

THE
HASTINGS
BOWRAL

DINING
MENU

10% Surcharge Applies on Sundays and Public Holidays

Split bills can only be processed by item and divided across a maximum of 10 payments. Thank you for your understanding.



SMALLS

HOUSE-MADE FOCACCIA 12

Rosemary, roasted garlic, sea salt, extra virgin olive oil (V)

CHARCUTERIE 28

Barbaro mortadella, Calabrese salami, San Daniele prosciutto, charred pickled peppers (G/F)

POLENTA CHIPS 18

Roasted tomato sugo, salsa verde, aged Grana Padano (V)(G/F)

TEMPURA ZUCCHINI BLOSSOMS 22

Herbed ricotta, hot honey, pistachio crumble (V)

FRIED LOLIGO SQUID 22

Szechuan salt, lime aioli (G/F) (D/F)

WHOLE YAMBA KING PRAWNS 3/\$18

5/\$30

Charred, 'nduja, lemon, salsa verde

ITALIAN BURRATA 24

Heirloom tomatoes, basil oil, black salt (V)(G/F)

BAKED CAMEMBERT 22

Caramelised onion jam, rosemary, croûtes (V)

SALMON GRAVLAX 25

House-cured salmon, mustard crème fraîche, dill, lemon (G/F)

BIGS

LAMB RAGU 35

Slow-braised lamb shoulder, tomato sugo, rigatoni, garlic croûte, grated pecorino (D/F/O)

RISOTTO AL VERDE 32

Asparagus, broccolini, zucchini, pea purée, Grana Padano (G/F)(V)(V/O)

SIGNATURE BURGER 28

Wagyu beef patty, house pickles, American cheddar, oak leaf lettuce, tomato, signature burger sauce, fries

CRAB LINGUINE 37

Blue swimmer crab, lobster bisque, tomato, basil, garlic, chilli

BEER-BATTERED FLATHEAD 28

Fries, house salad, chunky tartare, lemon

HUMPTY DOO BARRAMUNDI 34

Crispy skin barramundi, fresh rocket, almonds, citrus, vinaigrette (G/F)(D/F)

SEAFOOD PIE 35

Prawns, squid, scallops, flathead, velouté, mashed potato, golden puff pastry

ROASTED CHICKEN SUPREME 34

Marinated pan-roasted chicken breast, creamy mashed potatoes, sautéed sprouts, speck, caramelised onion (GF)

300GM RIVERINA BEEF CHEEK 37

Slow cooked, creamy herb polenta, red wine thyme braising jus

LITTLE JOE'S EYE FILLET 52

Char-grilled MB4 beef tenderloin, silky mashed potatoes, sautéed greens, peppercorn sauce (G/F) (D/F/O)

350GM RIB SIRLOIN 49

Jacks Creek bone in sirloin, crispy potato gratin, broccolini, wild mushroom jus

300GM PORK CUTLET 34

Free range berkshire pork, pumpkin puree, mustard greens, apple glaze (G/F)

KIDS 14

Served with Ice cream and Jelly

FISH & CHIPS**CHICKEN TENDERS & CHIPS****PENNE NAPOLITANA****SIDES****TRUFFLE FRIES 14**

Black truffle aioli, aged Parmesan, chives (D/F/O)

RADICCHIO LEAVES 14

Goat's cheese, charred pear, roasted walnuts, aged balsamic (G/F) (D/F/O)

CREAMY MASH 12

Cultured butter, sea salt flakes (V)(G/F)

CAULIFLOWER GRATIN 14

Gruyère cream, cheddar crust (V)

BRUSSELS SPROUTS 15

Crispy speck, eschalots, thyme

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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BOTTOMLESS BANQUET

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

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

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

M | S

Great Northern Mid 7.5 | 10

Carlton Draught 8 | 10.5

Reches 8 | 10.5

4 Pines 9 | 11

Balter 9.5 | 12.5

Victoria Bitter 8 | 10.5

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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

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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

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

