

THE  
**HASTINGS**  
BOWRAL

**BAR MENU**

**PLEASE ORDER & PAY AT THE BAR**

*10% Surcharge Applies on Sundays and Public Holidays*



# FROM THE KITCHEN

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<b>SOUP OF THE DAY</b> Toasted Focaccia	15	<b>BLT WRAP</b> Bacon, lettuce, tomato, cheese	16
<b>KOREAN FRIED CHICKEN WINGS</b> Cucumber, sesame mayo	19	<b>BUTTERNUT PUMPKIN &amp; FETTA ARANCINI</b> Aioli, grated granna padano (V)	18
<b>FISH TACOS</b> Crispy battered fish, slaw, citrus aioli (2 tacos) (D/F)	16	<b>FRIED CHICKEN TACOS</b> Buttermilk fried chicken, slaw, chipotle mayo (2 tacos)	16
<b>STEAK SANDWICH</b> Caramelised onion, rocket, roasted red peppers, aioli	20	<b>DELI SANDWICH</b> Prosciutto, salami, mortadella, basil pesto, shaved parmesan, rocket	19
<b>ROASTED BABY BEETROOT SALAD</b> Goats cheese, walnuts, crispy kale (G/F) (V) (V/O)	22	<b>CRAB CAKES</b> Dill creme fraiche, cress, lemon	20
<b>SALT AND PEPPER SQUID</b> Tartare, lemon (G/F)(D/F)	19		
<b>FRIES</b> Sea salt, aioli (G/F)(V)	10		

## KIDS

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14

*SERVED WITH ICE CREAM & JELLY*

**FISH & CHIPS**  
**CHICKEN TENDERS & CHIPS**  
**PENNE NAPOLITANA**

**V = Vegetarian | V/O = Vegan Option | D/F = Dairy Free | G/F = Gluten Free**

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# BOTTOMLESS BANQUET

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2 HOUR SEATING | \$89PP | AVAILABLE FOR GROUPS OF 4 OR MORE

A generous feast of share-style dishes designed for the table, beginning with a bottle of bubbles to share on arrival, followed by two hours of unlimited beverages. RSA applies.

## FIRST COURSE

House baked focaccia, confit garlic, sea salt, extra virgin olive oil  
Charcuterie, calabrese salami, green olive mortadella, San Danielle prosciutto, pickled chillis  
Baked camembert, onion jam, rosemary

## SECOND COURSE

Tempura zucchini blossoms, ricotta, soft herbs, hot honey  
Lamb shoulder ragu, tomato sugo, rigatoni, salsa verde, grana padano  
Fried chicken tacos, soft tortilla, chipotle slaw, pickles

## BEVERAGES

*Bottle of bubbles on arrival*

French Martini

Mimosa

Margaritas: Spicy & Regular

Spritz Jugs: Limoncello, Aperol & Elderflower

House Beer

House Wine

Soft Drinks



# COCKTAILS

Mocktails available on request

## **The Velvet** 23

Gordons gin, blueberry monin, lemon, egg white

## **Flaming Gala** 23

Jose Cuervo tequila, grapefruit juice, lime, agave

## **High Noon** 23

Sheepdog peanut butter whiskey, fireball cinnamon whiskey, green apple

## **Sunset Oasis** 23

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

## **Yellow Canary** 23

Malibu coconut rum, triplesec, passionfruit puree, pineapple

## **The Botanical** 23

Gordans gin, elderflower, cucumber, mint

## **Spritzes** 19

Aperol | Elderflower | Limoncello

## **Amaretto Sour** 21

## **Cosmopolitan** 21

## **Old Fashioned** 21

## **French Martini** 21

## **Whisky Sour** 21

## **Espresso Martinis**

Regular 21

Caramel | Coconut | Tiramisu 23

## **Margaritas** 21

Regular | Spicy | Tommy's

## **Margarita Tasting Board** 35

Includes Classic, Spicy, Sweet Apple & Blood Orange

# WINE

Non alcoholic wines available on request

## **ROSÉ** G | B

### **Alkoomi Grazing Rosé** 12 | 50

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** | 130  
Provence, France

## **SPARKLING**

### **Frankie Sparkling NV** 10 | 50

South Australia

### **Mojo Prosecco NV** 11 | 55

South Australia

### **Clover Hill NV Cuvée** | 90

Tasmania

### **Veuve Clicquot Brut** | 175

Champagne

### **Louis Roederer Collection** | 195

**245 NV**  
Champagne, France

### **Dom Perignon** | 699

Champagne, France

### **MAGNUM (1.5L)**

**Louis Roederer Collection** | 385  
**244 NV**  
Champagne

## WHITE

G | B

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**Cherry Tree Hill Chardonnay** 13 | 60  
*Cowra, Australia*

**Frankie Sauvignon Blanc** 10 | 45  
**2024**  
*South Australia*

**Kismet Moscato NV** 12 | 55  
*Victoria, Australia*

**Artemis Pinot Grigio 2024** 14 | 65  
*Southern Highlands*

**Nick O'Leary Riesling** 15 | 75  
*Canberra Region*

**Totara Sauvignon Blanc** | 60  
*Marlborough*

**Dawning Day Pinot Gris 2025** | 65  
*Southern Highlands*

**Credaro Kinship Chardonnay** 14 | 70  
**2024**  
*Margaret River*

**Henschke Julius Riesling 2024** | 90  
*Eden Valley*

**Alois Lageder Porer Pinot** | 100  
**Grigio 2023**  
*Alto Adige, Italy*

**Sa Raja Vermentino Superiore** | 115  
**Kramori 2023 DOCG**  
*Sardinia, Italy*

**Shaw + Smith Lenswood** | 145  
**Chardonnay 2022**  
*Adelaide Hills*

## RED

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**Frankie Shiraz 2024** 10 | 45  
*South Australia*

**Poggio Anima Primitivo** 14 | 65  
**"Lilith" 2023**  
*Salento, Italy*

**Artemis Pinot Noir 2023** 15 | 70  
*Southern Highlands*

**Hesketh Regional Selections** 12 | 60  
**Cabernet 2022**  
*Coonawarra*

**Artemis Shiraz 2023** | 70  
*Southern Highlands*

**Dawning Day Pinot Noir 2024** | 75  
*Southern Highlands*

**Dawning Day Garage** | 80  
**Grenache 2024**  
*Southern Highlands*

**The Artsmith Petit Verdot** | 90  
**2023**  
*Barossa Valley*

**Mount Horrocks Cabernet** | 105  
**Sauvignon 2022**  
*Clare Valley*

**Henschke Keyneton** | 125  
**Euphonium Shiraz Blend 2022**  
*South Australia*

## BEER

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**Great Northern Mid** 7.5 | 10

**Carlton Draught** 8 | 10.5

**Reches** 8 | 10.5

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**4 Pines** 9 | 11

**Balter** 9.5 | 12.5

**Victoria Bitter** 8 | 10.5

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# SPIRITS

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## VODKA

Blue Mile Vodka	12
Smirnoff Red Label	13
Grey Goose	15

## GIN

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

## WHISKY

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

## COGNAC

Hennessy VS	16
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## TEQUILA

Jose Cuervo Silver	12
1800 Coconut Agave Silver	15
Patrón Xo Café Coffee Tequila	18
Patrón Silver Mexican Tequila	19
Herradura Reposado Tequila	20
Don Julio Añejo	22

## LIQUEURS & APERITIFS

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

## 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

# NON-ALCOHOLIC

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## 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

Alternate Milks 0.5

*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

## 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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