The

OBSERVER HOTEL

MENU

The Observer Hotel applies a 10% surcharge on Sundays and a 15% surcharge on public holidays.

Oysters

Our chef works closely with our fishmongers to select the finest oysters from Australia's most prized oyster farms. Shucked to order and handled with care, each oyster tells a story of the waters it comes from. Ask our team about today's varieties and the rivers and bays they come from.

OYSTERS NATURAL

Served with lemon and vinaigrette $5.5 each / ½ Doz $28 / 1 Doz $55

OYSTERS KILPATRICK

Baked with bacon and Worcestershire jam $6.5 each / ½ Doz $34 / 1 Doz $70

OYSTERS GRANITA

Hickson House Oyster Shell Gin and lemon granita $6.5 each / ½ Doz $34 / 1 Doz $70

Snacks

PROPER SAUSAGE ROLL $12
Berkshire pork, fennel, buttery puff pastry, house ketchup G/D

SCOTCH EGG $16
Hunter Valley egg, pork sausage meat, roasted garlic aïoli, petite salad G

BAKED SCALLOP $14 EACH
Abrolhos Island scallop, parsnip purée, epic butter,
house-spiced smoked bacon D/SHELLFISH

TROUT RILLETTES $24
Snowy Mountains rainbow trout, chives, mustard, crème fraîche,
toasted rye bread (gluten free bread available) D

BAKED CHEESE $32
150g Milawa camembert wheel, oven roasted with walnuts, cranberries, honey,
served with pear & whiskey chutney and crusty bread GF BREAD AVAILABLE V

PRAWN COCKTAIL $32
Fresh Clarence River prawns, punchy cocktail sauce, crisp lettuce,
spiced prawn crackers SHELLFISH

PLOUGHMAN'S PLATE $32
Whisky glazed smoked ham, granny's tomato relish, pork pie,
cloth bound aged cheddar, pickles, bread and butter GF BREAD AVAILABLE

Sides $14

RUSTIC CHIPS Served with malt vinegar and aïoli
WALDORF SALAD Apple, walnut, spring leaves, Stilton cheese D
LEAF SALAD Selection of spring lettuce leaves, mint, parsley, lemon dressing
PEA SALAD Mint, basil, eschalots, sugar snaps, snow peas, chives,
sharp sherry dressing, aged cheddar D
MUM'S MASHED POTATO Shallots, butter, cream D

Mains

FISH & CHIPS $32
Australian flathead fillets, battered in gin and beer,
rustic chips, chunky tartare sauce, lemon, pea salad G

CHICKEN SCHNITZEL $30
220g breast fillet, crumbed in parmesan and herbs,
served with rustic chips, slaw, mushroom sauce G

STEAK & ONION PIE $30
Made in house, buttery puff top, shortcrust pastry base,
served with Mum's mash potato, beer gravy G

MUSHROOM DIANE PIE $30
Made in house with brandy, sage, garlic, silver beet, cream and buttery
puff pastry, served with a spring leaf salad V

GAMMON STEAK $34
Free range pork, pineapple & whisky glaze, rustic chips & salad,
fermented chili relish
Choice of fried egg or grilled pineapple

RUMP STEAK $36
220g Rump cap, served with Rustic chips & salad
& choice of sauce – pepper / mushroom / Diane / Jus

FISH OF THE DAY $38
220g premium Australian fish fillet, pan-fried, potato fondant,
sautéed local greens, lemon butter sauce

Observer Cuts

Choose your cut, your side and your sauce.
All steaks are served with our epic butter.

WAGYU RUMP $59
Tajima x Black Angus MBS4+ – 220g, grain fed – Riverina, NSW

T-BONE STEAK $125
Black Angus, MBS2+ - 800g – grass fed & 100-day grain fed – Riverina, NSW

From our dry-aged cabinet

SIRLOIN ON THE BONE $90
British bread Hereford – 400g
6 weeks dry aged – Yambinya Station, Southern NSW / VIC

RIB EYE – OFF THE BONE
Black Angus, grass fed, 400g, MBS2+, Victoria, 4 weeks dry aged,
wrapped in whisky-drenched cloth and beef tallow

Sauces & condiments
Extra sauces & condiments $2

Peppercorn / Mushroom / Diane / Beer Gravy / Béarnaise
Red Wine Jus / Chimichurri / Fermented Chilli Relish
Selection of Drunken Sailor mustards

Salads + Sandwiches

PUMPKIN SALAD $26
Charred spiced pumpkin, fried chickpea, soft herbs, sumac onions, heirloom tomatoes, cucumber, goats curd, lemon dressing

CHICKEN SALAD $28
Chicken breast marinated in lemon and herbs, avocado, Kensington Pride mango, Perello olives, crisp lettuce, yoghurt and herb dressing D

OBSERVER BURGER $27
Chuck and brisket patty, bacon jam, sharp cheddar, bread and butter pickles, big chef sauce, sesame seed bun served with rustic chips and ketchup

G/D GLUTEN FREE BUNS AVAILABLE

FISH FINGER SANDWICH $26
Herb crumbed South Australian whiting fillets, chunky tartare sauce, soft white bread, crisp lettuce, served with potato crisps and pickle G

Puddings

BANOFFEE PIE $14
Buttery tart shell, caramel, banana buttercream, whipped vanilla cream G/D

RHUBARB CRUMBLE $14
Brandied apple, poached rhubarb, mixed berry jam, macadamia crumble, almond ice cream G/D/NUTS

CHEESE BOARD $32
200g of chef's selection of Britian's most iconic cheeses made locally or from the mother country – served with local honeycomb, our marmalade, fruit toast & crackers

Kids Menu $18

Add Ice Cream $10
Selection of ice cream - fresh berries

CHEESEBURGER
Beef patty, tomato ketchup, brioche bun, chips

FISH & CHIPS
Fried flathead fillet, chips, lemon, mayo

CHICKEN & CHIPS
Chicken schnitzel, chips, cucumbers and gravy

KIDS PASTA
Pasta with butter or tomato sugo,
served with parmesan cheese.

GF PASTA AVAILABLE