

SALON DU THÉ

BAR—LOUNGE



Local produce is something to be proud of, here at the Hydro Majestic we aim to promote the best produce the region has to offer.

NSW Wine Country

In the past 30 years, NSW has grown from 76 wine producers to 484+ wine producers today and is home to over 329 cellar doors.

There are 14 official wine regions in New South Wales representing a diversity of climate and terroir unequalled in any other Australian state.

Every wine region in New South Wales has its own story.

At the Hydro Majestic we focus on wines from the Central West area of NSW, showcasing exciting new regions such as Hilltops, Mudgee to cool climate regions such as Orange which produce wines to appeal to every palate.

OPEN

FRIDAY - SATURDAY-SUNDAY 15:00—20:00

All prices are GST inclusive
1.5% surcharge applies for the use of Visa and Master Cards
2.25% surcharge applies for the use of American Express and Diners Cards

SALON DU THÉ

History

Constructed in 1903, the Salon du Thé incorporates the historic Billiards Room and the famous Cat's Alley, which historically functioned as a 'ladies lounge', and a picture gallery for the display of prints and drawings.

In 1939 further additions were designed by Dudley Ward to adapt the structure into the Hotel's main entrance, including a new external entrance, port cochere on the eastern facade and southern fireplace. From 1939-1947 the Salon du Thé was used as the Hotel's main entrance and later from 1947-1997 as a games/lounge room. During this period, the Salon du Thé was decorated with classic federation-style colours and "Waratah" friezes.

Current use

Looking back at the turn of the century when the fascination with China and the Orient was an obsession for the British and also Mark Foy, it was a time of Willow Pattern china, lacquer ware, oriental silks and velvets. The original hotel featured many large Chinese vases and porcelain elements, bamboo look furniture, silk umbrellas and Chinoiserie.

In the Salon du Thé and Cats Alley, we celebrate all that is oriental in the history of the Hydro Majestic with striking magenta red walls and custom designed carpets that feature giant Chrysanthemum flowers - the Hydro Ivy Motif. The wallpaper frieze was created in collaboration with Karie Sohardi to reflect the original William Morris pattern of the Willow Tree. The Cat's Alley wallpaper frieze was also created in collaboration with Karie Sohardi – based on the last Mask of the empress of China with digital elements for the now. The relocated Zimmerman paintings from the Casino Lobby add a moment of English inspired story-telling of man's great battles. The long sofas lining the Cats Alley are some of the few remaining original pieces of furniture at the Hotel.

We hope that you will enjoy being immersed in the Orient inspired chapter of the Hydro and linger in the romantic spaces and corridors that the Hydro is famous for - whilst sipping tea or gossiping over our signature cocktails.

Spirits

Vodka (30 ml)

Absolut Vodka	12
Grey Goose Pure	13
Ketel One	15

Gin (30 ml)

Gordon's	12
Bombay Sapphire	13
Hendricks	13
Tanqueray No.10	15

Blended Scotch (30 ml)

Johnnie Walker 'Black Label'	13
Chivas Regal 12 yo	15

Single Malt Scotch (30 ml)

Glenfiddich 12 yo, Speyside	17
Talisker 10 yo, Skye	

Bourbon, Tennessee

Jim Beam	12
Jack Daniel's	12
Maker's Mark	13

Rum (30 ml)

Bacardi Carta Blanca	12
Sailor Jerry, Spiced, Caribbean	13

Brandy & Cognac (45 ml)

VSOP, Hennessy	20
XO, Remy Martin	40

Liqueur (30 ml)

Bailey's Irish Cream, Cointreau, Kahlua, Frangelico, Southern Comfort, Amaretto, Drambuie	12
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Devonshire Tea (from 3 pm to 6 pm)

Homemade scones served with clotted cream, homemade jam and your choice of tea or coffee

Coffee & Tea

Espresso, macchiato, piccolo, long black, flat white, cappuccino, café latte, chai latte, mocha, hot chocolate

"La Maison Du The" premium handcrafted French Tea created to perfection by one of the oldest tea blenders in Paris, loose leaves teas are hand torn for better infusion of flavours in your cup.

English Breakfast, Earl Grey, Green, Lemon and ginger, Peppermint, Darjeeling, Chamomile

Louie Go Mong - of Chinese heritage - was Hydro Majestic's first head chef and worked for Mark Foy for 35 years.

Louie was Mark Foy's life long friend and was capable of remembering each guest's sugar intake in their tea even they returned after an absence of two years.

To look back at the era of fascination with the Orient, our menu has incorporated a selection of oriental snacks prepared with local ingredients.

