



THE
WINTERGARDEN
RESTAURANT
Meadow Bath

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.



WINTERGARDEN

Set Menus

*First time dining with us at the Hydro Majestic?
Choose from one of our set course options for the full Wintergarden dining experience.*



2-Course: Entrée & main

3-Course: Entrée, main & dessert

(Minimum 3 Course on Saturday)

(V) Denotes vegetarian

(GF) Denotes gluten-free

(DF) Denotes dairy-free

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

*We are a cashless establishment and accept only contactless, credit, and debit cards,
1.5% surcharge applies for all credit transactions.*



ENTRÉES

TWICE COOKED VENISON (GF) (R)

Pepperberry, Celeriac, Beetroot Texture, Chestnut Mushroom,
Pomegranate jus

RECOMMENDED WINE:

De Beaurepaire Cabernet Sauvignon, Rylstone NSW | Bottle 80 Glass 18
*Deep crimson with medium, silky tannins showing excellent length and fine acidity,
dense palate with forest fruit, cassis, and dark chocolate flavours*

SEARED SCALLOPS (GF)

Corn, Guanciale, Jalapeno, Rainforest Lychee, Warm Corn Salsa, Sweet
Corn Bisque

RECOMMENDED WINE:

Ad Hoc Hen & Chicken Chardonnay, Pemberton WA | Bottle 85 Glass 18
*Aromas of melon, citrus, minerals, creamy mouthfeel a clean acid backbone, stone fruit,
toasty nuttiness*

CLARENCE RIVER BABY OCTOPUS & SMOKED EEL

Macadamia Miso Cream, Ponzu Glaze, Pickled Cucamelon, Daikon

RECOMMENDED WINE:

Henschke Peggy's Hill Riesling, Eden Valley SA | Bottle 85 Glass 18
*An intense and pure palate with flavours of lemon rind, lime and white stone fruit,
balanced by fine mineral acidity and excellent length*

SPATCHCOCK VARIATIONS (GF)

Pressed Spatchcock Breast, Twice Cooked Maryland, Crispy skin, Papaya,
Peri-Peri Emulsion, Puffed Rice, Au Jus

RECOMMENDED WINE:

**42°c Forty – Two Degrees South Pinot Noir, South Tasmania |
Bottle 85 Glass 18**
Red cherry, black current aromas, mixed red berry flavours, delicate tannins, soft acid

PARKLANDS GARDEN (V) (GF) (DF) (R)

Heirloom Carrots, Purple Sweet Potato Puree, Walnuts, Olives

RECOMMENDED WINE:

Moorilla Muse Pinot Gris, Tasmania | Bottle 95 Glass 23
*White flowers, warm spices, nectarine, pear, lovely slippery texture, cooked apples
baking spices, lemon peel, touch of saline minerality*

SIDES

Charred Broccolini, Kimchi Butter (*GF*) (LR)

Parklands Garden Salad, Gorgonzola, Ranch Dressing (*GF*) (LR)

Triple Cooked Crushed Potato, Malt Vinegar, Smoked Paprika, Garden Herbs (LR)

MAINS

DRY-AGED SNAPPER (GF)

Zucchini Flower, Earthrising Oyster Mushroom, Potato & Yuzu Kosho
Tapenade, Oyster Velouté

RECOMMENDED WINE:

Marc Bredif Vouvray Chenin Blanc, Loire Valley, France | Bottle 95 Glass 24
*Well-ripened yellow fruits, exotic fruits, pineapple with a lemony freshness,
a long & lively exotic fruit finish*

LAVENDER SPICED DUCK BREAST (IR)

Spelt Nduja Pilaf, Charred Gai Lan, Foie Gras Croquette, Malfroy's Gold
Honey, Davidson Plum Jus

RECOMMENDED WINE:

Tar & Roses Tempranillo, Heathcote VIC | Bottle 85 Glass 18
*A complex nose of raspberries & spice with currants, red liquorice &
hints of incense & musk*

GRASS-FED RIVERINA LAMB BACKSTRAP (IR)

Sun-Dried Tomato Herb Crust, Warm Lamb Shank Terrine, Topinambur
Cream, Caramelised Onion, Yellow Mustard Seed Jus

RECOMMENDED WINE:

Nick O'Leary Shiraz, Canberra District NSW | Bottle 80 Glass 18
*Fragrance of red fruits, dusted spice & lifted white pepper with dark berry fruits that
delivers a silky textured mouth feel which finishes with long fine tannins*

CHARGRILLED WAGYU MB5+ RIBEYE (GF) (IR)

Wagyu Fat Potato Crisp, Chestnut & Parsnip Puree, Lion's Mane
Mushroom, Black Garlic, Pulled Ox-Tail Ragu, "Grand Tawny" Jus

