



The Wintergarden

Beverage menu

**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.

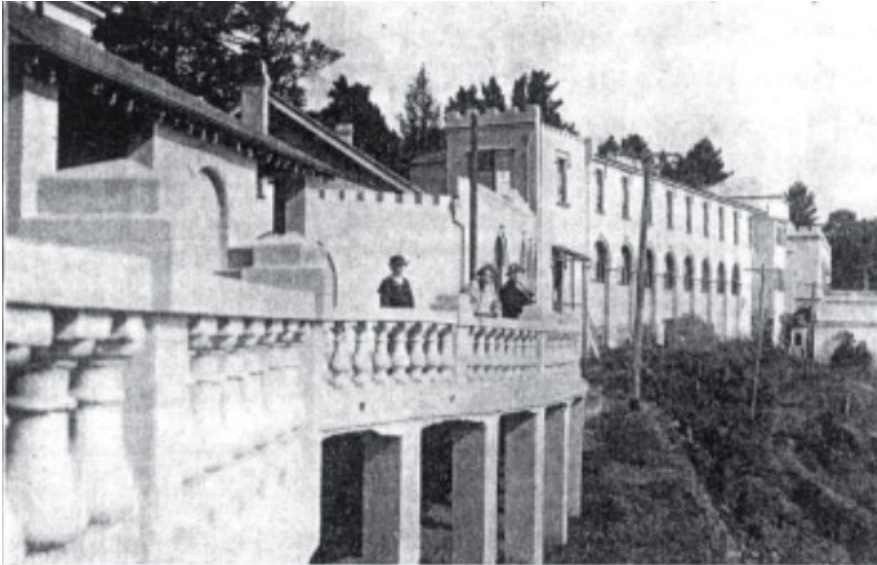
Every wine region in New South Wales has its own story.

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.

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

Wintergarden History



The Wintergarden site was originally a lawned promenade, 'The Piazza' at the western face of the Casino Building, with a Porte Cochere entry to the Casino on that side.

A new building in this area was dramatically sited on one half of the piazza, opening in March 1939 – The Bellevue Lounge Bar (later "Casino Lounge" then "Megalong Room")

Foy's nephew, J.C. Macken, who was entrusted with the task of managing the hotel, held a cocktail party in celebration of its opening; reportedly more than 4,000 cocktails were served to a 300-strong crowd during the course of the party.



The room was very new and ultra-modern, with its streamline architecture. The colour scheme is of beige and pillar box red, with chrome fittings. Cosy lounges, upholstered in leather, surround the log fires.

In 1947 Fireplace is likely to have been constructed and was originally installed in the no longer existing 1939 building.

In 1987 The Casino Lounge was rebuilt and redecorated and re-named "Megalong Room", a new basement below containing toilets, store and boiler room.

Coffee & Tea

5.5

Vittoria Oro—a blend of 100% Arabica coffee beans predominantly from Central and South America.

Espresso
Macchiato
Piccolo latte
Long black
Flat white
Cappuccino
café latte
Chai latte
Mocha
Hot chocolate

"La Maison Du Thé" 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
Darjeeling
Peppermint
Green
Chamomile
Lemon and Ginger
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

Local & Imported beers, cider

James Boag's Premium 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 Azzuro, Italy	11.5
Hillbilly crushed apple cider, Bilpin, Blue Mountains NSW	9.5

Hydro Cocktail Collection

Hydro Majestic 1904	dark & white rum, cherry brandy, pineapple, lime	20
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	

Aperitif

Fabiola	brandy, grand marnier, dry vermouth	20
Gimlet	gin, lime cordial	
Pimms	pimms, lemonade	

