



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 \$85.00 per person

3 course menu \$105.00 per person

Entrées

Seared Scallops

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

Recommended Wine: Brangayne, 'Isolde' Chardonnay, Orange NSW / \$22.00 Glass \$90.00 Bottle

Medium Bodied, Hints of Grapefruit, Citrus, Notes of Nougat, Cinnamon

Vibrant Medium Gold, Traces of Green, Nuances of White Peach, Melon, Citrus, Cashew nuts, Mid-Palate Flavour, Underlying Minerality, Textural Finish

Crustacean Duo

Balmain Bug Ravioli, Slow Poached Lobster, Semi Dried Heirloom Tomato, Leek & Potato Foam, Bug Head & Tarragon Oil

Recommended Wine: Moorilla Muse Pinot Gris, Tasmania / \$22.00 Glass \$90.00 Bottle

White Flowers, Warm Spices, Nectarine, Pear, Lovely Slippery Texture, Cooked Apples, Baking Spices, Lemon Peel, Touch of Saline Minerality

Lightly Charred Venison

Pepper Berry Crust, Baby Beetroot, Cumin Parsnips Cream, Pickled Spring Onion, Goat Milk Feta, Fermented Native Plum Drizzle

Recommended Wine: Scorpo 'Noirien' Pinot Noir, Mornington VIC / \$24.00 Glass \$95.00 Bottle


Dark Red Colour, Scents of Violets, Dark Cherries, Strawberries Blossom, Notes of Forest Floor, Spicy Cedar, Fresh Herbs, Slightly Dryish, Vibrant Acidity, Polished Tannins

Finger Fennel & Pickled Heirloom Carrot

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

Recommended Wine: Cooks Lot Riesling, Orange NSW / \$15.00 Glass \$70.00 Bottle

Clean & Fresh, Notes of Grass, Lime, Passionfruit, Gooseberry

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

Mains

Baked Red Snapper

Blush Turnip, Seasonal Vegetables, Tomato Textures, Almond, Anise Beurre Blanc (GF)

Recommended Wine: Hahndorf Hill Rosé, Adelaide Hills SA / \$17.00 Glass \$80.00 Bottle

A Classic, Dry Rose, Appealingly Fresh, Light & Crisp, Loads of Cherries, Quince, Strawberry Flavours

Free Range Chicken

Risoni, Pressed Leg, Prosciutto, Oyster Mushroom Flan, Sage Mushroom Sauce 

Recommended Wine: Marc Bredif Vouvray, Chenin Blanc, Loire Valley, France / \$24.00 Glass \$95.00 Bottle

Brilliant Pale Gold, Aromas of White Flowers, Yellow Fruits, Pears,

Citrus Notes of Grapefruit, A Lovely Wine, Ripe & Refreshing

Lamb Backstrap

Dukkah Spiced, Lamb & Kidney Mousse, Lamb Belly Croquette,

Chèvre Cheddar & Topinambour, Pumpkin Cream

Recommended Wine: Catena Zapata Malbec, Argentina / \$24.00 Glass \$95.00 Bottle

Saturated Dark, Violet Colour, Cassis, Mocha, Clove, Soil Tones, Tabaco, Dark Berries, Spices, Minerals,

Palate Staining Finish with Sweet Black & Blue Fruits

Slow Roasted Wagyu Striploin

Oxtail Ragout, Roasted Garlic Celeriac Puree, Heirloom Carrot,

Bearnaise, Tarragon Dust (GF)

Recommended Wine: Rockford 'Moppa Springs' GSM, Barossa Valley, SA \$115.00 Bottle

Freshness with Savoury, Spicy, Earthy Red & Black Fruits, Upfront Drive of the Grenache Component,

A Heavenly, Supple Wine to be Savoured

Cauliflower Variation

Curried Cauliflower & Couscous "Risotto", Kochujang Cauliflower,

Halloumi, Confetti Coriander (V)

Recommended Wine: Victoria Park Chardonnay, Angaston SA / \$14.00 Glass \$60.00

Bottle Medium Bodied, Hints of Grapefruit, Citrus, Notes of Nougat, Cinnamon

Sides

Steamed Broccolini, Kimchi Butter (GF) 

\$12

Manchego Mash, Crispy Pancetta (GF) 


\$12

Parklands Garden Salad, Gorgonzola Ranch Dressing (GF) 

\$12

Cajun Roasted Potato (GF) 

\$12

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Dessert

Strawberry & Jannei Sheep Milk Cheesecake

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

Sweet Corn & Manuka Honey

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

Honeycomb, Flakes (GF) 

Feijoa & Bilpin Apple

Feijoa Parfait, Compote, Granny Smith Gel, Apple & Dulce De Leche Sorbet,

Rice Crisp (GF)

Valrhona Azelia 35% Branches & Leaves

Valrhona Azelia 35% Cremeux, Tuile & Raspberry Leaves, Caramel Gel,

Hazelnut Branches

A Selection of Australian & International Cheeses,

Subject to change, based on availability

Three Pieces \$35.00

Cow's Milk – Soft

Woombye Ash Brie, QLD

Maffra Cloth-Aged Cheddar, VIC

Goat's Milk – Soft /Semi 

Holy Goat La Luna Barrel, VIC

Jannei Buche Noir, NSW 

Sheep's Milk- Hard/Blue

Jamberoo Mountain Blue, NSW

Pecorino Pepato, Italy

"All Cheeses Are Served With Lavosh,
Quince Paste, Walnut Log, Muscatels"

Dessert Wines (60ml)

Peppertree" Sticky Pig" Pinot Gris, SA

Bottle \$ 60.00 / Glass \$ 14.00

Bluebird Botrytis Viogner, Rylstone NSW

Bottle \$ 85.00 / Glass \$ 18.00

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