

THE WINTERGARDEN

RESTAURANT

Medlow 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.





DINNER MENU

2 COURSE MENU \$89.00 PER PERSON

3 COURSE MENU \$115.00 PER PERSON

(Minimum 3 Course on Saturday)

(V) DENOTES VEGETARIAN

(GF) DENOTES GLUTEN-FREE

 DENOTES SOURCED WITHIN THE RADIUS OF 100 MILES WITH 80% CONTAINING LOCAL AND REGIONAL INGREDIENTS

A 1.5% surcharge applies for the use of Visa, Mastercard & American Express

2.25% surcharge applies for the use of Diners



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MAINS

Baby Snapper Roulade

Olive & Pickled Walnut Tapenade, Autumn Vegetables,
Tom Yum Infused Seafood Consommé, Coastal Herbs (GF)

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

Well-ripened yellow fruits, exotic fruits, pineapple with a lemony freshness & long
& lively exotic fruit finish

Geranium Salt Cured Duck Breast 

Smoked Duck & Blood Orange Ballotine, Parsnip Gratin, Cottage Cheese Mousse,
Brussel Sprouts, Broccolini, Molasses Jus (GF)

Recommended Wine: Tar & Roses Tempranillo, Heathcote, VIC
Bottle \$85.00 Glass \$18.00

A complex nose of raspberries & spice with currants, red liquorice &
hints of incense & musk

Grass Fed Riverina Lamb Backstrap 

Pistachio & Herb Crust, Warm Lamb Shank Terrine, Smoked Eggplant Puree,
Topinambur Fondant, Caramelised Onion, Yellow Mustard Seed Jus

Recommended Wine: Nick O’Leary Shiraz, Canberra District, NSW
Bottle \$80.00 Glass \$18.00

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

Char GrilledLittle Joe MB4+ Striploin

Pulled Ox-Tail Beignet, Bone Marrow, Roasted Parklands Beetroot & Zucchini,
Beetroot Cream, ”Sticky Pig” Jus

Recommended Wine: Catena Zapata Malbec, Argentina
Bottle \$105.00 Glass \$24.00

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

Butternut Squash Hummus, Persian Feta, Beet Crisp (V)

Recommended Wine: Hahndorf Hill Rose, Adelaide, SA
Bottle \$85.00 Glass \$18.00

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




SIDES

\$ 12.00 per side

Steamed Broccolini, Kimchi Butter (GF) 

Parklands Garden Salad, Gorgonzola Ranch Dressing (GF) 

Triple Cooked Crushed Potato, Malt Vinegar, Smoked Paprika, Garden Herbs 

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DESSERTS

Yuzu Crèmeux

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

Raspberry Cheesecake

Vanilla Sponge, Raspberry Textures,
Raspberry & Tonka Bean Gelato

Mango Parfait

Mango Compote, Passionfruit Gel,
Coconut & Mahina Coco Ice-Cream (GF)

Valrhona Manjari 64% Crèmeux

Chocolate Caramel Cream, Chocolate Sponge, Pralifizz Branches,
Caramel Fudge Sauce

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

THREE PIECES \$ 35.00

Cow’s Milk

Woombye Ash Brie, QLD

Goat’s Milk

Holy Goat La Luna Barrel, VIC

Sheep’s Milk

Jamberoo Mountain Blue, NSW
Pecorino Pepato, Italy

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

Dessert Wines(60ml)

Pepper Tree ”Sticky Pig” Pinot Gris, SA
Bottle \$60.00 Glass \$16.00

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

Bluebird Botrytis Viogner, Rylstone NSW
Bottle \$85.00 Glass \$18.00

Parcels of botrytised Viognier, full bodied, smooth rich palate, elevated acidity
good match for cured meats, strong cheeses, salty/savoury desserts, bouquet of dried
apricot, rose petal with subtle French oak

ENTRÉES

CharGrilledVenison

Pink Peppers, Braised Endive, Roasted Red Pepper Puree, Native Plum Compote (GF)

Recommended Wine: De Beaurepaire Cabernet Sauvignon, Rylstone NSW
Bottle \$80.00 Glass \$18.00

Deep crimson with medium, silky tannins showing excellent length and fine acidity
Dense palate with forest fruit, cassis, and dark chocolate flavours

Seared Scallops

Stuffed Squid, Burnt Onion, Jicama, Cauliflower Cream,
Champagne Beurre Blanc (GF)

Recommended Wine: Ad Hoc Hen & Chicken Chardonnay, Pemberton WA
Bottle \$85.00 Glass \$18.00

Aromas of melon, citrus, minerals, creamy mouthfeel a clean acid backbone,
stone fruit, toasty nuttiness

Char - Grilled Octopus

Miso & Gochujang Glaze, Smoky Potato Espuma, Pickled Daikon,
Preserved Lemon Gel

Recommended Wine: Brangayne Sauvignon Blanc, Orange NSW
Bottle \$75.00 Glass \$16.00

Aromas of ripe ruby grapefruit, zest and snow pea with underlying citrus with a juicy
mid-palate flavour and a crisp balanced finish

Berkshire Pork Variations

Slow Cooked Pork Cheek, Smoked Ham Hock Broth,
Beans & Wild Mushroom Stew, Crackling

42° C Forty – Two Degrees South, Pinot Noir, South Tasmania
Bottle \$85.00 Glass \$18.00

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

Parklands Garden

Heirloom Carrots, Asparagus, Carrot & Yuzu Puree, Walnuts, Olives (V) (GF) (DF)

Recommended Wine: Moorilla Muse Pinot Gris, Tasmania
Bottle \$95.00 Glass \$23.00

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