Vegan Option | DF = Dairy Free | GF = Gluten Free

COCKTAILS

SIGNATURE

The Velvet	23
<i>Gordons gin, blueberry monin, lemon, egg white</i>	
Flaming Gala	23
<i>Jose Cuervo tequila, grapefruit juice, lime, agave</i>	
High Noon	23
<i>Sheepdog peanut butter whiskey, fireball cinnamon whiskey, green apple</i>	

Sunset Oasis	23
<i>Blue mile vodka, aperol, strawberry puree, orange, egg white</i>	
Yellow Canary	23
<i>Malibu coconut rum, triplesec, passionfruit puree, pineapple</i>	
The Botanical	23
<i>Gordans gin, elderflower, cucumber, mint</i>	

CLASSIC

Aperol Spritz	19
Elderflower Spritz	19
Limoncello Spritz	19
Margarita	21
Spicy Margarita	21
Tommy's Margarita	21

Amaretto Sour	21
Cosmopolitan	21
Old Fashioned	21
Espresso Martini	21
French Martini	21
Whisky Sour	21

WINE

Non alcoholic wines available on request

ROSÉ

G | B

Alkoomi Grazing Rosé	12 50
<i>Frankland River, Western Australia</i>	
Dawning Day Slim Dusky Pinot Rosé 2025	75
<i>Southern Highlands</i>	
Rameau d'Or Petit Amour Rosé 2024	85
<i>Provence, France</i>	
AIX Dry Rosé 2024	95
<i>Provence, France</i>	
MAGNUM (1.5L) AIX Rosé	130
<i>Provence, France</i>	

SPARKLING

Frankie Sparkling NV	10 50
<i>South Australia</i>	
Mojo Prosecco NV	11 55
<i>South Australia</i>	
Clover Hill NV Cuvée	90
<i>Tasmania</i>	
Veuve Clicquot Brut	175
<i>Champagne</i>	
Louis Roederer Collection 245 NV	195
<i>Champagne, France</i>	
Dom Perignon	699
<i>Champagne, France</i>	
MAGNUM (1.5L) Louis Roederer Collection 244 NV	385
<i>Champagne</i>	

WHITE

Cherry Tree Hill Chardonnay	13 60
<i>Cowra, Australia</i>	
Frankie Sauvignon Blanc 2024	10 45
<i>South Australia</i>	
Kismet Moscato NV	12 55
<i>Victoria, Australia</i>	
Artemis Pinot Grigio 2024	14 65
<i>Southern Highlands</i>	
Nick O'Leary Riesling	15 75
<i>Canberra Region</i>	
Totara Sauvignon Blanc	60
<i>Marlborough</i>	
Dawning Day Pinot Gris 2025	65
<i>Southern Highlands</i>	
Credaro Kinship Chardonnay 2024	70
<i>Margaret River</i>	
Henschke Julius Riesling 2024	90
<i>Eden Valley</i>	
Alois Lageder Porer Pinot Grigio 2023	100
<i>Alto Adige, Italy</i>	
Sa Raja Vermentino Superiore Kramori 2023 DOCG	115
<i>Sardinia, Italy</i>	
Shaw + Smith Lenswood Chardonnay 2022	145
<i>Adelaide Hills</i>	

BEER

M | S

Great Northern Mid	7.5 10
Carlton Draught	8 10.5
Reches	8 10.5

RED

Frankie Shiraz 2024	10 45
<i>South Australia</i>	
Poggio Anima Primitivo "Lilith" 2023	14 65
<i>Salento, Italy</i>	
Artemis Pinot Noir 2023	15 70
<i>Southern Highlands</i>	
Hesketh Regional Selections Cabernet 2022	60
<i>Coonawarra</i>	
Artemis Shiraz 2023	70
<i>Southern Highlands</i>	
Dawning Day Pinot Noir 2024	75
<i>Southern Highlands</i>	
Dawning Day Garage Grenache 2024	80
<i>Southern Highlands</i>	
The Artsmith Petit Verdot 2023	90
<i>Barossa Valley</i>	
Mount Horrocks Cabernet Sauvignon 2022	105
<i>Clare Valley</i>	
Henschke Keyneton Euphonium Shiraz Blend 2022	125
<i>South Australia</i>	
4 Pines	9 11
Balter	9.5 12.5
Peroni Nastro Azzuro	9.5 12

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SPIRITS

VODKA

<u>Blue Mile Vodka</u>	12
<u>Smirnoff Red Label</u>	13
<u>Grey Goose</u>	15

GIN

<u>Gordons London Dry</u>	12
<u>Gordon's Premium Pink</u>	12
<u>Hendrick's Small Batch</u>	15
<u>Ink Floral Infused</u>	16

WHISKY

<u>Canadian Club</u>	12
<u>Johnnie Walker Red</u>	12
<u>Jack Daniel's Old No.7</u>	12
<u>Sheepdog Peanut Butter Whisky</u>	14
<u>Jameson Irish Whiskey</u>	14
<u>Gentleman Jack</u>	15
<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>	13
<u>Amaro Montenegro</u>	12
<u>Rosso Antico Aperitivo</u>	11
<u>Pimm's No.1</u>	12
<u>Baileys Irish Cream</u>	11
<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>	11
<u>Kahlúa Coffee Liqueur</u>	13
<u>Pama Pomegranate</u>	12
<u>Solbevi Limoncello</u>	12

RUM

<u>Bundaberg UP Rum</u>	12
<u>Malibu Coconut</u>	12
<u>Captain Morgan Spiced</u>	14
<u>Bacardi Carta Blanca</u>	12

NON-ALCOHOLIC

COFFEE

C | M

<u>Cappuccino</u>	5.5 6
<u>Espresso</u>	5.5 6
<u>Flat White</u>	5.5 6
<u>Latte</u>	5.5 6
<u>Long black</u>	5.5 6
<u>Macchiato</u>	5.5 6
<u>Piccolo</u>	5.5 6
<u>Mocha</u>	5.5 6
<u>Hot Chocolate</u>	5.5 6
<u>Iced Latte</u>	5.5

<u>Alternate Milks</u>	0.5
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Oat, Almond, Lactose Free, Soy

TEA

<u>Green Tea</u>	5.5
<u>English Breakfast</u>	5.5
<u>Chamomile</u>	5.5
<u>Earl Grey</u>	5.5

BOURBON

<u>Southern Comfort</u>	12
<u>Jim Beam Black</u>	13
<u>Wild Turkey 81 Proof</u>	13
<u>Maker's Mark</u>	14

SOFT DRINKS

<u>Pepsi</u>	5
<u>Pepsi Max</u>	5
<u>Lemonade</u>	5
<u>Solo</u>	5
<u>Tonic Water</u>	5
<u>Ginger Ale</u>	5
<u>Lemon, Lime and Bitters</u>	6
<u>Bundaberg Ginger Beer</u>	7.5

JUICE

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

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SWING.

SIP.

SOCIALISE.

@THEHASTINGSBOWRAL

