

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

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 storytelling 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.

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 lifelong 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.

Hydro Cocktail Collection 20

Hydro Majestic 1904	dark & white rum, cherry brandy, pineapple, lime, berries syrup, olive brine
Foy's Drink	talisker whisky, amaro averna italian liqueur, gin, homemade cinnamon & vanilla syrup, egg white
The Cliff	malibu rum, midori, pineapple juice, pure cream, tonic water
Belgravia	tequila, chambord, crème de cassis, lemon juice, ginger beer
Cat's Alley	jim beam whisky, shiraz, lemon juice, orange bitters, fresh strawberry, egg white

Sparkling Cocktail Collection 20

Pink 75	gin, cointreau, lemon juice, grapefruit juice, sparkling wine
Lychee Bellini	lychee liqueur, sparkling wine, fresh lychee, peach schnapps
Pimm's Spritz	pimm's no.1, cherry brandy, sparkling wine, orange bitters

Seasonal Cocktail Collection 20

Green Mountains	hendricks gin, midori, apple juice, lime juice, sugar syrup, cucumber, mint leaves
Moulin Rouge	absolute vodka, chambord, cointreau apple juice, lime juice, sugar syrup, fresh raspberry
Medlow Spring	gin infused with darjeeling tea, lime juice sugar syrup, orange marmalade, egg white

Classic Cocktail Collection 20

Long Island Iced Tea	vodka, tequila, white rum, gin, cointreau, lemon juice, coke
Singapore Sling	gin, cherry brandy, cointreau, Benedictine, pineapple juice, lemon juice, angostura bitters, grenadine
Tequila Sunrise	tequila, orange juice, grenadine syrup
Manhattan	canadian whisky, sweet red vermouth, angostura bitters

Carafe Cocktails (1 litre, serves 3-4) 45

The 3 Sisters	gin, st. germain, sparkling wine, triple sec, lemon juice, chamomile tea, orange marmalade, elderflower syrup,
French Kiss	vodka, midori, sparkling wine, apple juice, lemon juice, mint leaves
Megalong Sunset	pimm's no.1, sparkling wine. passionfruit syrup fresh strawberry, ginger ale, sugar syrup, mint leaves

Mocktails 12.50

Red Lagoon	raspberry, strawberry, cranberry, soda, sugar syrup
Megalong	pineapple, lemon juice, cucumber, mint leaves, ginger beer
Sunset	grapefruit, orange juice, hibiscus, tonic, orange bitters

Local & Imported Beers, Cider (by the bottle)

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, NSW	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, Lift, Coke, Diet Coke	5.5
Lemon, Lime & Bitters, Pink Lemonade, Ginger Beer	6

Wines

Sparkling & Champagne (150ml)

	Gls	Btl
Mountadam, Pinot Chardonnay, High Eden SA		75
Victoria Park Pinot Noir Chardonnay, SA	15	65
Chandon S, Yarra Valley VIC (<i>served over ice</i>)	18	85
Moet & Chandon Imperial Brut, France	32	169

White Wines (150ml)

De Beaurepaire, Semillon Sauvignon Blanc, Rylstone NSW	14	70
Ross Hill 'Shed No. 8', Sauvignon Blanc, Orange NSW	12	55
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 NZ		58
Optimiste Pinot Gris, Mudgee NSW		60
Marc Bredif Vouvray Chenin Blanc, Loire Valley France		86

Red Wines (150ml)

Logan Weemala, Pinot Noir, Orange NSW	12	50
De Beaurepaire, Cabernet Sauvignon, Rylstone NSW	15	70
Artiste, Merlot, Eden Valley SA	13	55
'Moon Child', Aglianico, Orange NSW	14	55
Blackbilly Shiraz, McLaren Vale SA	15	58
Pepper Tree Elderslee Road Cab Sauvignon, Wratttonbully SA		79

Rosé & Moscato Wines (150ml)

De Beaurepaire 'Le Bourbon', Cabernet, Rylstone NSW	14	70
Angullong Fossil Hill Rosato, Orange NSW	13	55
Deakin Estate, Moscato, Murray Darling VIC	12	50

Dessert & Fortified Wines (60 ml)

De Beaurepaire 'Coeur D'or', Botrytis Semillon, NSW	17.5	75
Pepper Tree 'Sticky Pig', Pinot Gris, Wratttonbully 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	

Snacks

South Australian wild olives (GF, V)	10
Chilli cashew nuts (GF, V)	10
Chef's selection of sandwiches	15
Buffalo wings Asian Style	16
Hummus dip, smoked eggplant, yellow corn chips (GF, V)	20
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, <i>soy bean sauce</i>	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	16
Crumbed cocktail seafood claws, sweet chili sauce, 6pcs	20
Prawn parcels, paprika mayo	20
Steamed dumpling basket, 2 pcs each type <i>BBQ pork bun, chicken & corn shumai, mix mushroom and prawn, squid & chives</i>	32
TASTING PLATTER (good for 2)	45
Salt and pepper calamari, 8 pcs	
Prawn parcels, 6 pcs	
Crispy duck and shitake spring rolls, 3 pcs	
Cocktail spring rolls, 10 pcs	
Sambal aioli, Plum sauce, Sweet chili sauce	
Desserts (from 3 pm to 6 pm)	12
<i>Your choice of:</i>	
Homemade scones served with cream, homemade jam / Linzer Tart / Black Forest	
Gateau/ Orange Almond Cake (GF) served with whipped cream and berries	

(V) = Vegetarian

(GF) = Gluten free

Spirits

Vodka (30 ml)

Absolut	12
Kettle One	15
Grey Goose / Belvedere	13

Gin (30 ml)

Gordon's	12
Bombay Sapphire / Hendricks / Tanqueray	13

Blended Whisky (30 ml)

Johnnie Walker 'Black Label' / Canadian Club 12 yo / Jameson	13
Chivas Regal 12 yo, Dimple 15 yo	15

Single Malt Scotch (30 ml)

Glenfiddich 12 yo Speyside / alisker 10 yo Skye	17
Glenmorangie	15

Bourbon, Sour mash (30 ml)

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

Rum (30 ml)

Bacardi Light	12
Sailor Jerry, Spiced / Captain Morgan	13

Brandy & Cognac (45 ml)

VSOP, Chantelle Napoleon	10
VSOP, Hennessy	20
XO, Remy Martin	40

Coffee & Tea

5.5

Espresso, macchiato, piccolo, long black, flat white,
cappuccino, café latte, chai latte, mocha, hot chocolate
English Breakfast, Earl Grey, Green, Lemon and ginger,
Peppermint, Darjeeling, Chamomile, Oolong

Tea Blossom

8.5

Each blossom is a small work of art, meticulously hand-crafted to unfurl into an elegant display when infused in hot water.

Black tea rolled with jasmine, globe amaranth and peppermint

White tea rolled with chrysanthemum and osmanthus

Green tea rolled with marigold, jasmine and globe amaranth