RECOMMENDED WINE:

Catena Zapata Malbec, Argentina | Bottle 105 Glass 24
*Saturated dark, violet colour, cassis, mocha, clove, soil tones, tabaco dark berries, spices,
minerals, palate staining finish with sweet black & blue fruits*

SALT BAKED BEETROOT (V) (IR)

Butternut Squash Hummus, Persian Feta,
Beet Crisp

RECOMMENDED WINE:

Hahndorf Hill Rose, Adelaide SA | Bottle 85 Glass 18
*A complex nose of raspberries & spice with currants, red liquorice & hints of
incense & musk*



WINTERGARDEN

DESSERTS

YUZU CRÉMEUX (GF)

Ivoire 35% Mousse, Inspiration Almond Crumble, Blood Orange Coulis,
23 Carat Gold

PEAR & CHOCOLATE (VEGAN)

Poached Pear, Pear Gel, Weiss 42% Milk Chocolate Ganache, Puff Pastry,
Warm White Chocolate Sauce

STRAWBERRY & JANNEI GOAT MILK CHEESECAKE (GF) (R)

Strawberry Compote, Rhubarb Jelly, Vanilla Rhubarb

VALRHONA GUANAJA 70% MOUSSE

Raspberry & Tonka Bean Namelaka,
Raspberry Confit, Hazelnut Streusel

*A Selection of Australian & International Cheeses, Subject to change,
based on availability*

THREE PIECES 35

Buffalo's Milk

Berrys Creek Riverine Blue, VIC

Goat's Milk

Milawa Goughs Bay Goat Brie, VIC

Sheep's Milk

Pecora Dairy Bloomy Ashed, NSW
Pecora Dairy Yarrawa, NSW

(All Cheeses Are Served with Lavosh, Quince Paste, Walnut Log, Muscatels)

DESSERT WINES (60ML)

PEPPER TREE "STICKY PIG" PINOT GRIS, SA

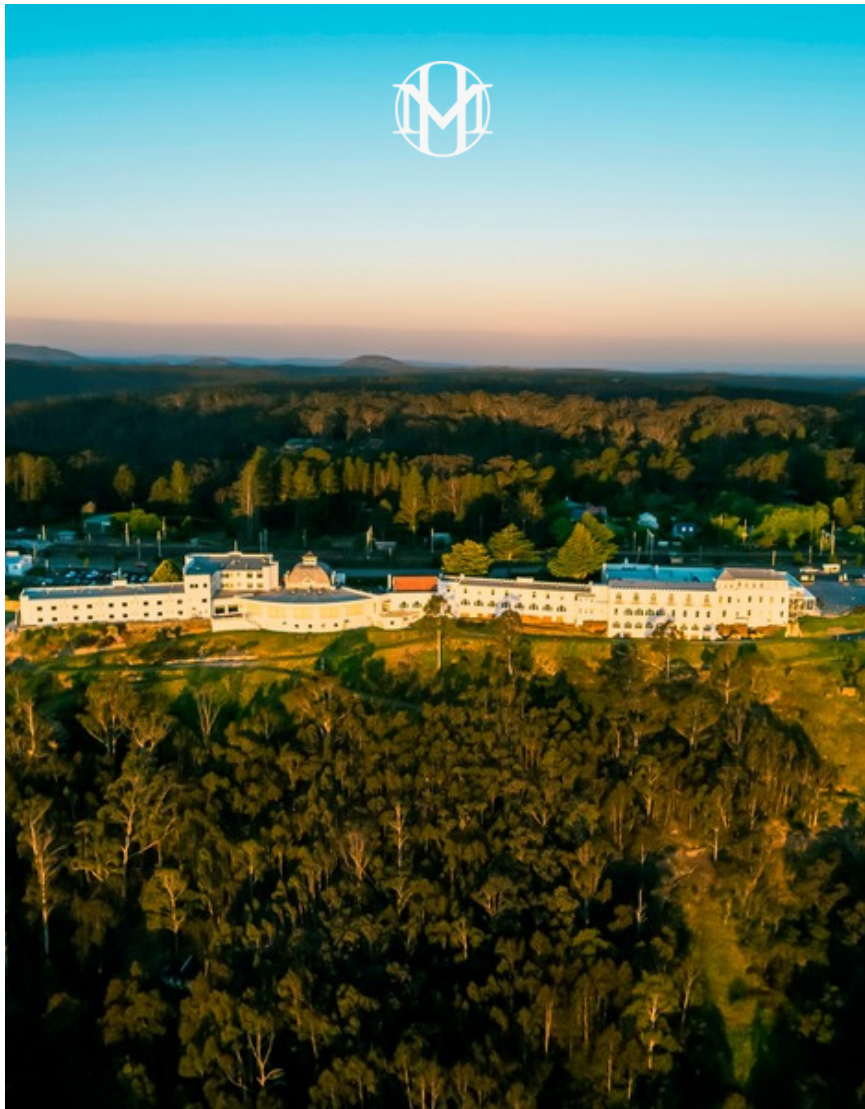
Bottle 60 Glass 16

*Intense sweetness, longevity, pears, green apple, rich nectar surrounds the palate,
delicate & seductive finish*

