



Please note a surcharge of 15% applies to all items on public holidays.

FOOD

To Start

Sicilian olives, rosemary, balsamic <i>df, gf</i>	8
Salt and vinegar nuts <i>df, gf</i>	9
Whipped confit, garlic butter, sourdough	9
Goats curd, heirloom tomato, balsamic, olive bread	13
Chicken liver parfait, port jelly, brioche <i>gf on request</i>	17

Entree

Potato and leek soup, onion crisp, onion foam, brioche <i>gf on request</i>	15
Green tomato, eschallots, samphire, tarragon vinegar, grana padano, serrano ham, crostini <i>df, gf on request</i>	18
Pork belly, apple and cumin puree, fennel <i>df, gf</i>	21
Prawn and dill risotto, peas, bay leaf cream <i>gf</i>	22
Lamb backstrap, Jerusalem artichoke, asparagus, jus <i>gf on request</i>	22
Scallops, agrodolce, chicken skin, radish <i>df</i>	23

MAINS

SIGNATURE DISH

Tea smoked confit duck, smoked onion,
baby winter vegetables, confit potato, jus
gf 39

*Suggested Pairing- 2016 Tarra Warra Pinot Noir, Yarra Valley,
VIC 13*

*Looking back on our history, our signature dish touches on the
past and present with duck maintaining popularity throughout
the ages and often finding its way on Fairmont menus.*

Dukkha roasted eggplant, spinach puree, fried 29
sunflower seeds, sage, pickled kohlrabi *df*

Orecchiette, exotic mushroom, baby spinach, 30
pecorino, cream, white wine

Chicken supreme, pumpkin and thyme puree, 34
roasted butternut, pumpkin chips, baby zucchini
gf on request

Barramundi, kipfler, speck, peas, cos lettuce 37
df, gf on request

Beef fillet, charred cauliflower, truffled 40
cauliflower puree, pepitas, red vein sorrel *gf*

Suggested Pairing - 2016 Mortimers Chestnut Garth Shiraz, Orange, NSW 13

400g sirloin, garlic and almond beans, pommes 49
puree, green tomato chutney, sumac jus *gf*

Suggested Pairing - 2016 Ross Hill Cabernet Sauvignon, Orange, NSW 12

Lamb shoulder for two, aligot, dutch carrots, 75
mint vinegar *gf*

***please allow minimum 30-minute preparation time*



INSPIRED BY HER

Chicken supreme, spaetzli, zucchini, tomato
and paprikash sauce 34

*Suggested Pairing- 2016 Mortimers Chestnut Garth Chardonnay,
Orange, NSW 12*

This beautiful dish is inspired by Eve Schwartz, co-founder of the Schwartz Family Co (owner of this and a collection of hotels across Australia).

Eve was born in Hungary and escaped during the Russian revolution, with her father in 1950 to make a new life for themselves. First with her husband Bela, and then supported by her son, Eve increased the family's hotel portfolio.

With love and respect for so many people around her, Eve has left all those who knew her the wiser and richer for having her in their lives.

Her philosophy "to never let adversity stop a person from striving to improve their lives" is an inspiration to all.

Well-Being Menu

The well-being menu reflects an array of well balanced, low-calorie meals specifically designed with our guests in mind to help support and nurture their health, well-being and weight goals with sublime flavours.

ENTRÉE

- Chicken, tofu, edamame, wakame, carrot, cucumber, miso *df* 17
~ 111 CALORIES
- Cured salmon, capers, parsley, lime, avocado, sourdough *df, gf on request* 18
~ 417 CALORIES

MAIN

- Barramundi, cous cous, preserved lemon, dill, heirloom tomato, rocket *df* 37
~ 307 CALORIES
- Lamb backstrap, pickled winter vegetables, asparagus, tarragon vinegar *df, gf on request* 39
~ 323 CALORIES

DESSERT

- Coconut and matcha panna cotta, pineapple salsa, coconut sorbet *df, gf, vegan* 16
~ 112 CALORIES
- Textures of plum: sorbet, dried, salsa, sticky *df, gf, vegan* 16
~ 140 CALORIES

Pizzas

**All pizzas gluten free on request*

Ham and pineapple	23
Margarita v	24
Prosciutto and rocket	24
Beef brisket, bechamel, seasonal mushrooms, mayonnaise, spring onion	24
Pulled lamb, capsicum, onion, fried shallot	24

Burgers

Fried eggplant, haloumi, pickled cucumber, lettuce, hummus	20
Fried chicken, coriander, raita, kohlrabi	24
Club sandwich, grilled chicken, bacon, egg, avocado, tomato, lettuce, mayonnaise	24
Beef burger, swiss cheese, cos lettuce, tomato pickle, bacon	26
Open steak sandwich, smoked tomato, onion relish, café de Paris butter	27