Snacks

South Australian wild olives (GF,V)	10
Chilli cashew nuts (GF,V)	10
Chef's selection of sandwiches	15
Sydney rock oysters, ponzu pickle, wakame	26
Huon Tasmanian salmon sashimi, wasabi, ginger, white soy	25
Hummus dip, smoked eggplant, yellow corn chips (GF,V)	24
Cheese Platter <i>selection of Australian and International cheeses served with quince paste, muscatel grapes and lavosh</i>	27
Fresh Rice paper roll prawn and avocado, soy bean sauce	16
Cold smoked charcutier plate, pickles, olives, feta cheese, sourdough	29
Crispy duck and shitake spring roll, 4 pcs	16
Chinese twice cooked pork belly , 4 pcs (GF)	16
Salt and pepper calamari , sambal aioli mayonnaise	16
Steamed dumpling basket, 2 pcs each type <i>pork and prawn shumai, vegetable vase chili prawn hargow, bbq pork steamed bun</i>	32

(V) = Vegetarian

(GF) = Gluten free

Cocktails

20

Hydro Majestic 1904

Spiced rum, cherry liqueur, berries shrub, pineapple, lime

Bilpin Apple Martini

Wheat vodka, cloudy apple juice, homemade apple vinegar

Charlie

Gin, green tea, lychee, simple syrup, lemon juice, ginger

Blue Margarita

Tequila, blue curacao, lime juice, simple syrup

Deluxe Berries Mojito

White rum, mint leaves, mixed berries, lime, simple syrup, sparkling wine

Whiskey Sour

Bourbon, lime juice, simple syrup, bitter, egg white

Bloody Mary

Vodka, tomato juice, Worcestershire sauce, tabasco, sea salt, pepper

Mocktails

12

Virgin Mojito mint leaves, lime juice, sparkling water

Shirley Temple orange juice, lemonade, grenadine syrup

Orange and Mint Fizz orange juice, lime juice, mint leaves, sparkling water

Local & Imported Beers, Cider

James Boag's light, TAS 9.5

Hillbilly crushed apple cider, Bilpin, Blue Mountains 9.5

James Boag's Lager, TAS 10.5

Badlands Pale Ale, Orange, Blue Mountains 10.5

Corona Extra, Mexico 11.5

Peroni Nastro Azzuro, Italy 11.5

Soft drinks, Juices and Mineral Waters

Santa Vittoria, Italian still & sparkling mineral water (500 ml) 8

Sprite, Liff, Coke, Diet Coke, ginger beer, 5.5

Lemon, lime & bitters; pink lemonade 6

Wines by the glass

Sparkling & Champagne

Mountadam, Pinot Chardonnay, High Eden SA 17 75

Victoria Park, Pinot Noir Chardonnay, SA 15 65

Pol Roger Brut, Epernay, France 32 165

White wine

De Beaurepaire, Semillon Sauvignon Blanc, Rylstone NSW 15 55

Ross Hill 'Lily', Sauvignon Blanc, Orange NSW 12 46

Cooks Lot 'Allotment 333', Riesling, Orange NSW 13 58

Angullong 'A', Pinot Grigio, Orange NSW 13 55

Victoria Park, Chardonnay, Angaston SA 14 60

Paddy Borthwick Sauvignon Blanc, Wairarapa New Zealand 58

Megalong Creek Estate, Megalong valley NSW 50

Optimiste Pinot Gris, Mudgee NSW 60

Marc Bredif Vouvray Chenin Blanc, Loire Valley France 86

Red wine

Monocle, Pinot Noir, Orange NSW 13 45

De Beaurepaire, Cabernet Sauvignon, Rylstone NSW 15 60

Artiste, Merlot, Eden Valley SA 13 55

'Moon Child', Aglianico, Orange NSW 14 55

Blackbilly Shiraz, McLaren Vale VIC 15 58

Pepper Tree Elderslee Rd SV Cab Sav, Hunter Valley NSW 75

Rosé

De Beaurepaire 'Le Bourbon', Cabernet, Rylstone NSW 13 55

Mt Pleasant 'Singing in The Rain', Shiraz, Hunter Valley NSW 13 55

Dessert & Fortified wines (60 ml)

De Beaurepaire 'Coeur D'or', Botrytis Semillon, Rylstone NSW 12 60

Pepper Tree 'Sticky Pig', Pinot Gris, Wrattontully SA 12 60

Pfeiffer Rutherglen Muscat, VIC 12 60

Pfeiffer Rutherglen Topaque, VIC 12 60

McWilliam's Hanwood Estate 10 Year Old Grand Tawny 12

Penfolds Grandfather Rare Tawny, South Eastern Australia 25