

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 (A)	
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)(A)	
FRIED LOLIGO SQUID	22		
Szechuan salt, lime aioli (G/F)(D/F)(I)			

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 (A)	
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 (A)	
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)(A)	
		SEAFOOD PIE	35
		Prawns, squid, scallops, flathead, velouté, mashed potato, golden puff pastry (M)	

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

Served with Ice cream and Jelly

FISH & CHIPS (A)

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)	

V = Vegetarian | VO = Vegan Option | DF = Dairy Free | GF = Gluten Free
Seafood: A = Australian | I = Imported | M = Mixed Origin

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COCKTAILS

SIGNATURE

<u>The Velvet</u> 23	<u>Sunset Oasis</u> 23
Gordons gin, blueberry monin, lemon, egg white	Blue mile vodka, aperol, strawberry puree, orange, egg white
<u>Flaming Gala</u> 23	<u>Yellow Canary</u> 23
Jose Cuervo tequila, grapefruit juice, lime, agave	Malibu coconut rum, triplesec, passionfruit puree, pineapple
<u>High Noon</u> 23	<u>The Botanical</u> 23
Sheepdog peanut butter whiskey, fireball cinnamon whiskey, green apple	Gordans gin, elderflower, cucumber, mint

CLASSIC

<u>Aperol Spritz</u> 19	<u>Amaretto Sour</u> 21
<u>Elderflower Spritz</u> 19	<u>Cosmopolitan</u> 21
<u>Limoncello Spritz</u> 19	<u>Old Fashioned</u> 21
<u>Margarita</u> 21	<u>Espresso Martini</u> 21
<u>Spicy Margarita</u> 21	<u>French Martini</u> 21
<u>Tommy's Margarita</u> 21	<u>Whisky Sour</u> 21

WINE

Non alcoholic wines available on request

ROSÉ

G | B

<u>Alkoomi Grazing Rosé</u> 12 50	
Frankland River, Western Australia	
<u>Dawning Day Slim Dusky Pinot Rosé 2025</u> 75	
Southern Highlands	
<u>Rameau d'Or Petit Amour Rosé 2024</u> 85	
Provence, France	
<u>AIX Dry Rosé 2024</u> 95	
Provence, France	
<u>MAGNUM (1.5L) AIX Rosé</u> 130	
Provence, France	
	<u>Frankie Sparkling NV</u> 10 50
	South Australia
	<u>Mojo Prosecco NV</u> 11 55
	South Australia
	<u>Clover Hill NV Cuvée</u> 90
	Tasmania
	<u>Veuve Clicquot Brut</u> 175
	Champagne
	<u>Louis Roederer Collection 245 NV</u> 195
	Champagne, France
	<u>Dom Perignon</u> 699
	Champagne, France
	<u>MAGNUM (1.5L) Louis Roederer Collection 244 NV</u> 385
	Champagne

WHITE

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

BEER

M | S

<u>Great Northern Mid</u> 7.5 10	<u>4 Pines</u> 9 11
<u>Carlton Draught</u> 8 10.5	<u>Balter</u> 9.5 12.5
<u>Reches</u> 8 10.5	<u>Peroni Nastro Azzuro</u> 9.5 12

RED

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

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SPIRITS

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 Cafè 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

Bundaberg UP Rum	12
Malibu Coconut	12
Captain Morgan Spiced	14
Bacardi Carta Blanca	12

NON-ALCOHOLIC

COFFEE

	C M
Cappuccino	5.5 6
Espresso	5.5 6
Flat White	5.5 6
Latte	5.5 6
Long black	5.5 6
Macchiato	5.5 6
Piccolo	5.5 6
Mocha	5.5 6
Hot Chocolate	5.5 6
Iced Latte	5.5

Alternate Milks	0.5
Oat, Almond, Lactose Free, Soy	

TEA

Green Tea	5.5
English Breakfast	5.5
Chamomile	5.5
Earl Grey	5.5

BOURBON

Southern Comfort	12
Jim Beam Black	13
Wild Turkey 81 Proof	13
Maker’s Mark	14

SOFT DRINKS

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

JUICE

Orange Juice	6
Apple Juice	6
Pineapple Juice	6
Cranberry Juice	7

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SWING.

SIP.

SOCIALISE.

@THEHASTINGSBOWRAL

