

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.

A message from our Chef, Ben Bamford.

Firstly, welcome to the iconic Horden 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



6 – COURSE TASTING MENU

amuse bouche

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Pork Belly - Granny smith apple, crumble, crackle, crisp sage

Matched w/ - Chandon Blanc de Blanc

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Textures of local Beetroot - Sorbet, gel, meringue, jelly, goats' cheese, crisps, crumb

Matched w/ -2020 Turkey Flat Rose

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Gin Cured Ocean Trout - Nori wrapped, yuzu, labneh, pickled cucumber, herbs

Matched w/ - Mittnach "Les Fossiles" Riesling

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Beef and Mushroom - Porcini rolled, local mushrooms, spinach,
fondant potato, baby vegetable, jus

Matched w/ - 2019 Cherry Hill Pinot Noir

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Blue Fin Tuna - mixed sesame, wakame, cured zucchini, ponzu

Matched w/ - St Maur Lot 41 Chardonnay

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Chocolate tasting plate - Dark nemesis, white mousse,
meringue, crumble, milk chocolate ice cream

Matched w/ - Mas Amiel Grenache Noir

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Our 6 Course Dégustation expérience is 159
w/ matched wines 199