

THE HYDRO MAJESTIC

BLUE MOUNTAINS

The Wintergarden

RESTAURANT



AGFG
AWARD
WINNER
2020

Experience the gourmet delights with dinner in the Wintergarden which showcases the fresh seasonal produce sourced from local suppliers in the Blue Mountains area.

Enjoy our chef's selection of entrées and desserts along with our selection of mains. Our dinner menu allows the Hydro Majestic to provide you with a unique regional dining experience.

DINNER MENU

2 course menu \$75.00 per person

3 course menu \$95.00 per person

Entrées

Seared Scallops

Smoked Cuttlefish, Celeriac & Truffle Cream, Truffle Butter, Bilpin Apple, Samphire (GF)

Our wine suggestion: Victoria Park Chardonnay, Angaston SA / \$ 14 Glass and \$ 60 Bottle
Medium Bodied, Hints of Grapefruit, Citrus, Notes of Nougat, Cinnamon

Pepperberry & Beetroot Cured Hiramasa Kingfish

Avocado Mousse, Baby Beets, Horseradish, Passion Fruit Gel, Tuile

Our wine suggestion: Cooks Lot Riesling, Orange NSW / \$ 15 Glass and \$ 70 Bottle
Clean & Fresh, Notes of Grass, Lime, Passionfruit, Gooseberry

55-Degree Kangaroo Fillet


Lemon Myrtle Crust, Parsnip Puree, Glazed Native Plum, Black Currants, Bronze Fennel

Our wine suggestion: Logan Weemala Pinot Noir, Orange NSW / \$ 14 Glass and \$ 65 Bottle
Light Bodied, Juicy Cherries, Red & Black Berries, Bay Leaf

Finger Fennel & Pickled Heirloom Carrots

Olive Soil, Roasted Carrot Mash, Crisp, Yuzu & Carrot Velouté (V) (GF) 

Our wine suggestion: Angullong Pinot Grigio, Orange NSW / \$ 15 Glass and \$ 70 Bottle
Crisp, Hints of Fresh Green Apple, Pear, a Long Finish to Complement

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

(GF) denotes Gluten-free
(V) denotes Vegetarian

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

Mains

Baked Red Snapper

Blush Turnip, Seasonal Vegetable, Cauliflower Variation, Almond, Anise Beurre Blanc (GF)

Our wine suggestion: De Beaurepaire Semillon Sauvignon Blanc, Rylestone NSW

\$ 17 Glass and \$ 80 Bottle

Dry, Fresh Notes of Citrus, Hints of Lime, Lemon, Melon Finish

Free Range Chicken Supreme

Risoni, Pressed Leg, Prosciutto, Oyster Mushroom & Goat Curd Flan, Sage Mushroom Sauce 

Our wine suggestion: Scorpo Noirien Pinot Noir, Mornington VIC / \$ 19 Glass and \$ 95 Bottle

Red Berries, Cherries, Touch of Oak, Spices, Hints of Earthiness & Oak

Prawn Cannelloni

Noisette Butter Béchamel, Squid Ink, Basil & Lemon Pesto Crust, Marinated Medley Tomato

Our wine suggestion: Brangayne Isolde Chardonnay, Orange NSW / \$ 18 Glass and \$90 Bottle

Medium to Full Bodied, Melon, Peach Aroma, Touch of Cashew Notes

Slow Roasted Wagyu Striploin

Oxtail Ragout, Roast Garlic Celeriac Puree, Heirloom Carrot, Bearnaise, Tarragon Dust (GF)

Our wine suggestion: Catena Zapata Malbec, Argentina / \$24 Glass and \$ 95 Bottle

Soft Texture, Concentrated Flavor, Deep Ripe Red Dark Fruits, Violet, Lavender, Vanilla, Mocha

Green Tea Noodle

Mushroom & Brown Onion Broth, 58°C Quail Egg, Charred Tofu, Mushroom & Wakame

Dumpling, Watermelon Radish (V)

Our wine suggestion: Marc Bredif Vouvray Chenin Blanc, Loire Valley FR \$ 18 Glass and \$ 95 Bottle

Intense Fruity, Minerality & Sweetness

Sides

Steamed Broccoli, Grain Mustard Butter (GF) 

\$12

Paris Mash, Crispy Pancetta (GF) 


\$12

Parklands Garden Salad, Orange Vinaigrette (GF) 

\$12

Cajun Roasted Potato (GF) 

\$12

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

(GF) denotes Gluten-free

(V) denotes Vegetarian

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

Dessert

Strawberry & Sheep Milk Cheesecake

Elder Flower Jelly, Blueberry Soil, Herb Garden, Elder Flower Mist (GF) 

Sweet Corn & Honey

Sweet Corn Dome, Meringue, Honey Milk Skin, Lavender Honey Ice Cream,

Honeycomb, Honey Flakes (GF) 

“Pina Colada”

Rum & Coconut Parfait, Pineapple Compote,

Pineapple Water, Gel, Coconut Jelly (GF)

Chocolate & Citrus Fruits

Smoky Chocolate Mousse, Hazelnut Praline, Citrus Fruits Ginger Confit,

Blood Orange Gel, Gold Speckle

Selection of Cheeses

A Changing Selection of Australian & International Cheese,

Subject to change, based on availability

One Piece \$16.00 Two Pieces \$25.00

Three Pieces \$34.00 Four Pieces \$42.00

Cow's Milk – Soft

Woombye Ash Brie, QLD

Pont-l'Évêque, France

Goat's Milk – Soft /Semi

Holy Goat La Luna Barrel, VIC

Janei Buche Noir, NSW 

Sheep's Milk- Hard/Blue

Jamberoo Mountain Blue, NSW 

Pecorino Pepato, Italy

Cow's Milk- Semi-Hard

Maffra Cloth-Aged Cheddar, VIC

L'Artisan Fermier, VIC 

All Cheeses Are Served with

Lavosh, Quince Paste, Walnut Log, Muscatels

Dessert Wines (60ml)

Peppertree" Sticky Pig" Pinot Gris, SA \$ 14 / bottle \$60

Bluebird Botrytis Viogner, Rylstone NSW \$ 18 / bottle \$85