** All burgers are served with fries*

*** DF / GF options available upon request*

Sides

Broccolini, brussel sprouts, bacon, salsa verde gf	9
Mixed leaf salad, sweet and sour vinaigrette gf, df	9
Rocket, walnut, parmesan, balsamic gf	9
Chips, aioli	9
Jap eggplant, yoghurt, quinoa	9
Loaded fries, pulled pork, sriracha, mozzarella	11

Dessert

Sticky toffee pear pudding with pear sorbet <i>df, vegan</i>	16
Raspberry crème brûlée, raspberry sorbet, freeze dried raspberry and meringue <i>gf</i>	17
Chocolate caramel fondant, chantilly cream, chocolate soil, seasonal berries	17
Apple crumble, lemon custard, cinnamon ice cream	17
Deconstructed banoffee pie, chocolate & coconut crumb, whipped cream, caramelised banana, chocolate dust	18
Espresso martini baked cheesecake, hazelnut & lemon thyme crumb, vanilla ice cream	18
Ginger pudding, vanilla ice cream, mandarin curd and compressed mandarin	18
Selection of trio cheese, crackers, quince paste and muscatels <i>gf on request</i>	27
Fruit platter <i>gf df</i>	15

KIDS MAINS

- Ham and cheese toastie 8
- Crudités: cherry tomato, celery, carrot, cucumber, hummus 12
- Spaghetti, neapolitan sauce 14
- Spaghetti, bolognese sauce 14
- Schnitzel, chips, salad 14
- Burger, chips, salad 14
- Steak, chips, salad 14
- Fish, chips, salad 14
- Chicken breast, mash, salad 14
- Pizza; ham, pineapple, cheese *gf on request* 14



KIDS SWEETS

- Trio of ice cream, vanilla, strawberry, chocolate 9
- Brownie, fudge sauce, ice cream *gf* 10
- Fruit salad with yoghurt *gf, df on request* 10
- Banana split, choc topping, ice cream, whipped cream, wafer stick, marshmallows 10

DRINKS

COCKTAILS

SIGNATURE COCKTAIL

MULLED CIDER (served warm) 20

Ginger and agave cider, brandy, orange, cinnamon, star anise, cane sugar

This cocktail is naturally sweet but at the same time raw and wild. The citrus invokes moments of adventure reminiscent of the mountains whilst the finish lingers of warming spice comfort akin to lounging by the fireplace.

The Mulled Sydney Cider reflects our mountain location, magnificent view of the World Heritage-Listed Blue Mountains National Park and incorporates the resort owner's involvement in Sydney Brewery.



INSPIRED BY HER

ROCHELLE KERNEY SANGRIA 20

Ross Hill cabernet sauvignon, brandy, grand marnier, sugar syrup, fruit, and lemonade. Inspired by Rochelle Kerney, a local female wine maker for Ross Hill Wines based in Orange NSW.

SWEET

RAINBOW ROAD 19

The colours of the rainbow incorporated in a cocktail with Lychee, Midori, orange juice with a Blue Curacao and Grenadine swirl.

SUBLIME SLING 18

Our modern twist on the Singapore Sling incorporating Vodka, Chambord, Dom Benedictine, pineapple juice and a dash of bitters and maraschino cherry.

LEMON MYRTLE MOJITO 19

Locally sourced bush tucker flavours infused in a classic mojito with Bacardi Blanco, mint, lime and soda.

GOD'S GIFT 19

An ambrosial blend of Makers Mark and Southern Comfort with sweet strawberry notes.

SAVOURY

GREEN MOUNTAINS 18

Creamy Crème de Menthe, Galliano, topped with chocolate.

FRESHLY ENVOIOUS 20

A refreshing drink showcasing the flavours of Brazilian sugarcane rum Sagatiba Cachaca, lime, basil notes and Sydney Cider.

SPIRIT GUIDE 20

Sailor Jerry's Spiced Rum, Grand Marnier, cinnamon, ginger, chilli and sparkles.

SOUR

GREEN DRAGON 18

Capturing the essence of an Aurora (an electrical phenomenon characterized by green lights), this drink incorporates flavours of Bacardi and Midori with apple and kiwi.

SLOE AND STEADY 18

Hayman's Old Tom sloe gin, fresh lemon, egg white with maraschino cherry garnish.

LATITUDE - 42 20

42 degrees Below Vodka with lemon, lychee liqueur and kiwi topped with refreshing ginger beer.

SWINGING CHANDELIER 20

The best of what France has to offer in this exciting blend of Chatelle Napoleon Brandy, Cointreau, Chambord and fresh lemon.

