



Strangers' Restaurant

Entrée

NSW rock oysters, Kilpatrick or natural with lemon \$24 / \$35

N/V Peterson House Gateway Sparkling Wine, Hunter Valley Gl \$9.50 Btl \$29.50

Roasted pumpkin & chestnut tortellini with sage beurre noisette sauce (V) \$17

2019 Printhe Range Pinot Gris, Orange Gl \$9 Btl \$38.00

Wagu Bresaola with pickled Mittagong mushrooms, potato salad and porcini cream (GF) \$16

2015 Shaw Vineyard Estate Merlot, Yass Valley Gl \$9 Btl \$38

Fried baby calamari with lemon myrtle aioli (DF) \$17

2017 Bloodwood Riesling, Orange Gl \$12 Btl \$53

Waldorf salad with stilton, crispy parmesan and muscatels (V, GF) \$16

2019 Margan and Bramble Rose, Hunter Valley Gl \$10 Btl \$43

Mains

Grilled snapper, pea & parsnip, warrigal greens with lemon beurre blanc (GF) \$32

2018 Jon Darragh Wines Chardonnay, Orange Gl \$12 Btl \$48

Op Ribeye, crispy onions, mashed potato, leek with porcini sauce \$34

2017 Angullong, Cabernet Sauvignon, Orange Gl \$9 Btl \$38

Confit duck leg, mashed potato and green beans with orange jus (DF, GF) \$33

2019 Lerida Estate Cullerin Pinot Noir, Lake George Gl \$14 Btl \$60

Pork fillet, shaved cabbage with pecorino and crispy prosciutto (GF) \$32

2017 Nick Spencer' Gundagai' Shiraz, Tempranillo, Tumberumba Gl \$12 Btl \$50

Vegan mushroom Wellington with garlic, spinach and mashed potato (VE) \$26

2018 NSW Parliament Tyrrell's Shiraz Gl \$6.50 Btl \$19

Desserts

Maple syrup mousse (GF) \$15

2014 Hope Estate Late Harvest Verdelho, Riverina Gl \$7 Btl \$22

Chocolate & orange bunet with coffee ice cream \$16

2011 De Bortoli 'Deen' Vat 5 Botrytis Semillon, Riverina Gl \$7 Btl \$28

Poached pear & rhubarb Eton mess (GF) \$15

2014 Hope Estate Late Harvest Verdelho, Riverina Gl \$7 Btl \$22

Quince & chestnut crumble cake with vanilla bean ice cream \$16

N/V Cassegrain Old Yarras, Hastings River Gl \$8 Btl \$35

Cheese plate with gorgonzola, triple cream brie & aged cheddar with muscatels, lavosh and dried fruit \$17

N/V De Bortoli 'OLD BOYS' 21 Yrs Riverina, Gl \$10 Btl \$59

Sides - \$7

Mixed leaf salad | Fried Brussel sprouts with bacon | Chips

V = Vegetarian, GF = Gluten free, DF = Dairy free, VE = Vegan

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.