BLUEBIRD BOTRYTIS VIOGNER, RYLSTONE NSW

Bottle 85 Glass 18

*Parcels of botrytised viognier, full-bodied, smooth rich palate, elevated acidity good
match for cured meat, strong cheeses, salty/savoury desserts, a bouquet of dried
apricot, rose petal with subtle french oak*



THE
WINTERGARDEN
RESTAURANT
Drinks Menu

COCKTAILS

SIGNATURE COCKTAILS

BLUSHING ONE

Tequila, Chambord, Cherry Brandy, Pineapple Juice, House-made Mixed Berry Syrup, Lemon, Egg White 26

LYCHEE COLLINS

Gin, Lychee Liqueur, Lemon Juice, Fresh Lychee, Soda Water 26

PASSION WHISKY

Bourbon, Passion Fruit, Lemon, Ginger Ale 26

RASPBERRY LYCHEE BELLINI

Sparkling Wine, Lychee, Raspberry Puree 26

SOUR PARADISE

Vodka, Midori, Kiwi Syrup, Egg White, Lime 26

WATERMELON CHILLI MARTINI

Chilli Infused Vodka, Watermelon, Lemon Juice, Simple Syrup 26

BLUE ISLAND

Gin, Vodka, Rum, Tequila, Blue Curacao, Lemon Juice, Lemonade 28

COURTSIDE

Spiced Rum, St. Germain Elderflower Liqueur, Passion Fruit Puree, Strawberries, Lemon Juice 28

CLASSIC COCKTAILS ON REQUEST

25

NON-ALCOHOLIC DRINKS

MOCKTAILS

BERRY TREAT	16
Strawberries, Raspberries, Blueberries, Cranberry Juice, House-made Mixed Berry Syrup	
GREEN FAIRY	16
Cucumber, Pineapple, House-made Pineapple Syrup, Ginger Beer, Lemon	
HYDRO REFRESHER	18
Orange, Apple, Cranberry, Guava Juice	
MOUNTAIN FIZZ	18
Lychee, Passion Fruit, Lemon Squash, Grenadine	
GINGER MOJITO	20
Lyre's White Cane, Mint, Lime, Ginger Ale	
SPICY WATERMELON MARGARITA	20
Lyre's Agave Blanco, Watermelon, Jalapeno, Agave, Lime, Chilli Salt	

SOFT DRINKS, JUICES & MINERAL WATER

Soft Drinks, Lemon, Lime & Bitters, Pink or Blue Lemonade	6
Juice (Apple, Pineapple, or Orange)	7
Moda Still or Sparkling Water (per person)	6
Strange Love Still or Sparkling Water (750ml)	12

COFFEE, TEA & HOT CHOCOLATE

Cappuccino	Earl Grey
Long Black	Green
Latte	English Breakfast
Flat white	Chamomile
Piccolo	Darjeeling
Espresso	Lemon & Ginger
Mocha	Peppermint
Chai Latte	Oolong
Macchiato	Hot Chocolate

TEA BLOSSOM

Black, Green, or White Tea with seasonal flowers	8
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WINTERGARDEN

WINES

SPARKLING WINE & CHAMPAGNE

	GLS	BTL
Até Sparkling, SA	16	75
Josef Chromy Sparkling, TAS	-	95
Taittinger Brut Réserve NV, Champagne, France	36	170
Moët & Chandon Brut Impérial, Champagne, France	-	185
Louis Roederer Collection 244 MV, Champagne, France	38	199
Louis Roederer Vintage Rosé Champagne, France	58	329

WHITE WINES

	GLS	BTL
Angullong 'A' Pinot Grigio, Orange NSW	16	75
De Beaurepaire Semillion Sauvignon, Rylstone NSW	-	85
Brangayne Sauvignon Blanc, Orange NSW	16	-
Ad Hoc Hen & Chicken Chardonnay, Pemberton WA	18	-
Henschke Peggy's Hill Riesling, Eden Valley SA	18	-
Moorilla Muse Pinot Gris, TAS	23	95
Marc Bredif Vouvray Chenin Blanc, Loire Valley, France	24	95

CHARDONNAY

Até Chardonnay, SA	75
Willow Bridge Dragonfly Chardonnay, WA	80
Ad Hoc Hen & Chicken Chardonnay, Pemberton WA	85