Dessert & Fortified Wine

De Beurepaire 'Coeur D'or', Botrytis Semillon, NSW 2016	Lightly matured in premium French oak. A bright, clear golden colour with aromas of quince, apricot and some floral notes. A rich palate with a long lingering finish.	75
Pepper Tree 'Sticky Pig', Pinot Gris, Pokolbin NSW 2016	A dessert wine style made from Pinot Gris grapes grown on Wrattenbully vineyard. This unique wine has intense sweetness and longevity. Pears and green apples fill the nose, rich nectar surrounds the palate while maintaining a delicate and seductive finish.	60
Muscat (60 ml)		
Pfeiffer Rutherglen Muscat, VIC NV	93/100 James Halliday- this award winning wine has average age 10 years old and is a rich and luscious fortified wine which lingers on the palate long after the wine has been enjoyed. Muscat is regarded as the world's RICHEST wine.	60
Topaque (60 ml)		
Pfeiffer Rutherglen Topaque, VIC NV	94/100 James Halliday- this award winning wine contains classic aromas of honey and malt. The palate is wonderfully rich and slides across the tongue, lingering long after the final sip.	60
Tawny (60 ml)		
McWilliam's Hanwood Estate 10 Year Old Grand Tawny NV	92/100 James Halliday- this award winning wine is complex and intense; nutty, biscuity flavours, with obvious rancio; a long, lingering finish and aftertaste.	G 12

Penfolds Grandfather Rare Tawny, South Eastern Australia NV	97/100 James Halliday- with an average age above 20 years, the palate effortlessly displays the famed attributes of great Tawny; luscious, rich and full flavoured with mouth filling viscosity and a slightly dry finish. Intense raisined fruit, walnut and toffee flavours harmonise with subtle vanillin oak.	G 25
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Liqueur

Bailey's		12
Kahlua		
Frangelico		
Southern Comfort		
Cointreau		
Drambuie		
Grand Marnier		
Galliano Amaretto		
Aperol		
Rosso Sweet		
Pimm's No. 1		
Chambord		
Malibu		
Campari		

Spirits

Vodka (30 ml)

Absolut	12
Kettle One	15
Grey Goose	15
Belvedere	13

Gin (30 ml)

Gordon's	12
Bombay Sapphire	13
Hendricks	15
Tanqueray	13

Blended Whisky (30 ml)

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

Single Malt Scotch (30 ml)

Glenfiddich 12 yo, Speyside	17
Talisker 10 yo, Skye	17
Glenmorangie	15

Bourbon, Sour mash (30 ml)

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

Rum (30 ml)

Bacardi Light	12
Sailor Jerry, Spiced, Caribbean	15
Captain Morgan	15

Brandy & Cognac (45 ml)

VSOP, Chantelle Napoleon	12
VSOP, Hennessy	20
XO, Remy Martin	40

Tequila

Patron Silver	15
Jose Cuervo	12

Wintergarden History

The historic western Porte Cochere of the Casino as demolished at this time

In the 1990s there have been two refurbishments, lastly into function/ conference rooms

Wintergarden At Present

Mark Foy had a vision for a 'Wintergarden' to be constructed in the 1930s, which did not eventuate, but a charming water colour rendering remains in the new Passage Bar.

The old "Megalong Room" with its awkward timber and glass corridor has been opened up to create a sweeping salon with the finest views of the Megalong Valley ever seen.

The Wintergarden is re-born as a breathtaking elegant 1930s inspired salon, taking cues from Streamline Moderne – and with a touch of Art Deco inspiration.

Beautiful coffered domed ceilings custom designed lighting pendants and matching wall sconces.

New carpets were again custom-designed by CRD with Brinton's of London, to reflect the design of the original ironwork found in the old Hargraves gate on site – The Hydro Ivy Motif Wall panelling and mirror insets reflect the views at every angle.

Velvet banquette window seating, dining clusters with sofas chairs Beautiful deco inspired cabinets and cut-velvet dining chairs with origin Art Deco Chinees porcelain accessories.

Magnificent original painting from the Hydro Majestic collection Topped off with unparalleled views of the Megalong Valley below A room that says absolute luxury.

The Wintergarden connects superbly to the Casino Lobby as a pre-function area and the new Passage Bar . Seating 220 –240 guests for daily High Teas, Dining and special events, the Wintergarden is a unique and remarkable destination.



