

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	
Lamb & Gravy Roll.	16	\$32 Per Person
		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 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 – <i>Barolo grape skin wrapped cow and sheep milk cheese</i>	
Cannoli	14	Cacio Di Bosco – <i>Italian pecorino, sheep milk</i>	
Fresh Ricotta, Chocolate, Icing Sugar		Buffalo Taleggio – <i>Semi firm wash rind, buffalo milk</i>	
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		
Perrier-Jouët Grand Brut		130
Champagne, FRA		

Riesling

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

Pinot Gris & Grigio

2023 Tamburlaine Pinot Gris		49
Orange, NSW		
2023 Alois Lageder Pinot Grigio		60
Alto Adige, ITA		
2023 Printhie “Mountain Range” Pinot Gris	14	55
Orange, NSW		
2023 Days & Daze “Sunswill” 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 “5 Shillings” Shiraz	18	75
Barossa Valley, SA		
2023 Tamburlaine Organic Shiraz.		49
Central Ranges, NSW		
2023 Philip Shaw “Idiot” Shiraz	14	55
Orange, NSW		
2022 Printhie “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	50
Orange, NSW		