

THE BEST

Snacks

Warm Mixed Olives (vg) (gf) 9	Fried Baby Calamari 18
Woodfired Bread (vg) (gf) 12	Fresh Lemon & Aioli
Roast Garlic	Spiced Fried Chicken 16
Burrata (v) (gf*) 18	Pickles, Hot Sauce
Basil, Vincotto, Grilled Bread	Salumi Plate (gf*) 26
Polenta Chips (v) (gf) 16	Prosciutto, Copicola, Salami,
Whipped Sour Cream	Grilled Bread, Grissini
Wood Fired Peppers (gf) 12	Heirloom Tomato (v) (gf) 19
Anchovies, Capers, Olive Oil	Watermelon, Buffalo Mozzarella
Country Ham 18	Pickled Onions, Basil, Olive Oil
Mustard, Gnocco Fritto	

The Classics

300g Chicken Schnitzel 24	Caesar Salad (gf*) 18
» Make It A Parmy 28	Baby Cos, Caesar Dressing, Grated Egg,
Both Served with Lemon,	Parmesan, Prosciutto, Fried Sourdough
Mixed Leaves, Chips	» Add Grilled Chicken 5
Cumberland Sausage (gf) 25	Angus Beef Burger 21
Buttered Mash, Peas, Onion Gravy	Cheese, Pickles, Onion, Burger Sauce,
Fish And Chips 25	Lettuce, Chips
Pale Ale Batter, Tartare Sauce	» Add Bacon 3
Pan Roasted Barramundi (gf) 29	» Make It A Double 5
Confit Cherry Tomatoes,	Chicken Burger 21
Green Olive, Verde	Fried Chicken, Bacon, Cheese, Lettuce,
	Tomato, Special Sauce, Chips
	» Make It A Double 5

Sides

Shoestrings (vg) (gf) 7	Sweet Potato Fries (vg) (gf) 10
Mashed Potato (v) (gf) 7	Dressed Local Leaves (vg) (gf) 8
Grilled Broccolini (vg) (gf) 12	
Confit Chilli	

Kids

All \$10 and served with Kid's Ice Cream

Sausage with Chips or Mash	Kid's Cheeseburger
Crumbed Chicken with Chips or Mash	Cheese & Tomato Pizza
Ham & Pineapple Pizza	Spaghetti with Cheese & Butter or
	Napoli Sauce

SINCE 1938

HOTEL CANOBOLAS

ORANGE NSW

"Our Famous Rotisserie"

Our chickens are all free range and ethically sourced, cooked in our imported French rotisserie to create the perfect roast chicken.

Porchetta is sourced from Berkshire pigs in Northern NSW from free range specialist farmers.

Half Roast Chicken (gf) 28	ROTISSERIE BANQUET
Whole Roast Chicken (gf) 46	Roast Chicken or
Slow Roasted Berkshire Porchetta. 32	Slow Roasted Berkshire Porchetta
All Served with Fries,	Rotisserie Potatoes and Seasonal
Dressed Cos & Shallot, Chicken Gravy (gf)	Vegetables
Roast Chicken & Gravy Roll 16	Dressed Cos & Shallot Salad
Roast Porchetta & Gravy Roll 16	Pork, Sage & Onion Stuffing

ADD

Pork, Sage & Onion Stuffing 5	\$30 Per Person
Mash with Chicken Gravy (gf) 8	Minimum 4 People

"Our Famous Grill"

The key to a great grill is the produce. We carefully source our beef from some of the best farms across the country and grilled over charcoal.

All grill items gluten free

Lamb Skewers (100g x 3) 28	Scotch Fillet 42
Kinross Station, Hampshire Downs,	300g Black Angus, Grain Fed,
Holbrook Wagga Region	Warwick Region QLD – 30 Months
Rump Steak 32	T-Bone 54
250g Black Angus, Grain Fed,	500g Angus Hereford, Grain Fed,
Gloucester Region NSW – 30 Months	Orange Region NSW – 24 Months
Sirloin 36	OP Rib Eye 70
300g Black Angus, Grain Fed,	600g Angus Hereford, Grass Fed,
Darling Downs Region QLD – 24 Months	Orange Region, NSW – 24 Months

All grill items come with your choice of
Chips or Mash

Seasonal Grilled Vegetable or Dressed Mixed Leaves

SAUCES All \$2

Farmhouse Gravy | Peppercorn | Mushroom | Diane | Chimichurri
All sauces gluten free

* Please see our condiment station at the counter for more *

v - vegetarian vg - vegan gf - gluten-free * - on request

IN THE WEST

The CANOBOLAS PIZZERIA

Our pizza is based on simple, classic Italian flavours and recipes using the freshest local ingredients of the highest quality.

Our dough fermented for 72 hours and inspired by special Neapolitan artisan techniques, cooked in brand new Marana Forni Italian Pizza Oven, to give a crust full of flavour and is beautifully puffy.

Woodfired Bread (vg) 12	Cacio 'e' Pepe (v) 25
Roast Garlic	Mozzarella, Truffle Cream,
Rosso (vg*) 22	Pecorino Romano, Toasted Black Pepper
Tomato, Anchovy, Garlic, Oregano	Capricciosa 24
(No Mozzarella)	Mozzarella, Tomato, Leg Ham,
Original But Different (v) 22	Mushroom, Artichoke, Black Olive
Mozzarella, Tomato, Basil, Oregano,	Simple Times 25
Olive Oil	Mozzarella, Double Pepperoni,
Blanc di Blanc (v) 26	Tomato, Bufala Cheese, Basil
Mozzarella, Fontina, Stracciatella,	For The Love Of Meat 26
Parmigiano, Roast Garlic	Mozzarella, Tomato, Sausage,
Melanzani Ricotta (v) 25	Pepperoni, Salami, Leg Ham, Fresh Basil
Mozzarella, Tomato, Fried Eggplant,	Gamberessa 28
Ricotta, Friarelli, Parmigiano	Mozzarella, King Prawn, Tomato,
Hot Honey 25	Spinach, Roast Chilli Oil
Mozzarella, Salami, Tomato, Chilli, Honey	

Gluten-free \$4

Pasta

Our pasta is freshly made in house and cooked to order with your choice of delicious, authentic sauces.

