

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

STONE BAKED SOURDOUGH 12

Confit garlic butter, sea salt (V)

MARINATED OLIVES 14

Citrus, chilli, EVOO, charred pita (V)(GFO)

PUMPKIN HUMMUS 16

Charred pita, pepitas, olive oil (V)(GFO)

FRIED CALAMARI (I) 22

Aioli, lemon (GF)

TEMPURA ZUCCHINI BLOSSOMS 22

Herbed ricotta, hot honey, pistachio crumble (V)

FRESHLY SHUCKED OYSTERS (A)(4) 24

Cucumber mignonette

PROSCIUTTO 22

Hot pickled peppers, stracciatelle (GF)

ITALIAN BURRATTA 25

Heirloom tomatoes, basil, black salt (V)(GF)

STEAK TARTARE 26

Capers, cornichons, french mustard, shallots, potato crisps (GF)

BIGS

ORECCHIETTE 30

Broccoli, pine nuts, garlic, olive oil, granna padano (V)

CHORIZO BOLOGNESE 34

Buffalo mozzarella, basil, pappardelle

ROASTED PORCHETTA 34

Fennel slaw, soft herbs, salsa verde, charred lemon

CHICKEN SALTIMBOCCA 35

Sage, prosciutto, truffle potatoes, rocket, granna padano

ROAST PUMPKIN 32

Crispy chickpeas, ancient grains, tahini, pistachio dukkah (V)(VO)

KING PRAWN LINGUINE (I) 37

Lemon, EVOO, garlic, chilli, pangratato

BEER BATTERED FLATHEAD (A) 29

Seasoned fries, house salad, caper mayonnaise, lemon

PAN ROASTED SALMON (A) 36

Cucumber, mango, rocket, quinoa macadamia (GF)(DF)

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LAMB RUMP 36

Charred zucchini, squash, green peas,
soft herbs, whipped feta (GF)

PETIT EYE FILLET 52

Heritage mustard mash, grilled
asparagus, jus (GF)

BLACK ANGUS BURGER 28

Milk bun, house pickles, oak, tomato,
burger sauce, fries

300GM MBS 5+ RIVERINE 58**SCOTCH FILLET**

Skin on fries, fresh rocket, peppercorn
sauce (GF)

SIDES

TRUFFLE FRIES 12

Parmesan (V)

PARIS MASH 13

Chives (V)(GF)

FRESH ROCKET 14

Parmesan, pear, aged balsamic (V)(GF)

COTTAGE SALAD 15

Grilled zucchini, green pea, mint,
straciatella, lemon (V)(GF)

CHARRED BROCCOLINI 14

Almond butter, lemon, aged parmesan
(V)(GF)

KIDS

 14

Served with Ice cream and Jelly

FISH & CHIPS (A)**CHICKEN TENDERS & CHIPS****SPAGHETTI NAPOLITANA**

DESSERT

MANGO PARFAIT 19

Charred pineapple, mint, toasted
coconut (GF)