SAUVIGNON BLANC

Brangayne Sauvignon Blanc, Orange NSW	75
Black Star Sauvignon Blanc, Marlborough, New Zealand	80

RIESLING

Dead Man Walking Riesling, Clare Valley SA	75
Henschke Peggy's Hill Riesling, Eden Valley SA	85

MOSCATO & ROSÉ

	GLS	BTL
Deakin Estate Moscato, Murray Darling VIC	16	70
Hahndorf Hill Rose, Adelaide SA	18	85

WINES

RED WINES

	GLS	BTL
42° Forty - Two Degrees South Pinot Noir, TAS	18	-
De Beaurepaire Cab Sauv, Rylstone NSW	18	-
Nick O'Leary Shiraz, Canberra District NSW	18	-
Tar & Roses Tempranillo, Heathcote VIC	18	85
Catena Malbec, Bodega Mendoza, Argentina	24	105
'Moon Child' Aglianico, Orange NSW	-	75
Rockford Moppa Springs GSM, Barossa Valley SA	-	120

PINOT NOIR

	BTL
Logan Weemala Pinot Noir, Orange NSW	70
42° Forty - Two Degrees South Pinot Noir, TAS	85
Scorpo Estate 'Noirien' Pinot Noir, Mornington VIC	95
Catalina Sounds Pinot Noir, Marlborough, New Zealand	105

CABERNET SAUVIGNON

	BTL
De Beaurepaire Cab Sauv, Rylstone NSW	80
Curator Co Cab Sauv, Barossa Valley SA	90

SHIRAZ

	BTL
Nick O'Leary Shiraz, Canberra District NSW	80
Brangayne Shiraz, Orange NSW	95
Curator Co Shiraz, Barossa Valley SA	95

DESSERT & FORTIFIED WINES 60ML

	GLS	BTL
Pepper Tree 'Sticky Pig' Pinot Gris, SA	16	60
Bluebird Botrytis Viogner, Rylstone NSW	18	85
Pfeiffer Rutherglen Muscat, VIC	16	-
Pfeiffer Rutherglen Topaque, VIC	16	-
McWilliams 10-Year-Old Grand Tawny, NSW	16	-
Penfolds Grandfather Rare Tawny, SA	32	-

BEERS, CIDERS & SPIRITS

BEERS & CIDER (BY BOTTLE)

Hillbilly Crushed Apple Cider, Bilpin NSW	10
Badlands Pale Ale, Orange NSW	12
Corona Extra, Mexico	12
Great Northern Super Crisp, QLD	12
James Boag's Lager, TAS	12
James Boag's Light, TAS	12
Peroni Nastro Azzurro, Italy	12
Hillbilly Crushed Non-Alcoholic Cider, Bilpin NSW	10
Peroni Nastro Azzurro Non-Alcoholic, Italy	10

GIN (30ML)

Blue Mountains Gin "Mountain Devil"	16
Gordons	16
Bombay Sapphire	18
Hendricks	18
Tanqueray	18
Four Pillars	22

VODKA (30ML)

Absolut	16
Bombay Sapphire	16
Belvedere	18
Grey Goose	18

RUM (30ML)

Bacardi Carta Blanca	16
Captain Morgan Dark Rum	17
Sailor Jerry Spiced Rum	17
Bundaberg UP	18

SPIRITS (30ML)

BLENDED WHISKY (30 ML)

Canadian Club	16
Jameson	16
Chivas Regal 12 y.o.	18
Dimple 15 y.o.	18
Johnnie Walker 'Black Label'	18

SINGLE MALT WHISKY (30 ML)

Glenmorangie 'The Original'	20
Glenfiddich 12 y.o.	22
Talisker 10 y.o. Skye	22

AMERICAN WHISKY (30 ML)

Jim Beam	16
Maker's Mark	16
Jack Daniels	18
Wild Turkey	18

BRANDY & COGNAC (30 ML)

VSOP Chantelle Napoleon	16
VSOP Hennessy	28
XO Remy Martin	44

LIQUEURS (30 ML)

Aperol	Cointreau	16
Bailey's	Drambuie	
Campari	Frangelico	
Chambord	Grand Marnier	
Kahlua	Pimm's No. 1	
Malibu	Southern Comfort	



WINTERGARDEN
Children's Menu



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Children's Menu

MAINS

Penne, Creamy Mushroom Sauce, Parmesan Cheese

Beef Bangers and Mash, Baked Beans

Chicken Parmigiana, French Fries

Crumbed Whiting Fillet, French Fries, Steamed Broccolini

DESSERTS

Vanilla Ice Cream with Selection of Topping

Fruit Salad with Passionfruit Sauce

2 COURSE MENU
40 Per Child (3-12 years)

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.

Menu is subject to change and all prices are inclusive of GST.