

THE BEST

Snacks

Warm Mixed Olives (vg) (gf) 11	Wagyu Meatball Slider 9
Focaccia (v) 11	Tomato, Basil, Parmesan
Garlic, Rosemary	Fried Baby Calamari (gf) 18
Woodfired Bread (vg) (gf*) 12	Lemon, Basil & Aioli
Roast Garlic	Grilled Octopus (gf) 22
Burrata (v) (gf*) 18	Salsa Verde, Potato, White Bean
Heirloom Tomato Relish, Basil Oil & Focaccia	Crispy Fried Chicken 16
Heirloom Tomato (v) (gf) 20	Pickles, Homemade Hot Sauce
Buffalo Mozzarella, Pickled Onions, Basil, Vincotto, Olive Oil	Salmon Crudo (gf) 22
Fried Zucchini Flower (v) 16	Salmon, Mascarpone, Capers, Onion, Horseradish, Olive Oil
Ricotta, Romesco and Lemon	San Daniele Prosciutto (gf*) 19
	Prosciutto, Gnocchi fritto, Guindilla

The Classics

300g Chicken Schnitzel 25	Angus Beef Burger 22
» Make It A Parmy 29	Cheese, Pickles, Onion, Tomato, Burger Sauce, Lettuce, Chips
Both Served with Lemon, Dressed Broad Leaf Rocket, Chips	» Add Bacon 4
Cumberland Sausage (gf) 26	» Make It A Double 5
Buttered Mash, Peas, Onion Gravy	Chicken Burger 22
Kinross Station Lamb Rump (gf) . . . 34	Fried Chicken, Bacon, Cheese, Lettuce, Tomato, Special Sauce
Tuscan Bean & Spring Vegetables, Olives, Chilli	» Make It A Double 5
Salmon (gf) 29	Ceasar (gf*) 20
200g Salmon Fillet, Capers, Lemon Butter Sauce, Sorrel, Spring Peas	Baby Cos, Caesar Dressing, Grated Egg, Parmesan, Prosciutto, Anchovy, Pangrattato
Fish & Chips 25	» Add Grilled Chicken 4
Pale Ale Batter, Tartare Sauce, Lemon	» Add Bacon 4
	» Add Schnitzel 9

Sides

Shoestring Fries (vg) (gf) 8	Sweet Potato Fries (vg) 10
Truffle Parmesan Fries (v) (gf) 12	Dressed Rocket Leaf (v) (gf) 10
Mashed Potato (v) (gf) 8	Parmesan, Pickled Onion
Grilled Broccolini (vg) (gf) 12	Triple Cooked Potatoes (gf) 12
Confit Chilli, Garlic	

Kids

All meals 12 and served with Kid's Ice Cream

Sausage with Chips or Mash	Kids 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	Rotisserie Chicken or Porchetta or Lamb Shoulder
Porchetta (gf) 32	Rotisserie Vegetables
Kinross Station Lamb Shoulder (gf) 31	Dressed Cos Leaves
Served with fries, dressed cos, chicken gravy or vegetable and mashed potatoes	Traditional Sausage & Sage Stuffing
Chicken & Gravy Roll 16	Fries
Porchetta & Gravy Roll 16	\$32 Per Person
Lamb & Gravy Roll 16	Minimum 4 People

ADD

Classic Sage & Onion Stuffing . . . 6	Rotisserie Vegetables (gf) 12
Mash with Chicken Gravy (gf) 9	

" Our Famous Grill "

Pork Forequarter 34	Scotch Fillet 43
300g Heritage Pork, Byron Bay, NSW	300g Black Angus, Grain Fed, Gippsland Region, VIC – 30 months
Eye fillet 45	T-Bone 55
200g Black Angus, Grain Fed, Gippsland Region, VIC	500g Angus Hereford, Grain Fed, Orange Region, NSW – 24 months
Rump Steak 33	OP Rib Eye 72
250g Sir Thomas MS3 Grain Fed, Southeast, QLD – 30 months	600g Angus Hereford, Grass Fed, Orange Region, NSW – 24months
Sirloin 37	Club Steak 96
300g Black Angus, Grain Fed, Gippsland Region, VIC – 24 months	600g Five Founders Carbon Neutral Beef MBS2+, QLD – 30 months

All grill items come with your choice of

Chips or Mash, Seasonal Grilled Vegetables or Dressed Broad Leaf Rocket

SAUCES All \$2

Farmhouse Gravy | Peppercorn | Mushroom | Diane Chimichurri | Anchovy Butter *all sauces gluten free*
Please see our condiment station at the counter for more

All grill items gluten free

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 24 hours and inspired by special Neapolitan artisan techniques, cooked in brand new Marana Forni Pizza Oven imported from Italy, to give a crust full of flavour and beautifully puffy.