CHOCOLATE FONDANT 20

Salted caramel gelato, roasted hazelnuts

BAKED RICOTTA CHEESECAKE 20

Boozy blueberries, pistachio dust

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

COCKTAILS

Spritzes 19
Aperol | Elderflower | Limoncello

Amaretto Sour 22

Cosmopolitan 22

Old Fashioned 22

Whisky Sour 22

Negroni 22

Espresso Martini 22

French Martini 22

Passionfruit Martini 22

Lychee Daiquiri 22

Margaritas 22
Regular | Spicy | Tommy's

Margarita Tasting Board 35
Includes Classic, Spicy, Sweet Apple & Blood Orange

MOCKTAILS

Aperol Spritz 16

Cosmopolitan 16

Lychee Fizz 16

Forbidden Orange 16

Beekeeper 16

WINE

Non alcoholic wines available on request

DESSERT WINE

De Bortoli Noble One 2022 | 95
Riverina, Australia

Chambers Grand Muscat | 120
Rutherglen

ROSÉ G | B

Alkoomi Grazing Rosé 13 | 55
Frankland River, Western Australia

Dawning Day Slim Dusky Pinot Rosé 2025 | 70
Southern Highlands

Rameau d'Or Petit Amour Rosé 2024 | 85
Provence, France

AIX Dry Rosé 2024 | 95
Provence, France

MAGNUM (1.5L) AIX Rosé | 140
Provence, France

SPARKLING

Frankie Sparkling NV 11 | 55
South Australia

Mojo Prosecco NV 12 | 60
South Australia

Clover Hill NV Cuvée | 90
Tasmania

Veuve Clicquot Brut | 180
Champagne

Louis Roederer Collection 245 NV | 200
Champagne, France

Dom Perignon | 700
Champagne, France

MAGNUM (1.5L) Louis Roederer Collection 244 NV | 390
Champagne

WHITE

<u>Frankie Sauvignon Blanc</u>	11 45
South Australia	
<u>Kismet Moscato NV</u>	12 50
Victoria, Australia	
<u>Nick O'Leary Riesling</u>	15 75
Canberra Region	
<u>Dawning Day Pinot Gris 2025</u>	14 60
Southern Highlands	
<u>Credaro Kinship Chardonnay 2024</u>	14 65
Margaret River	
<u>Totara Sauvignon Blanc</u>	60
Marlborough	
<u>Henschke Julius Riesling 2024</u>	90
Eden Valley	
<u>Artemis Pinot Grigio 2024</u>	65
Southern Highlands	
<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	
<u>Grosset Polish Hill Riesling</u>	175
Clare Valley	
<u>Lake's Folly Chardonnay</u>	220
Hunter Valley	

BEER

M | S

<u>Great Northern Mid</u>	7.5 10
<u>Carlton Draught</u>	8 10.5
<u>Reschs</u>	8 10.5

RED

<u>Frankie Shiraz</u>	11 45
South Australia	
<u>Dawning Day Pinot Noir 2024</u>	15 70
Southern Highlands	
<u>Poggio Anima Primitivo "Lilith" 2023</u>	14 65
Salento, Italy	
<u>Hesketh Regional Selections Cabernet 2022</u>	13 60
Coonawarra	
<u>Artemis Pinot Noir 2023</u>	65
Southern Highlands	
<u>Artemis Shiraz 2023</u>	65
Southern Highlands	
<u>Dawning Day Garage Grenache 2024</u>	75
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>	135
South Australia	
<u>Tolpuddle Pinot Noir 2024</u>	275
Coal River Valley	
<u>Cullen Diana Madeline 2022</u>	260
Margaret River	
<u>Lake's Folly Hill Block Shiraz</u>	285
Hunter Valley	

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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>Rockface Gin</u>	12
<u>Gordons London Dry</u>	13
<u>Gordon's Premium Pink</u>	14
<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>Wild Turkey American Honey</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

TEQUILA

<u>Jose Cuervo Silver</u>	12
<u>1800 Coconut Agave Silver</u>	14
<u>Patrón Xo Cafè Coffee Tequila</u>	16
<u>Patrón Silver Mexican Tequila</u>	16
<u>Herradura Reposado Tequila</u>	18
<u>Don Julio Añejo</u>	22

LIQUEURS & APERITIFS

<u>Aperol</u>	11
<u>Campari</u>	11
<u>St-Germain Elderflower</u>	13
<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>Chambord Raspberry</u>	12
<u>Midori Melon</u>	12
<u>Galliano Sambuca Black</u>	13
<u>Kahlúa Coffee Liqueur</u>	13
<u>Solbevi Limoncello</u>	12

COGNAC

<u>Hennessy VS</u>	16
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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

CUP | MUG

<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

Almond, Lactose Free, Soy, Oat

TEA

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

POST MIX

GLASS | JUG

<u>Pepsi</u>	5 23
<u>Pepsi Max</u>	5 23
<u>Lemonade</u>	5 23
<u>Solo</u>	5 23
<u>Tonic Water</u>	5 23
<u>Ginger Ale</u>	5 23

SOFT DRINK

<u>Purezza Sparkling Water</u>	5 10
<u>Lemon, Lime and Bitters</u>	7 26
<u>Coke</u>	6.5
<u>Coke Zero</u>	6.5
<u>Bundaberg Ginger Beer</u>	8
<u>Bundaberg DIET Ginger Beer</u>	8

JUICE

<u>Orange Juice</u>	6 25
<u>Apple Juice</u>	6 25
<u>Pineapple Juice</u>	6 25
<u>Cranberry Juice</u>	7 26