Beer

Sydney Brewery

Surry Hills Pils NSW
midi 5 schooner 7

Lovedale Lager NSW (Award Winning)
midi 5 schooner 7

Paddo Pale NSW
midi 5 schooner 7

Pymont Rye IPA NSW
midi 5 schooner 7

Darlo Dark NSW
midi 5 schooner 7

Sydney Cider NSW (Award Winning)
midi 6 / schooner 8

James Boag's Light TAS
btl 7

James Boag's Lager TAS
btl 9

Tooheys New NSW
midi 6 / schooner 8 / btl 8

Tooheys Extra Dry NSW
btl 9

Hahn Super Dry NSW
btl 9

Heineken Netherlands
midi 7 / schooner 9 / btl 9

Wine

g b

CHAMPAGNE

NV Veuve Cliquot Yellow Label NV Brut
Reims, France 28 145

NV Veuve Cliquot Rosé, Reims, France 165

SPARKLING WINE

NV Chandon Brut, Yarra Valley, VIC 15 70

NV Legacy Brut, Multi Regional, NSW 9 41

NV Peterson House Zibbibo (Off Dry)
Hunter Valley, NSW 12 59

NV Emeri Piccolo Pinot Chardonnay
Multi Regional, NSW *piccolo* 12

NV Emeri Piccolo Moscato
Multi Regional, NSW *piccolo* 12

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ROSÉ

2017 Alta Adelaide Hills, SA 49

2018 La Boheme Act Two Pinot Noir
Yarra Valley, VIC 12 59

DESSERT & FORTIFIED WINES

2018 Mitchell Noble Semillon Clare Valley, SA 13 54

2016 De Bortoli Noble One Riverina, NSW 18 86

2011 Dows Port Duoro, Portugal 16

Wine

♥ We love and support local wines.

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WHITE

2018 De Bortoli Legacy Sauvignon Blanc, Multi Regional, NSW	9	41
2017 Brokenwood Semillon, Hunter Valley, NSW		63
2018 Ross Hill Sauvignon Blanc, Orange NSW ♥	12	56
2018 Tai Nui Sauvignon Blanc, Marlborough, NZ	11	49
2016 Robert Oatley Signature Sauvignon Blanc, Margaret River, WA <i>375ml bottle</i>		24
2018 Thorn Clarke Sandpiper Riesling, Eden Valley, SA	10	48
2016 Robert Stein Half Dry Riesling, Mudgee, NSW ♥		73
2016 Mortimers Chestnut Garth Chardonnay, Orange, NSW ♥	12	57
2017 Oakridge LVS Chardonnay, Willowlake Vineyard, VIC <i>375ml bottle</i>		30
2017 Briar Ridge Fumé Blanc, Hunter Valley, NSW	13	58
2018 La Boheme Act Three Pinot Gris, Yarra Valley, VIC	12	59
2014 Jade Estate Semillon, Hunter Valley, NSW	8	39
2016 Indigo Alpine Valleys Beechworth Chardonnay, Beechworth, VIC	12	59
2014 Indigo Vineyard Secret Village Viognier, Beechworth, VIC	12	58
2018 Indigo Beechworth Pinot Grigio, Beechworth, VIC	11	48

Wine

♥ We love and support local wines.

	g	b
RED		
2017 Ra Nui Pinot Noir, Marlborough, NZ		62
2016 Tarra Warra Pinot Noir, Yarra Valley, VIC	13	63
2017 De Beaupaire Perceval Pinot Noir, Rylstone, NSW ♥		61
2015 Robert Oatley Signature Cabernet Sauvignon, Margaret River, WA 375ml bottle		24
2016 Ross Hill Cabernet Sauvignon, Orange, NSW ♥	12	57
2016 De Beaupaire La Marquis Cabernet Sauvignon, Rylstone, NSW ♥	11	54
2017 Sticks Cabernet Sauvignon, Yarra Valley, VIC		46
2017 Oakridge LVS Pinot Noir, Willowlake Vineyard, VIC 375ml bottle		30
2016 Mortimers Chestnut Garth Shiraz, Orange, NSW ♥	13	59
2017 Thorn Clarke Terra Barossa Shiraz, Barossa, SA	10	48
NV Mortimers Merlot, Orange, NSW ♥	10	49
2017 De Bortoli Legacy Cabernet Merlot, Multi Regional, NSW	9	41
2016 De Beaupaire Henri Cabernet Merlot Petit Verdot, Rylstone, NSW ♥		56
2016 Yalumba 'The Strapper' GSM, Barossa, SA		49
2016 Rutherford Renaissance Zinfandel, Rutherglen, VIC	15	70
2017 Hamelin Bay Rampant Red Shiraz, Cabernet, Malbec, Margaret River, WA	10	44
2017 Jade Estate Shiraz, Hunter Valley, NSW	8	39

