




THE HYDRO MAJESTIC

BLUE MOUNTAINS

Boiler House Restaurant



The unique heritage building which has been transformed into the Boiler House at the Hydro Majestic is steeped in history going back to the start of the 1900s. Four days before the people of Sydney were able to enjoy the convenience of electricity, the Hydro Majestic switched on their coal-fired, steam-driven generator, lighting up and heating the hotel to the amazement of the opening night guests.

 Denotes sourced within the radius of 100 miles with 80% containing local and regional ingredients

A 1.5% surcharge applies for the use of Visa, Master Card and American Express
2.25% surcharge applies for the use of Diners Cards

BOILER HOUSE RESTAURANT

\$54 for 2 Courses per Person
ENTREE & MAIN or MAIN & DESSERT

ENTREES

- Bruschetta (V)**  **20**
tomato – garlic – mozzarella – spanish onion – basil – olive oil
- Arancini (V)** **25**
wild mushroom – passata – parmesan – mixed salad
- Salumeria** **30**
cured meats – taleggio – olives – rucola – marinated vegetables
- Caprese Salad (V) (GF)**  **24**
medley tomato – mozzarella – aged balsamic – basil
- Chicken Salad (GF)**  **24**
baby lettuce – bocconcini – pine nuts – lemon vinaigrette
- Pear and Gorgonzola Salad (V)** **22**
brioche croutons – rucola – pine nuts – gorgonzola dressing

MAINS

- Braised Beef Cheek**  **38**
roasted potatoes – green beans – gremolata – rosemary
- Sicilian Chicken (GF)**  **33**
sicilian olives – raisins – oregano – polenta – tomato – capers
- Potato Gnocchi (V)** **30**
butternut pumpkin – garlic – radicchio – spinach – almonds – sage
- Open Ravioli** **34**
beef ragu – parsley – pecorino – tomatoes – confit garlic cream
- Seafood Hotpot** **38**
mussels – john dory – prawns – squid – house made flat bread

GOURMET PIZZAS

(Glute Free Base Available on Request)


- Wagyu Beef Rossini Pizza** **35**
bechamel – caramelized onions – wild mushrooms – mozzarella – truffle oil
- Cured Meat Pizza** **35**
Prosciutto-Salami– Passata – Mozzarella – Olive Oil-Rucola
- Pesce Pizza** **35**
prawns – passata – bocconcini – chili – rucola – spanish onion – lemon
- Herbivore Pizza (V)** **28**
parmesan – olives – artichokes – roasted capsicum – garlic – spinach
- Medley Pizza (V)**  **28**
medley tomatoes – passata – bocconcini – basil – olive oil

SIDES

- Chips** **10**
citrus aioli – rosemary salt
- Roquette & Parmesan Salad (GF)** **10**
white balsamic dressing – parmesan
- Roasted Potatoes** **10**
tomato sauce – rosemary salt

DESSERTS

- Tiramisu** **20**
whipped mascarpone – savoiardi biscuit – coffee anglaise – chocolate shavings
- Chocolate Fondant** **20**
Almond Ice Cream – Orange Glaze – Seasonal Berries
- Limoncello Mousse Cake (GF)** **20**
raspberry coulis – citrus sponge – limoncello mousse - candied lemons

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BEVERAGE MENU

WINES

	GLS 150ML	BTL 750ML
Sparkling		
Craigmoor Sparkling, Mudgee NSW	10	45
Rose & Moscato		
De Beaurepaire Rose, Rylstone NSW	14	70
Deakin Estate Moscato, Murray Darling VIC	12	50

White Wines

Tatachilla Chardonnay, McLaren Vale SA	10	40
Mark Davidson Organic Riesling, Orange NSW	10	40
Ross Hill Sauvignon Blanc, Orange NSW	12	55
Angullong Pinot Grigio, Orange NSW	13	55
Dry Ridge Estate Riesling, Megalong Valley NSW		55
Victoria Park Sauvignon Blanc, Angaston SA		60

Red Wines

Tucker Box Cabernet Sauvignon, Borambola NSW	10	40
Mount Lawson Merlot, Mudgee NSW	10	40
PF Organic Shiraz, Lachlan Valley NSW	10	40
Logan Weemala Pinot Noir, Orange NSW	12	50
Dry Ridge Estate Shiraz Mataro, Megalong Valley, NSW		55
Moon Child Aglianico, Orange NSW		55

Dessert and Fortified Wines

	GLS 60ML
Pfeiffer Rutherglen Muscat, VIC	12
Pepper Tree Sticky Pig Pinot Grigio, Pokolbin NSW	12
McWilliam's Hanwood Estate 10 Year Old Tawny, NSW	12
De Beaurepaire Botrytis Semillon, Rylestone NSW	17.5

BEERS & CIDERS

	BTL
Hillbilly Crushed Non-Alcoholic Apple Cider, Bilpin NSW	8.5
Hillbilly Crushed Alcoholic Apple Cider, Bilpin NSW	9.5
James Boag's Light, TAS	9.5
James Boag's Premium Lager, TAS	10.5
Badlands Pale Ale, Orange NSW	10.5
Corona Extra, Mexico	11.5
Peroni Nastro Azzurro, Italy	11.5

HOUSE COCKTAILS

Aperol Spritz	17
aperol-sparkling wine-soda water	
Dark and Stormy	17
dark rum-ginger beer-lime-bitters	
Midori Illusion	17
midori-triple sec-vodka-pineapple juice	

SPIRITS

	30ML		30ML
Absolut Vodka	10	Jack Daniels	12
Gordons Gin	10	Bacardi Carta Blanca	12
Bundaberg Rum	10	Captain Morgan Dark Rum	15
Jim Beam Whiskey	10	Sailor Jerry Rum	15
Johnnie Walker Black Label	10	Chivas Regal 12 Years	15

NON-ALCOHOLIC DRINKS

	Glass	Pitcher (1Liter)
Pink Lemonade	6	14
Lemon, Lime & Bitters	6	14
Coke	5.5	14
Diet Coke	5.5	14
Sprite	5.5	14
Ginger Ale	5.5	
Ginger Beer	5.5	
Lemon Iced Tea	5.5	
Traditional Lemonade	5.5	
Orange Juice	7	
Bilpin Apple Juice	7	
Santa Vittoria Still / Sparkling Water	6 (500ml)	10 (1Liter)

COFFEE & TEA

Espresso / Cappuccino / Flat White / Latte / Chai Latte	5.5
Long Black / Mocha / Hot Chocolate / Piccolo / Macchiato	
English Breakfast / Green / Earl Grey / Peppermint	5.5
Chamomile / Lemon & Ginger / Darjeeling	

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