




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 and Master Cards  
2.25% surcharge applies for the use of American Express and Diners Cards

# BOILER HOUSE RESTAURANT

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

## ENTREES

<b>Bruschetta (V)</b> 	<b>20</b>
tomato – garlic – mozzarella – spanish onion – basil – olive oil	
<b>Pork and Duck Rillettes</b> 	<b>28</b>
pear – watercress – crostini – peach compote	
<b>Arancini (V)</b>	<b>25</b>
wild mushroom – passata – parmesan – mixed salad	
<b>Salumeria</b>	<b>30</b>
cured meats – taleggio – olives – rucola – marinated vegetables	
<b>Grilled Octopus (GF)</b>	<b>30</b>
rucola – potatoes – cherry tomatoes – olives – capers – parsley	
<b>Caprese Salad (V) (GF)</b> 	<b>24</b>
medley tomato – mozzarella – aged balsamic – basil	
<b>Chicken Salad (GF)</b> 	<b>24</b>
baby lettuce – bocconcini – pine nuts – lemon vinaigrette	
<b>Pear and Gorgonzola Salad (V)</b>	<b>22</b>
brioche croutons – rucola – pine nuts – gorgonzola dressing	

## MAINS

<b>Braised Beef Cheek</b> 	<b>38</b>
roasted potatoes – green beans – gremolata – rosemary	
<b>Sicilian Chicken (GF)</b> 	<b>33</b>
sicilian olives – raisins – oregano – polenta – tomato – capers	
<b>Potato Gnocchi (V)</b>	<b>30</b>
butternut pumpkin – garlic – radicchio – spinach – almonds – sage	
<b>Open Ravioli</b>	<b>34</b>
beef ragu – parsley – pecorino – tomatoes – confit garlic cream	
<b>Seafood Hotpot</b>	<b>38</b>
mussels – john dory – prawns – squid – house made flat bread	
<b>Squid Ink Pasta</b>	<b>34</b>
prawns – cherry tomatoes – garlic – lime zest – basil – white wine	
<b>Crumbed Pork Cutlet</b>	<b>38</b>
side salad – paprika potatoes – mustard aioli	

## GOURMET PIZZAS

(Glute Free Base Available on Request)


<b>Wagyu Beef Rossini Pizza</b>	<b>35</b>
bechamel – caramelized onions – wild mushrooms – mozzarella – truffle oil	
<b>Pesce Pizza</b>	<b>35</b>
prawns – passata – bocconcini – chili – rucola – spanish onion – lemon	
<b>Herbivore Pizza (V)</b>	<b>28</b>
parmesan – olives – artichokes – roasted capsicum – garlic – spinach	
<b>Medley Pizza (V)</b> 	<b>28</b>
medley tomatoes – passata – bocconcini – basil – olive oil	

## SIDES

<b>Dips</b>	<b>15</b>
garlic bread – olive tapenade – sundried tomato – basil pesto	
<b>Chips</b>	<b>10</b>
citrus aioli – rosemary salt	
<b>Roquette &amp; Parmesan Salad (GF)</b>	<b>10</b>
white balsamic dressing – parmesan	
<b>Roasted Potatoes</b>	<b>10</b>
tomato sauce – rosemary salt	

## DESSERTS

<b>Tiramisu</b>	<b>20</b>
whipped mascarpone – savoiardi biscuit – coffee anglaise – chocolate shavings	
<b>Bilpin Apple Crumble</b>	<b>20</b>
sautéed local apples – cream anglaise – vanilla bean gelato	
<b>Chocolate Fondant</b>	<b>20</b>
almond ice cream – orange glaze – seasonal berries	
<b>Limoncello Mousse Cake (GF)</b>	<b>20</b>
raspberry coulis – citrus sponge – limoncello mousse - candied lemons	

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## BEVERAGE MENU

### WINES

	GLS 150ML	BTL 750ML
<b>Sparkling</b>		
Craigmoor Sparkling, Mudgee NSW	10	45
<b>Rose &amp; Moscato</b>		
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

<b>Aperol Spritz</b>	17
aperol-sparkling wine-soda water	
<b>Dark and Stormy</b>	17
dark rum-ginger beer-lime-bitters	
<b>Midori Illusion</b>	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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## Powering Up The Hydro Majestic

Mark Foy chose to open the Hydro in mid-winter on July 4, 1904. Guests travelled by train to Penrith and were driven in Foy's fleet of cars to Medlow Bath.

This arduous journey took around nine, cold, bumpy hours!  
By the time the opening function had begun it was snowing.

At some point during the night the new technology failed and guests had to huddle under blankets in the dark while staff ran around lighting candles and fires.

For over 20 years the Hydro's original boiler powered the generator that supplied all the heating, and sometimes the peculiar electrical needs of the hotel, and the rest of Medlow Bath.

This boiler was used from the late 1920s, however, the tank was probably replaced in the 1970s.

During the renovation of the building, the asbestos that once shrouded the tank was carefully removed to reveal the Hydro's second boiler in all its glory, which is now on display in the new Boiler House.



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### Also at Hydro Majestic Hotel HYDRO MAJESTIC HISTORY TOURS

Discover the history of yesteryear with a guided tour of the Hydro Majestic commencing in the Casino Lobby. The tour takes in history of the Casino lobby with its iconic domed roof, the magnificent Salon du Thé and Cat's Alley, the elegant Majestic Ballroom and concludes in the Hydro Majestic Pavilion which showcases vibrant displays of the Hydro's historical past along with boutique and regional food and wine from the Blue Mountains and its regions.

#### Tour Hours:

Monday-Friday: 11 AM and 3 PM  
Saturday-Sunday: 10 AM, 11 AM, 3 PM, 4PM

Bookings - online <http://www.hydrmajestic.com.au/history-tours>  
or with our Concierge at the Casino Lobby  
(\$10 per person)

Hydro Majestic history booklet & "Jewel of the mountains" documentary  
DVD available at Pavilion

### HYDRO MAJESTIC PAVILION

The Hydro Majestic Pavilion, the place to discover the history of The Hydro Majestic and to share all that is remarkable about the Blue Mountains. Celebrating the spirit of the Royal Easter Show pavilions of Sydney's old showgrounds and operating as a magnificent interactive 'living' history space, the Hydro Majestic Pavilion houses a vibrant display showcasing boutique and unique food and wine from the Blue Mountains and its regions. Regions showcased includes Mudgee, Bathurst, Orange and the Western Plains.