

THE BEST

Snacks

Warm Mixed Olives (vg) (gf)	11	Salmon Crudo (gf)	18
Focaccia (vg)	12	Capers, Shallot, Parsley, Lemon	
Garlic, Rosemary		Grilled Octopus (gf)	22
Woodfired Bread (vg)	12	Salsa Verde, Potato, White Bean	
Roast Garlic		Crispy Fried Chicken	16
Burrata (v)	18	Pickles, Homemade Hot Sauce	
Roasted Nectarine, Focaccia		Duck Liver Parfait	22
Polenta Chips (v)	16	Stonefruit, Baguette	
Whipped Sour Cream, Parmesan		Charcuterie Plate	24
Fried Baby Calamari	18	Guindilla Peppers, Grissini	
Calabrian Chilli Aioli			

The Classics

300g Chicken Schnitzel.	25	Chicken Burger	22
» Make It A Parmy	29	Fried Chicken, Bacon, Cheese, Lettuce,	
Both Served with Lemon, Side Salad, Fries		Tomato, Special Sauce, Fries	
Cumberland Sausage	26	» Make It A Double	5
Buttered Mash, Peas, Onion Gravy		Caesar (gf*)	20
Herb Crusted Salmon (gf)	28	Baby Cos, Caesar Dressing, Grated Egg,	
Cherry Tomatoes, Green Bean, Kipfler Potatoes, Lemon Butter Sauce		Parmesan, Prosciutto, Anchovy, Sourdough Crumb	
Fish & Chips	25	» Add Grilled Chicken	5
Pale Ale Batter, Tartare Sauce, Lemon		» Add Bacon.	4
Angus Beef Burger	22	» Add Schnitzel	9
Cheese, Pickles, Onion, Tomato, Burger Sauce, Lettuce, Fries			
» Add Bacon.	4		
» Make It A Double	5		

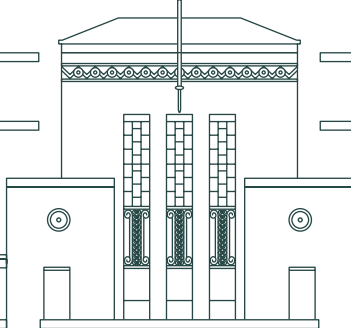
Sides

Shoestring Fries (vg)	8	Sweet Potato Fries (vg)	12
Truffle Parmesan Fries (v)	12	Dressed Leaves (v) (gf)	10
Mashed Potato (v) (gf)	8	Herbed Sour Cream	
Grilled Broccolini (vg) (gf).	12	Lemon & Herb Roast Potatoes. . . .	12
Confit Chilli, Garlic			

Kids

All meals 14 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
1939

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
Whole Roast Chicken (gf)	46
Rolled Roast Pork Belly (gf).	32
Kinross Station Lamb Leg (gf)	31

All served with fries, dressed cos, chicken gravy or rotisserie vegetables and mashed potatoes

Chicken & Gravy Roll	16
Pork Belly & Gravy Roll.	16
Lamb & Gravy Roll.	16

All served with fries

ROTISSERIE BANQUET

Rotisserie Chicken or Rolled Pork Belly or Lamb Leg

Rotisserie Vegetables

Dressed Cos Leaves

Classic Sage & Onion Stuffing

Fries

\$32 Per Person

Minimum 4 People

ADD

Classic Sage & Onion Stuffing . . . 5	Rotisserie Vegetables (gf) 11
Mash with Chicken Gravy (gf) 8	

" Our Famous Grill "

Lamb Cutlets (2)	34	Sirloin	42
200g Kinross Station, Holbrook, NSW		300g Black Angus, 120 Days Grain Fed, Riverina Region, NSW – 24 months	
» Add an extra cutlet	10	Scotch Fillet.	45
Eye fillet	47	300g Black Angus, 120 Days Grain Fed, Riverina Region, NSW – 30 months	
200g Black Angus, Grain Fed, Gippsland Region, VIC		T-Bone.	60
Rump Steak.	34	500g Black Angus, 120 Days Grain Fed, Riverina Region, NSW – 24 months	
250g Black Angus, 120 Days Grain Fed Riverina Region, NSW – 30 months		OP Rib Eye	74
		600g Angus Hereford, Grain Fed, Orange Region, NSW – 24 months	

All grill items come with your choice of

Fries or Mash, Seasonal Grilled Vegetables or Side Salad

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
Tomato, Anchovy, Garlic, Oregano (No Mozzarella) Add Burrata +10	

Margherita (v)	22
Mozzarella, Tomato, Basil, Oregano, Olive Oil	

Four Cheese Pizza (v)	25
Mozzarella, Gorgonzola, Fontina, Parmigiano-Reggiano	

Hot Honey	25
Mozzarella, Salami, Tomato, Chilli, Honey	

Capricciosa	25
Mozzarella, Tomato, Leg Ham, Mushroom, Artichoke, Black Olive	

Mushrooms (v)	26
Wild Mushrooms, Mozzarella, Truffle Cream, Caramelised Onion, Parsley	

Simple Times.	26
Mozzarella, Double Pepperoni, Tomato, Bufala Cheese, Basil	

For The Love Of Meat	27
Mozzarella, Tomato, Sausage, Pepperoni, Salami, Leg Ham, Fresh Basil	

P&G (v)	26
Potato, Mozarella, Gorgonzola, Rosemary, Roast Garlic	

Mari e Monti	28
Mozzarella, King Prawn, Tomato, Pancetta, Roast Chilli Oil, Parsley	

