



THE HYDRO MAJESTIC
BLUE MOUNTAINS

The Wintergarden

Dinner Menu

Experience the gourmet delights with dinner in the Wintergarden which showcases the fresh seasonal produce sourced from local suppliers within the Blue Mountains area. Enjoy our chef's selection of entrée and dessert tasting plates along with our selections main course dishes. Our dinner menu allows the Hydro Majestic to provide you with a unique regional dining experience.

Entrée Tasting Plate

Heirloom beetroots, Jannei goats curd, olive crumb, vincotto, Megalong Valley olive oil
Sashimi grade yellow fin tuna, avocado cream, lime, sesame dressing, coriander
Duck rilette, sauce gribishe, crisp bread, sherry vinegar

Mains

Oven roasted triple bone lamb rack, braised ratatouille, sautéed potato, salsa verde
Ale braised Kanimbla Valley beef brisket, parsnip cream, mushrooms, parsley and red wine jus
Pan roasted trout, peas, chorizo, cauliflower, mint, lemon
Pumpkin risotto, walnuts, spinach, parmesan

Sides

Roast South Australian desiree potatoes with rosemary
Hand chopped leaf salad with palm sugar vinaigrette
Steamed broccolini with Megalong Valley extra virgin olive oil

Dessert Tasting Plate

Mango brulee, fresh mango
Chocolate mousse, berry compote, walnut praline
Pear financier, lemon Chantilly, pistachio

2 Course Menu - \$65.00 per person

3 Course Menu - \$85.00 per person

A 1.5% surcharge applies for the use of Visa and Master Cards
3% surcharge applies for the use of American Express and Diners Cards

Menu is subject to change and all prices are inclusive of GST
Current as of 23th December 2014