King Prawn Spaghetti 28	Rigatoni Alla Norma (v) 25
King Prawns, Calabrian Chilli, Butter, Lemon	Eggplant Ragù, Parmesan, Fresh Ricotta
Pancetta Amatriciana 25	Beef Ragù Mafaldine 26
Spaghetti, Tomato, Chilli, Pecorino	Bolognese, Basil, Pecorino

Sweets

Tiramisu (v) 14	Banana Split (v) 14
Coffee & Marsala, Savoirdi, Cocoa	Neapolitan Ice Cream, Strawberry Sauce,
Sticky Toffee Pudding (v) 14	Maraschino Cherry, Whipped Cream
Butterscotch Sauce, Vanilla Ice Cream	

12pm - 9pm 7 days a week

Sparkling

Frankie Sparkling Brut South Eastern Australia	9	45
Bandini Prosecco Brut Veneto, ITA	10	55
See Saw Prosecco Orange, NSW	11	49
Orange, NSW	200ml Piccolo	17
Matho Prosecco Brut DOC Veneto, ITA		55
Philip Shaw "Edinburgh" Chardonnay Pinot Noir Orange, NSW		68
Möet & Chandon "Imperial Brut" NV Champagne, FRA		120
Veuve Clicquot "Brut" NV Champagne, FRA		130

Riesling & Moscato

Bloodwood Riesling Orange, NSW		70
De Bortoli "Emeri" Moscato VIC	200ml Piccolo	16

Pinot Gris & Grigio

Days & Daze "Sunswill" Pinot Gris VIC	14	55
Tamburlaine Pinot Gris Orange, NSW		49
Corte Giara Pinot Grigio DOC Veneto, ITA		53
Printhie "Mountain Range" Pinot Gris Orange, NSW	12	50

Other Whites

Monte Tondo Mito Soave Veneto, ITA	10	45
The Pawn Fiano Adelaide Hills, SA	15	65
Graci Etna "Bianco" Carricante Sicily, ITA		95

Drinks Menu

Cocktails

SUMMER ST. SPRITZ	Limoncello, Yuzu, Fresh Lemon, Prosecco	18
APEROL SPRITZ	Aperol, Prosecco, Soda	16
TOMMY'S MARGARITA	Tequila, Agave Nectar, Fresh Lime	20
THE POLAR BEAR PUNCH	Bundaberg Rum, Passionfruit, Pineapple, Passoa, Apricot, Fresh Lime	18
LONG ISLAND ICED TEA	White Spirits, Fresh Lemon, Cola	18
AMARETTO SOUR	Disaronno Amaretto, Fresh Lemon, Bitters, Whites	18
ESPRESSO MARTINI	Vodka, Mr. Black, Fresh Espresso	20
TCP NEGRONI	Gin, Campari, Sweet Vermouth	18
OLD FASHIONED	Bourbon, Cane Sugar, Bitters, Orange Oils	18

Sauvignon Blanc

Ross Hill "Lily" Sauvignon Blanc Orange, NSW	12	50
Vidal Estate Sauvignon Blanc Marlborough, NZ	11	48
Philip Shaw "No 19" Sauvignon Blanc Orange, NSW		53
Nashdale Lane "Fume" Sauvignon Blanc Orange, NSW		68

Chardonnay

Swinging Bridge 'Mrs Payten' Chardonnay Orange, NSW	16	70
Ross Hill 'Pinnacle Series' Chardonnay Orange, NSW	14	57
Philip Shaw "The Architect" Chardonnay Orange, NSW		50
See Saw Organic Chardonnay Orange, NSW		52
Mayfield "Single Vineyard" Chardonnay Orange NSW		59
Domaine William Fevre Petit Chablis Burgundy, FRA		98

Rose

Gilbert Rosé Mudgee, NSW	10	45
Rosabel Rosé Languedoc Roussillon, FRA	13	55
See Saw Rosé Orange NSW	11	50

Pinot Noir

Cloud St Pinot Noir VIC	10	45
Philip Shaw "Wire Walker" Pinot Noir Orange, NSW	14	55
Tamburlaine "Point 65" Pinot Noir Orange, NSW	13	59
Rowlee Pinot Noir Orange, NSW		64
Tamar Ridge Reserve Pinot Noir Tamar Valley, TAS		96

Shiraz

Henschke "5 Shillings" Shiraz Barossa Valley, SA	17	75
Tamburlaine Organic Shiraz Central Ranges, NSW		49
Philip Shaw "Idiot" Shiraz Orange, NSW	12	55
Printhie "Mountain Range" Shiraz Orange, NSW		56
Heifer Station "Home Paddock" Shiraz Orange, NSW		88

Other Reds

Nick Spencer "P.A.R." Hilltops, Sangiovese, Gundagai, NSW	16	65
Aphelion "Welkin" Nero d'Avola McLaren Vale, SA	15	60
Trediberri Nebbiolo Piedmont, ITA		90
Chaffey Bros "La Conquista" Tempranillo Grenache Barossa Valley, SA	12	58
Sequent Grenache McLaren Vale, SA		62
Ross Hill Tom Cabernet Sauvignon Orange NSW		49