



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

2-COURSE MENU

\$90 Per Person

3-COURSE MENU

\$115 Per Person

2-Course: Entrée & Main | Main & Dessert

3-Course: Entrée, Main & Dessert

(Minimum 3 Course on Saturday)

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



WINTERGARDEN

ENTRÉES

Earthrising Mushroom, Pâté, Pickled, Fermented Cracker, Native Oregano

Recommended Wine: **42°c South Pinot Noir, Coal River Valley TAS**
Bottle 85 - Glass 18

Red cherry, black current aromas, mixed red berry flavours,
delicate tannins, soft acid

Sheeted Potato, Butter Poached Crab, Wild Garlic, Bottarga

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

Raw Snapper, Marigold "Leche de Tigre", Charred Cucumber, Lemon Verbena, Jerusalem Artichoke

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

Mandalong Valley Quail, Davidson Plum, Mayer Lemon, Kombu Butter

Recommended Wine: **Moorilla Muse Pinot Gris, Derwent Valley TAS**
Bottle 95 - Glass 23

White flowers, warm spices, nectarine, pear, lovely slippery texture,
cooked apples, baking spices, lemon peel, touch of saline minerality

Kinross Station Lamb Tartare, Local Heirloom Tomatoes, Macadamia

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



WINTERGARDEN

MAINS

Spring Squash Variations, Crispy Quinoa, Roasted Yeast + Soy Feta

Recommended Wine: **Hahndorf Hill Rose, Adelaide SA**
Bottle 85 - Glass 18

A succulent nose of red cherries, rich baked apple & gentle spice that intense and lively on the palate with a rush of crushed red berries and red apple

Kinross Station Lamb Rump and Belly, Black Garlic, Aniseed Myrtle, Eggplant, Sheep's Milk Labneh

Recommended Wine: **Nick O'Leary Shiraz, Canberra District ACT**
Bottle 80 - Glass 18

Fragrance of red fruits, dusted spice & lifted white pepper with dark berry fruits that delivers a silky textured mouthfeel which finishes with long, fine tannins

Dry-aged Maremma Duck Breast and Croquette, Spring Peas, Hispi Cabbage, Duck 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

Murray Cod, Wood Smoked Kinkawooka Mussels, Baby Potatoes, Lemon Myrtle Cream

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

Tajima Wagyu Sirloin, Beef Fat Fondant, Pearl Onions, Burnt Onion Jam, Smoked Beef Fat 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

SIDES

\$18 per side

Baby Gem Lettuce, Wild & Black Garlic, Pickled Golden Shallots

Duck Fat Kipflers, Miso & Duck Fat Mayo

Charred Green Beans, Green Chilli Chimichurri



DESSERTS

**Cuvee Grand Cru 75% Chocolate Crémeux,
Alpine + River Mint Mousse, Cacao Crack**

**Spring Fig, Caramelised White Chocolate,
Choux + Fig Leaf Craquelin**

**Bilpin Apple, Kombucha,
Cinnamon Meringue**

**Sourdough Crumpet, Whipped Milawa
Goughs Bay Goats' Brie, Riberry**

DESSERT WINES (60ML)

**Pepper Tree "Sticky Pig" Pinot Gris, SA
Bottle 60 - Glass 16**

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

**Bluebird Botrytis Viognier, 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 apricots, rose petals with subtle french oak*