Wines by the glass

Sparkling & Champagne

Victoria Park, Pinot Noir Chardonnay, Angaston SA	15
Chandon S, Yarra Valley, VIC (served over ice)	18
Moët & Chandon Imperial Brut Champagne, France	32

White wine

De Beaurepaire, Semillon Sauvignon Blanc, Rylstone NSW	14
Ross Hill 'Shed No. 8', Sauvignon Blanc, Orange NSW	12
Cooks Lot 'Allotment 333', Riesling, Orange NSW	13
Angullong 'A', Pinot Grigio, Orange NSW	13
Victoria Park, Chardonnay, Angaston SA	14

Red wine

Logan Weemala, Pinot Noir, Orange NSW	12
Blackbilly, Shiraz, McLaren Vale SA	15
De Beaurepaire 'Le Marquis', Cabernet Sauvignon, Rylstone NSW	15
Artiste, Merlot, Eden Valley SA	13
'Moon Child', Aglianico, Orange NSW	14

Rosé & Moscato Wine

De Beaurepaire 'Le Bourbon', Cabernet, Rylstone NSW	14
Mount Pleasant 'Singing in The Rain', Shiraz, Hunter Valley NSW	13
Bunnamagoo Mount Lawson, Moscato, Mudgee NSW	12

Dessert & Fortified wines (60 ml)

De Beaurepaire 'Coeur D'or', Botrytis Semillon, Rylstone NSW	17.5
Pepper Tree 'Sticky Pig', Pinot Gris, Pokolbin NSW	12

Muscat (60 ml)

Pfeiffer Rutherglen Muscat, VIC

Topaque (60 ml)

Pfeiffer Rutherglen Topaque, VIC

Tawny (60 ml)

McWilliam's Hanwood Estate 10 Year Old Grand Tawny 12

Red Wine

Shiraz

Dryridge 'Jack', Shiraz, Megalong Valley, Blue Mountains NSW 75
 2016 A smooth shiraz with notes of blueberry, black forest cake and spice.
 Food match: Game Birds / Venison

Angullong 'Fossil Hill', Shiraz Viognier, Orange NSW 55
 2016 91/100 James Halliday, Rich and vibrant layers of elegant red and dark berries, with balanced oak and dusty tannins.
 Food match: Large Game / Beef

Blackbilly, Shiraz, McLaren Vale SA 58
 2016 Made by Nick Haselgrove, 2010 James Busby Trophy "Australian Winemaker of the Year". ripe and fleshy, up front black fruits combine well with a solid mid palate highlighting oak tannin and flavour. Crisp acidity keeps the freshness and appeal of this full bodied style.
 Food match: Beef / Fruit

Mount Pleasant 'High Paddock', Shiraz, Hunter Valley NSW 62
 2017 Being acclaimed as the best Hunter Valley (red) vintage in 50 years. Delicious dark fruits on the front palate with a silky mouthfeel giving excellent structure, balance and length. Nicely balanced acid with soft velvety tannins and excellent length.
 Food match: Lamb / Venison

Cabernet Sauvignon

De Beaurepaire 'Le Marquis', Cabernet Sauvignon, Rylstone NSW 70
 2016 Deep crimson with medium tannins showing excellent length. The palate has dense forest fruit, cassis and dark chocolate flavours with a blueberries and blackberries bouquet.
 Food match: Exotic Game / Lamb

Victoria Park, Cabernet Sauvignon, Angaston SA 60
 2016 Deep purple in colour, the palate is true to variety, elegantly structured with layers of flavour reminiscent of dark berries, chocolate and spice.
 Food match: Beef / Exotic Game

Merlot

Artiste, Merlot, Eden Valley SA 55
 2014 Fresh and vibrant fruit flavours drive the palate of this balanced and well-rounded single varietal. 15 months maturation in light and medium French toast oak.

Robert Stein, Merlot, Mudgee NSW 55
 2017 Displays forest fruit, plum and dark chocolate characters and supple medium weight tannins. A multi vineyard blend from numerous in the region, contribute to its complexity.

Red Wine

Pinot Noir

Logan Weemala, Pinot Noir, Orange NSW 50
2018 Aromas of bush strawberry, wild flowers, cinnamon and toast with flavours of cherry, red berries and spice on a bright and complex palate.

Food match: Small Game / Lamb

Colmar Estate, Pinot Noir, Orange NSW 70
2016 Bright garnet colour with good depth, pretty 'strawberry' aromas, and delightful berry fruit and subtle French oak on the medium-bodied palate.

