

THE BEST

Snacks

Warm Mixed Olives (vg) (gf) 11	Wagyu Meatball Sliders 15
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 Spaghettoni 28	Lamb Ragù 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	9	45
South Eastern Australia		
See Saw Prosecco	12	49
Orange, NSW	200ml Piccolo	18
Philip Shaw "Edinburgh" Chardonnay Pinot Noir		68
Orange, NSW		
Möet & Chandon "Imperial Brut" NV		120
Champagne, FRA		
Veuve Clicquot "Brut" NV		130
Champagne, FRA		

Riesling

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

Pinot Gris & Grigio

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

Sauvignon Blanc

2023 Ross Hill "Lily" Sauvignon Blanc	14	50
Orange, NSW		
2023 Shaw + Smith Sauvignon Blanc		90
Adelaide Hills, SA		
2023 Philip Shaw "No 19" Sauvignon Blanc		53
Orange, NSW		
2021 Nashdale Lane "Fume" Sauvignon Blanc		68
Orange, NSW		

Drinks Menu

Cocktails

SUMMER ST. SPRITZ	Limoncello, Yuzu, Fresh Lemon, Prosecco	18
APEROL SPRITZ	Aperol, Prosecco, Soda	16
HUGO SPRITZ	St. Germain Elderflower Liqueur, Prosecco, Soda	18
TOMMY'S MARGARITA	Tequila, Agave Nectar, Fresh Lime.	20
MAI TAI	Bundaberg Rum, Triple Sec,	18
	Lime Juice, Monin Orgeat/Almond Syrup	
LONG ISLAND ICED TEA	White Spirits, Fresh Lemon, Cola	18
AMARETTO SOUR	Disaronno Amaretto, Fresh Lemon,	18
	Bitters, Whites	
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		50
Veneto, ITA		
2022 The Pawn Fiano		65
Adelaide Hills, SA		
2022 Graci Etna "Bianco" Carricante		95
Sicily, ITA		

Chardonnay

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

Rose

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

Pinot Noir

2023 Stockman's Ridge "Rider" Pinot Noir	14	50
Orange, NSW		
2023 Philip Shaw "Wire Walker" Pinot Noir		55
Orange, NSW		
2023 Tamburlaine "Point 65" Pinot Noir	15	59
Orange, NSW		
2022 Rowlee Pinot Noir		64
Orange, NSW		
2022 Shadowfax Pinot Noir.		90
Macedon Ranges, VIC		

Shiraz

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

Other Reds

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

Something Sweet

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