

Welcome to

Hordens



Milton Park
COUNTRY HOUSE HOTEL & SPA

Our Ethos

Hordens prides itself on creating an exceptional Southern Highlands dining experience.

Sourcing a selection of the best ingredients under the guidance of our award-winning chef, Ben Bamford, the team aims to create truly unique and memorable dishes for your pleasure.

Matched with a sensational wine list, our team would be delighted to recommend wines that will enhance your dining journey and answer questions about your Hordens experience.

Welcome to Hordens

A message from our Chef,

Ben Bamford.

Firstly, welcome to the iconic Hordens Dining room,

Over the last several years, I have had the fortune to create dishes and dining experiences throughout the region. My focus on those dining experiences has afforded me the honour of being recognised for my passion, including various awards and accolades, such as two hats from The Australian Good Food Guide.

I share this with you to provide trust and comfort, in my passion, knowledge and ability to create a unique dining experience.

Our menu may include items you have not experienced or ingredients presented in a different way, so, I ask you to be bold, brave and trust myself and our team.

Our team at Hordens and I hope your dining experience is truly memorable.
Ben

Our experiences are offered as

2 course experience /95

Or

3 course experience /115

* May have additional charges

Starters

*** Sydney Rock Oysters** Half Doz |30 Full Doz |60

Sydney rock oysters, red wine vinaigrette, citrus

Wine recommendation, Chandon Balc de Blanc - SA.

*** Horden's mixed Breads** |24

Horden's house made butter, Mount Zero extra virgin olive oil,
balsamic reduction, fennel salt

Wine recommendation, 2020 Mittnach "Les Fossiles" Riesling – Alsace

Entrées

Pork Belly

Granny smith apple, crumble, crackle, crisp sage

Textures of local Beetroot

Sorbet, gel, meringue, jelly, goats' cheese, crisps, crumb

Gin cured Ocean Trout

Nori wrapped, yuzu, labneh, pickled cucumber, herbs

Black Angus Carpaccio

Carpaccio, tartare, crumbed yolk, black truffle,
crisp garlic, sippets, baby croutons

Tortellini of Prawn

lemon balm, ginger, shell bisque, dill

Mains

Beef and Mushroom

Porcini rolled, local mushrooms,
spinach, fondant potato, baby vegetable, jus

Blue Fin Tuna

mixed sesame, wakame, cured zucchini, ponzu

Duo of Lamb

Minted loin, confit of shoulder,
minted pea, pomme noisette, honey carrot, port jus

Sweet Potato

Terrine, gel, purée, cappuccino, crumble, crisp

Duck Wellington

Confit leg, seared liver, Dutch carrot,
butternut pumpkin, mandarin scented broth

Sides,

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| * Duck fat chips, black truffle aioli, rosemary salt | 16 |
| * Black Truffle Mashed Potato | 18 |
| * Mixed pea salad, goats’ cheese | 16 |
| * Green beans, prosciutto, garlic, grain mustard | 16 |

Desserts

Chocolate tasting plate

Dark nemesis, white mousse,
meringue, crumble, milk chocolate ice cream

Parsnip and Beetroot Bombe'

Iced parsnip parfait,
beetroot scented meringue, crisp pastry, passion fruit curd

Fallen Ice Cream

crisp wafer, hazelnut, mango ice cream, gel, candied blue berries

*** A selection of local Artisan Cheeses** *an additional /27*

Quince, truffle honey, fresh apple, croûtes and crackers

Fortified Ports and Dessert wines,

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| Mas Amiel Grenache Noir | 10 65 |
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| 'Coeur d'Or' Bortytis Semillion | 12 55 |
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| Penfolds Great Grandfather Rare 30+ Years | N/A 48 |
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*The Team at Hordens are honoured you have selected to dine with us.
We appreciate your support and hope we have exceeded your expectations.*

*We would appreciate your support by sharing your experience on,
Facebook, Don't forget to tag us in, so we can say thanks.*



*Also, review us on,
The Australian Good Food Guide,*



*We say thanks in advance, and
Look forward to welcoming you back soon.*