Food match: Hard Cheese

Paddy Borthwick 'Paper Road', Pinot Noir, Wairarapa NZ 60
2017 Bouquet of maraschino cherries, plums, cranberries and cedar. A core of dark cherry, cloves and wild herbs are supported by bright fruit and French oak that complement a rich soft palate with finely integrated fruit tannins

Food match: Lamb

Red Varietals

Ross Hill 'Pinnacle Series', Cabernet Franc, Orange NSW 75
2016 95/100 James Halliday -There's no identity crisis here – unmistakable FRANC – the fruit sits proudly above all else. Oak does its best to tame the buzzard, but it's all in vain, as the agility and verve of the fruit trumps all-comers. It's a tremendous wine, and undoubtedly in the finals for Australia's best Cabernet Franc.

Food match: Lamb / Beef

Davis Premium Vineyards 'Moon Child', Aglianico, Orange NSW 55
2017 This intriguing variety is known for its rich inky hue, firm tannins and robust structure.

Food match: Lamb / Small Game

Frescobaldi Castiglioni Chianti 65
2016 Made from Sangiovese with a touch of Merlot to soften the palate, the wine displays bright cherry and red berry fruit with a well balanced savoury backbone of earthy spice.

Saint-Damien 'Plan De Dieu', GSM, Cotes-du-Rhone Villages, FR 70
2015 Opaque dark red black colour with a dark red hue. Aromas of dark and black cherries infused with leather are followed by some earth and spicy dried herbs. Medium to full bodied the palate is filled with rich black cherry and liquorice fruit overlaid by leather.

Food match: Small Game / Lamb

Angullong Fossil Hill, Barbera, Orange NSW 55
2017 Barbera hails from the cool and hilly region of Piedmont in Italy, which is very similar to Orange. So it makes perfect sense that Barbera thrives there. Full-bodied with a solid core of dark berry fruit and firm, bold tannins

Food match: Beef

Piggs Peake 'House of Sticks', Cabernet Merlot, Hunter Valley 60
2016 Beautiful clean mint and berry characters on the nose while the palate is generous and long.

Food match: Beef

Mocktails

12.50

Red Lagoon raspberry, strawberry, cranberry, soda, sugar syrup

Megalong pineapple, lemon juice, cucumber, mint leaves, dry ginger ale

Sunset grapefruit, orange juice, hibiscus, tonic, orange bitters

Mineral Waters

Santa Vittoria, Italy

Small, still & sparkling mineral water (500 ml) 8

Large, still & sparkling mineral water (1000 ml) 12

Soft drinks

Sprite 5.5

Lift

Coke

Diet coke

Ginger beer

Lemon, lime & bitters 6

Pink lemonade

Juices

7

Apple

Orange

Cranberry

Pineapple

Tomato

Premium Australian and International Wines

Pepper Tree 'Elderslee Road', Cab Sauvignon, Pokolbin NSW 75
2014 96/100 James Halliday-4 Trophies & Gold awarded wine, a marvellously rich palate packed with sweet ripe berry fruits balanced by French oak. Fine tannins provide great structure and depth to the long and generous palate.

Food match: Acidic Food / Beef

Ross Hill 'Pinnacle Series', Shiraz, Orange NSW 75
2016 Intense notes of white pepper; woodspice; and mulberries. Red fruits match the intensity of the aromatics, and thrive above a framework of quality French oak and integrated tannins.

Food match: Game Birds / Venison

Scorpo Estate 'Noirien', Pinot Noir, Mornington Peninsula VIC 87
2018 95/100 James Halliday- vibrant cherry red with purple hues. Bright berry fruit and cherry nose with flint, oak and spices. Dark cherries, mushroom and spices on the savoury palate with silky tannins. A wine of wonderful structure and persistence.

Food match: Acidic Food / Poultry

Rockford 'Moppa Springs', GSM, Barossa Valley SA 85
2015 Grenache, Shiraz, Mataro- Well-defined black fruits and cola meet a peppery, spicy and edgy red fruits demeanour, with lingering raspberry fruit persistence, medium-bodied restraint and well-textured tannins.