Wine

Exclusive International Cellar Selection

(Limited stock available)

CHAMPAGNE

NV	Ruinart Blanc de Blancs Reims, France	350
NV	Ruinart Rosé Reims, France	350
2009	Dom Perignon Epernay, France	750

WHITE

2017	Cloudy Bay Sauvignon Blanc Marlborough, NZ	110
2015	Cloudy Bay Chardonnay Marlborough, NZ	115
2006	Mark Bredif Vouvray Loire Valley, France	115

RED

2015	Cloudy Bay Pinot Noir Marlborough, NZ	135
2006	Chateaux Musar Ghazir, Lebanon	195
2015	Chateau Langoa Barton 3me G.C.C. Saint-Julien, France	275
2014	Vieux Telegraphe Chateauneuf-du-Pape La Crau Rouge Rhône Valley, France	350
2014	Petit Cantenac, Saint Emilion Grand Cru Saint Emilion, France	115

Spirits

LIQUEURS

Tia Maria 9
Midori 9
Cointreau 10
Baileys 9
Sambucca 9
Drambuie 10
Frangelico 9
Amaretto 9
Dom Benedictine 10
Kahlua 9
Southern Comfort 9
Grand Marnier 10

TEQUILA

Jose Cuervo 8
Patron Anejo 18

BLENDED WHISKEY

Johnnie Walker Red 8
Canadian Club 10
Canadian Club Spiced 12
Johnnie Walker Black 12
Chivas Regal 12yr 15

SINGLE MALT WHISKEY

Jameson 10
Talisker 10yr 12
Glenfiddich 12yr 15
Dalwhinnie 15yr 15
Yamazaki 12yr 32
Laphroaig 18yr 28

VODKA

Smirnoff 8
Grey Goose 14

RUM

Bundaberg 8
Bacardi 8
Coruba 10

GIN

Gordon's 8
Bombay Sapphire 10
Tanqueray 10
Hendrick's 14

BOURBON

Jim Beam 8
Jack Daniel's 11
Wild Turkey 12
Maker's Mark 11

COGNAC

Courvoisier VSOP 20
Hennessy VSOP 20
Hennessy XO 27

BRANDY

Chateau Tanunda 9
Chantelle Napoleon 11

JOSOPHAN'S DRINKING CHOCOLATE

Josophan's drinking chocolates are made using fair trade certified couverture chocolate flakes.

Traditional 7

Luxurious hot chocolate like you have never tasted before.

Myan 7

Hot chocolate mix inspired by the Myan people of Central America, a sweet aroma of vanilla, a touch of cinnamon and 70% cocoa solids couverture chocolate .

Orange 7

Opulent orange flavour dances through richly smooth chocolate.

Chilli 7

A warming surprise for connoisseurs of chocolate and chilli that will leave your throat tingling.

LA MAISON DU THÉ GOURMET TEAS 6.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Darjeeling

COFFEE 4.2

Cappuccino, Espresso, Long Black, Flat White, Latte, Mocha, Macchiato

Additional Shot 1

ICED CHOCOLATE 8

ICED COFFEE 8

COFFEE LIQUEURS

Traditional Irish 16

Jamison Irish Whiskey, Espresso Coffee, Whipped Cream

Italian 16

Galliano, Espresso Coffee, Heavy Cream

Parisienne 16

Grand Marnier, Espresso Coffee, Whipped Cream

Chocolate Vice 16

Coruba Rum, Jim Beam Bourbon, Dark Crème de Cacao, Josophans Hot Chocolate, Heavy Cream

Irish Kiss 16

Kahlua, Baileys Irish Cream, Espresso Coffee, Whipped Cream

Bollywood Boulevard 16

Josophans Chilli Hot Chocolate, De Kuyper Butterscotch Schnapps, Whipped Cream

NON ALCOHOLIC

MOCKTAILS

Four Friends 12

A Harmonious blend of Orange, Apple, Pineapple and Cranberry Juice

Jasmine & Green Iced Tea 12

Honey, Simple Syrup, flavours of citrus and Jasmine

Blood Orange Cooler 12

Blood Orange Syrup, Club Soda, Simple Syrup

Pomegranate Mojito 12

A modern twist on the virgin Mojito with Pomegranate

Harvest Smoothie 12

Banana or strawberry or raspberry or mango, ice cream, yoghurt, milk

SOFT DRINK

Coke, Coke Zero, Lift, Sprite, Ginger Ale, Soda, Tonic 5
Lemon, Lime & Bitters or Soda, Lime & Bitters 6

FRUIT JUICE

Orange, Apple, Pineapple, Cranberry, Tomato 5

SANTA VITTORIA MINERAL WATER

Sparkling 500ml 6

Sparkling 1L 9

Still 500ml 6

Still 1L 9