Add Gluten-free Base 6 Add Burrata 10

Pasta

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

King Prawn Linguini	28
King Prawns, Calabrian Chilli, Butter, Lemon, Basil, Tomato	

Orecchiette & Italian Sausage . . . 26	
Peas, Spinach, Lemon	

Spaghetti Alla Vodka.	25
Veal & Pork Meatballs, Vodka Sauce, Chilli, Parm	

Casarecce Wild Rocket Pesto 25	
Chive, Ricotta Salata	

Sweets

Tiramisu.	14
Mascarpone, Coffee and Marsala, Savoiardi, Cocoa	

Sundae	14
Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Waffles	

Basque Cheesecake	14
Sour Berries	

Cheese plate (gf*)	27
Barossa Triple Cream Brie – Soft White Mould Cheese	

Gorgonzola – A Mild, Sweet & Creamy Blue Cheese	
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Cheddar – Maffra Cloth Aged Cheddar, Sharp & Crumbly	
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Served With Quince Paste, Grilled Crisp Bread, Grissini

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 Cliquot Brut		130
Champagne, FRA		

Riesling

2024 Chalou Riesling		64
Orange, NSW		
2023 Colmar Estate Riesling		64
Orange, NSW		

Pinot Gris & Grigio

2025 Tamburlaine Pinot Gris		49
Orange, NSW		
2024 Days & Daze “Sunswill” Pinot Gris.		55
Abbotsford, VIC		
2023 Alois Lageder Pinot Grigio		60
Alto Adige, ITA		
2025 Rowlee Pinot Gris	15	65
Orange, NSW		
2025 Chalou Pinot Gris.	15	65
Orange, NSW		

Sauvignon Blanc

2023 Angullong Sauvignon Blanc	14	47
Orange, NSW		
2023 Ross Hill “Lily” Sauvignon Blanc		50
Orange, NSW		
2023 Philip Shaw “No 19” Sauvignon Blanc		53
Orange, NSW		
2022 Nashdale Lane “Fume” Sauvignon Blanc		68
Orange, NSW		
2023 Shaw + Smith Sauvignon Blanc		90
Adelaide Hills, SA		

Drinks Menu

Cocktails

SUMMER ST. SPRITZ	Limoncello, Yuzu, Fresh Lemon, Prosecco	18
APEROL SPRITZ	Aperol, Prosecco, Soda	16
PIÑA COLADA	Bundaberg Rum, Coconut Rum, Coconut,	21
	Sweetened Pineapple, Fresh Lime	
TOMMY’S MARGARITA	Tequila, Agave Nectar, Fresh Lime.	20
ESPRESSO MARTINI	Vodka, Mr. Black, Fresh Espresso.	20
STRAWBERRY ELDERFLOWER COOLER	Vodka, Strawberry, Elderflower, Aperol	20
	Fresh Lime	
SPICY MANDARIN MARGARITA	Tequila, Mandarin, Passionfruit, Fresh Lime, . . .	20
	Red Chili	
ROCKMELON GIN SMASH	Gin, Rockmelon, Contreau, Fresh Lime	20
AMARETTO SOUR	Disaronno Amaretto, Fresh Lemon,	18
	Bitters, Whites	
LYCHEE COSMO	Vodka, Triple Sec, Lychee, Lime Juice	20
	Cranberry Juice	
LONG ISLAND ICE TEA	White Spirits, Fresh Lemon, Cola	18

Other Whites

2022 Monte Tondo Mito Soave		50
Veneto, ITA		
2022 Graci Etna “Bianco” Carricante		95
Sicily, ITA		

Chardonnay

2023 Philip Shaw “The Architect” Chardonnay		50
Orange, NSW		
2024 Byrne Farm Chardonnay	15	65
Orange, NSW		
2023 Swinging Bridge “Mrs Payten” Chardonnay.	16	70
Orange, NSW		
2020 Domaine William Fevre Petit Chablis		98
Burgundy, FRA		

Rose

2024 See Saw Rosé.	12	50
Orange, NSW		
2023 Rameau d’Or ‘Petit Amour’ Rosé	15	65
Provence, FRA		
2022 AIX Rosé.		95
Provence, FRA		

Pinot Noir

2024 Stockman’s Ridge “Rider” Pinot Noir	14	50
Orange, NSW		
2023 Philip Shaw “Wire Walker” Pinot Noir		55
Orange, NSW		
2025 Tamburlaine “Point 65” Pinot Noir	15	59
Orange, NSW		
2024 Rowlee Pinot Noir		64
Orange, NSW		
2022 Shadowfax Pinot Noir.		90
Macedon Ranges, VIC		

Shiraz

2023 Tamburlaine Organic Shiraz.		49
Central Ranges, NSW		
2023 Margan Shiraz.	13	49
Hunter Valley, NSW		
2024 Philip Shaw “Idiot” Shiraz.	14	55
Orange, NSW		
2022 Printhe “Mountain Range” Shiraz.		56
Orange, NSW		
2024 Henschke “5 Shillings” Shiraz		75
Barossa Valley, SA		

Other Reds

2023 Ross Hill Tom Cabernet Sauvignon.		49
Orange, NSW		
2023 ChaLou “Dreaded Friend” Grenache	15	60
Orange, NSW		
2023 Aphelion “Welkin” Nero d’Avola		60
McLaren Vale, SA		
2021 Sequent Grenache		62
McLaren Vale, SA		
2023 Nick Spencer “P.A.R.” Hilltops, Sangiovese,	16	65
Gundagai, NSW		
2024 Rowlee “Single Vineyard” Nebbiolo		90
Orange, NSW		
2024 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		