Food match: Exotic Game / Lamb

The Old Faithful, Grenache, McLaren Vale SA 90
2010 95/100 James Halliday- Very good hue for age; ultra-traditional McLaren Vale style made from a single 70-year-old vineyard plot; not only are there strong red fruits, but also that regional dark chocolate joining with life-sustaining tannins.

Melini Brunello di Montalcino, Sangiovese, Tuscany Italy 105
2013 Displays deep garnet color with full and penetrating aromas of wild berries. The palate is dry, warm full-bodied while harmonious, delicate and austere at the same time, persistent.

Food match: Beef / Venison

Sparkling & Champagne

Mountadam, Pinot Noir Chardonnay, High Eden, SA 75
NV It has lifted characters of strawberry, fig and red apple with subtle hints of freshly baked bread and cream.

Victoria Park, Pinot Noir Chardonnay, Angaston SA 65
NV clean and fresh with delicate fruit flavours.

Chandon S, Yarra Valley, VIC (served over ice) 85
NV Has complex orange fruit aromas of fresh orange peel, exotic blood orange and orange marmalade overlay spice elements of ginger and cardamom. Highlights of Christmas cake aromatics and an overall impression of orange freshness.

Moët & Chandon Imperial Brut Champagne, France 165
NV Its aromas are radiant, revealing bright yellow-fleshed fruits, honey, floral nuances and elegant blond notes. The palate is seductive, richly flavourful and smooth combining generosity and subtlety, fullness and vigor, followed by a delicately fresh crispness, to reveal the magical balance of Champagne.

Tulloch Verscato Sparkling Verdelho, Hunter Valley NSW 55
NV aromas of violets, rose petals and Turkish delight. Sugar and acid balance creates a vibrant and refreshing palate with an inviting spritzy finish.

Rosé & Moscato Wine

De Beaurepaire 'Le Bourbon', Cabernet, Rylstone NSW 70
2017 Gastronomic Rosé produced from Cabernet Sauvignon grapes. Off dry with a citrus core, and a clean, full mouth feel and long finish.

Food match: Seafood / Poultry

Mount Pleasant 'Singing in The Rain', Shiraz, Hunter Valley NSW 55
2018 Textural with great length and power, the fruit flavours come through from the nose. Intensity, focus and weight are all attributes of this dry style of Rosé.

Food match: Seafood / Fruit

Angullong Fossil Hill Rosato, Orange NSW 55
2017 It is a modern rose with an enticing, lively and crisp palate. The flavors are of summer berries, which linger delightfully with a long dry savoury finish.

Bunnamagoo Mount Lawson, Moscato, Mudgee NSW 50
2018 Sweeter style wine which is delicious and refreshing and fruit-driven. Showing delicate aromas of apple, pear and candied fruits with enticing hints of spice and Turkish delight.

White Wine

Sauvignon Blanc

Ross Hill 'Shed No. 8', Sauvignon Blanc, Orange NSW 50
2017 Cool, ripe, tropical fruit aromas are overlaid with zesty, tangy herbal notes leading to a fine, fresh palate.

Food match: Shellfish

Paddy Borthwick, Sauvignon Blanc, Wairarapa New Zealand 58
2018 Aromas of gooseberry, guava, grapefruit and melon, while the palate is balanced by fine acidity and fruit sweetness. A wine with great aromatic power.

Food match: Shellfish / Poultry

Chardonnay

Victoria Park, Chardonnay, Angaston SA 60
2017 Pale gold with vibrant green hues, flavours are reminiscent of citrus, honeydew melon and ripe peach with a hint of nougat and cinnamon. The palate finishes with a creamy texture and persistent mineral acidity.

Food match: Poultry

Robert Stein, 3rd Generation Chardonnay, Mudgee NSW 65
2016 A combination of traditional tank fermentation and barrel fermentation using wild yeast results in aromas of grapefruit, peach and citrus with a complexity and richness on the palate.

Food match: Poultry

White Wine

Pinot Grigio / Pinot Gris

Angullong 'A', Pinot Grigio, Orange NSW 55
2018 Gold medal 2016 NSW Wines Awards, vibrant cool climate flavours of pear and apple flesh with linear acidity and balance, and a fresh, crisp finish.