Marinara (vg*) 18	Salsiccia 25
Tomato, Anchovy, Garlic, Oregano (No Mozzarella) Add Burrata +10	Tomato, Mozzarella, Italian Sausage, Peppers
Margherita (v) 22	Simple Times 25
Mozzarella, Tomato, Basil, Oregano, Olive Oil	Mozzarella, Double Pepperoni, Tomato, Bufala Cheese, Basil
Quattro Formaggi (v) 25	For The Love Of Meat 27
Mozzarella, Gorgonzola, Fontina, Parmigiano-Reggiano	Mozzarella, Tomato, Sausage, Pepperoni, Salami, Leg Ham, Fresh Basil
Hot Honey 25	P&G (v) 26
Mozzarella, Salami, Tomato, Chilli, Honey	Potato, Mozzarella, Gorgonzola, Roast Garlic, Rosemary
Capricciosa 25	Mari e Monti 28
Mozzarella, Tomato, Leg Ham, Mushroom, Artichoke, Black Olive	Mozzarella, King Prawn, Tomato, Pancetta, Roast Chilli Oil, Parsley

Gluten-free 5

Pasta

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

King Prawn Linguini 28	Lamb Ragu 27
King Prawns, Calabrian Chilli, Butter, Lemon, Basil	Milk Braised Lamb Shoulder, Casarecce, Chilli, Pecorino, Olives
Ravioli (v) 25	Risotto Milanese (gf) 27
Buffalo Ricotta Ravioli, Pomodoro, Basil, Parmesan	Arborio Rice, Saffron, Beef Short Rib, Chives

Sweets

Tiramisu 14	Cheese plate (gf*) 30
Mascarpone, Coffee and Marsala, Savoiardi, Cocoa	Testun Al Barolo – Barolo grape skin wrapped cow and sheep milk cheese
Cannoli 14	Cacio Di Bosco – Italian pecorino, sheep milk
Fresh Ricotta, Chocolate, Icing Sugar	Buffalo Taleggio – Semi firm wash rind, buffalo milk
Basque Cheesecake 14	Served with quince paste, grilled crisp bread, grissini
Sour Berries	

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

Sparkling

Frankie Sparkling Brut South Eastern Australia	9	45
Bandini Prosecco Brut Veneto, ITA	12	55
See Saw Prosecco Orange, NSW	12	49
Orange, NSW	200ml Piccolo	18
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

2022 Bloodwood Riesling Orange, NSW		75
2023 Nick O'Leary Riesling Canberra District, NSW		65

Pinot Gris & Grigio

2023 Days & Daze "Sunswill" Pinot Gris VIC	14	55
2023 Tamburlaine Pinot Gris Orange, NSW		49
2023 Alois Lageder Pinot Grigio Alto Adige, ITA		60
2023 Printhe "Mountain Range" Pinot Gris Orange, NSW	14	55

Sauvignon Blanc

2023 Ross Hill "Lily" Sauvignon Blanc Orange, NSW	14	55
2023 Shaw + Smith Sauvignon Blanc Adelaide Hills, SA		90
2023 Philip Shaw "No 19" Sauvignon Blanc Orange, NSW		53
2021 Nashdale Lane "Fume" Sauvignon Blanc Orange, NSW	14	55

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

ELDERFLOWER LEMONADE	Elderflower, Fresh Lemon, Soda (non alc)	14
PASSIONFRUIT SODA	Passionfruit, Fresh Lemon, Soda (non alc)	14

Other Whites

2022 Monte Tondo Mito Soave Veneto, ITA	12	50
2022 The Pawn Fiano Adelaide Hills, SA	15	65
2022 Graci Etna "Bianco" Carricante Sicily, ITA		95

Chardonnay

2023 Swinging Bridge 'Mrs Payten' Chardonnay Orange, NSW	16	70
2024 Ross Hill 'Maya' Chardonnay Orange, NSW		60
2023 Philip Shaw "The Architect" Chardonnay Orange, NSW		50
2022 See Saw Organic Chardonnay Orange, NSW	14	55
2022 Mayfield "Single Vineyard" Chardonnay Orange NSW	15	60
2020 Domaine William Fevre Petit Chablis Burgundy, FRA		98

Rose

2023 See Saw Rosé Orange, NSW	12	50
2022 Rameau d'Or 'Petit Amour' Rosé Provence, FRA	15	65
2022 AIX Rosé Provence, FRA		95

Pinot Noir

2023 Stockman's Ridge "Rider" Pinot Noir Orange, NSW	12	50
2023 Philip Shaw "Wire Walker" Pinot Noir Orange, NSW	15	55
2023 Tamburlaine "Point 65" Pinot Noir Orange, NSW	13	59
2022 Rowlee Pinot Noir Orange, NSW		64
2022 Shadowfax Pinot Noir Macedon Ranges, VIC		90

Shiraz

2023 Henschke "5 Shillings" Shiraz Barossa Valley, SA	18	75
2021 Tamburlaine Organic Shiraz Central Ranges, NSW		49
2023 Philip Shaw "Idiot" Shiraz Orange, NSW	14	55
2022 Printhe "Mountain Range" Shiraz Orange, NSW		56
2022 Heifer Station "Single Vineyard" Shiraz Orange, NSW		75

Other Reds

2023 Nick Spencer "P.A.R." Hilltops, Sangiovese Gundagai, NSW	16	65
2023 Aphelion "Welkin" Nero d'Avola McLaren Vale, SA	15	60
2022 Trediberri Nebbiolo Piedmont, ITA		90
2023 ChaLou "Dreaded Friend" Grenache Orange, NSW	15	60
2021 Sequent Grenache McLaren Vale, SA		62
2022 Ross Hill Tom Cabernet Sauvignon Orange, NSW		49
2023 Cullen Cabernet Sauvignon Merlot Margaret River, WA		120

Something Sweet

2021 De Bortoli 'Emeri' Moscato VIC	200ml Piccolo	16
2023 Orange Mountain Ice Viognier Orange, NSW	12	50