Food match: Seafood / Game

Optimiste, Pinot Gris, Mudgee NSW 60
2015 A fresh and crisp Pinot Gris with the extension of the aromas of pear and apple with added spiciness. There is persistent length and depth of flavour with fleshy and generous mouthfeel.

Food match: Shellfish / Fruit

Riesling

Dryridge 'Isabelle', Riesling, Megalong Valley, Blue Mountains 60

2017 This wine is pale bordering on clear with lifted floral and grassy aromas. The wine displays notes of white peaches, tinned mandarin, apricots, cut grass and flowers due to the shorter growing season.

Food match: Raw Fish / Seafood

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

2017 Multiple Gold medals awarded wine with aromatic lime and musk follow through to a crisp palate with citrusy mineral notes.

Food match: Acidity Food / Seafood

White Varietals

De Beaurepaire, Semillon Sauvignon Blanc, Rylstone NSW 70

2016 This wine is 93% cool climate Semillon and 7% Sauvignon Blanc, displays classic cool climate fruit characteristics. Fresh and vibrant with bright light green gold in colour, with lemon and lime aromatics and a long crisp

Food match: Seafood.

Marc Bredif Vouvray, Chenin Blanc, Loire Valley France 86

2016 A stylish Chenin Blanc from the Loire Valley in France. Very intense and fruity nose with notes of white flowers and quince.

Food match: Shellfish

Premium Local and Regional Wines

White Wine

Brangayne 'Isolde' Chardonnay, Orange NSW 82

2017 Exhibits fine varietal aromatics with nuances of white peach, melon, citrus and underlying cashew nut. Fermented in hand selected French oak barriques resulting in a complex fine mid palate flavor and a long balanced finish.

Food match: Pork / Fish (Salmon, Tuna)

Brokenwood 'Forest Edge' Chardonnay, Orange NSW 120

2016 94/100 James Halliday- Lifted aromas on citrus spectrum with grapefruit and lime notes. A hint of 'bran meal' and oak from the lees. Has a citrus fruit palate that is both fresh and bright but multi-layered.

Awards: 94 points/ Halliday Wine Companion 2018
Best Chardonnay/ NSW Wine Awards 2017
Gold Medal/ St Martin Orange Wine Show
Silver Medal/ Sydney Royal Wine Show

Food match: Pork / Fish (Salmon, Tuna)

Robert Stein Riesling, Mudgee NSW 95

2018 A classic dry Riesling with all the lime and fruit characters, and a crisp and racy finish with a slight touch of sweetness. Exhibits floral and aromatic nose of jasmine, lemon blossom, crushed rock and lime. Texturally there is an enjoyable touch of bitter lemon to finish.

Awards: Trophy for Best Riesling/ Cowra National Wine Show 2018
Trophy for Best Riesling/ Australian Single Vineyard Wine Show 2018
Gold Medal/ Australian Single Vineyard Wine Show 2018
NSW Small Winemakers Show 2018

Food match: Pork / Shellfish / Poultry / Cured Meat

Red Wine

Brangayne, Shiraz, Orange NSW 90

2015 It has elegant varietal fruit aromas of black cherry and dark plum balanced with oaky aromas of light vanilla bean and spice. It has a long elegant mid-palate flavor with a fine powdery tannin finish.

Food match: Beef / Lamb / Veal / Game Venison / Poultry

Swinging Bridge M.A.W. Pinot Noir, Orange NSW 90

2017 Aromas of ripe dark cherries and spicy dark plums intermix with hints of anise and dried meats with an undercurrent of spicy cedar. Light to medium bodied wine with a supple round mouthfeel with velvety tannins.

Food match: Beef / Veal / Game Venison / Poultry

Quilty 'Running Stitch' Cabernet Sauvignon, Mudgee NSW 80

2013 Robust blackcurrant cassis and cherry notes that are well balanced by the well developed structural tannins infused with subtle oak.

Awards: Best Cabernet in NSW/ACT/ NSW Wine Awards 2013
5 Star Winery Rating/ James Halliday 2013 Wine Companion
Top 5 Finalist in the Winestate Wine of the Year AUS & NZ 2011
Cabernet & Blends/ Best Wine in Show Mudgee 2014

Food match: Beef / Lamb / Poultry