

Remington Restaurant

BREADS

Bruschetta Slider

Roma tomato, fetabelle, basil & balsamic on a charcoal brioche bun

\$9.00

Garlic Bread (2 slices)

Add cheese +\$1
GFO

\$8.00

Crusty Damper (Serves 2)

Chef's selection of house made flavoured butters

\$14.00

STARTERS

Sydney Rock Oysters GF

\$28

Natural- Salmon caviar, lime
Kilpatrick - Smokey bacon, barbecue & Worcestershire sauce

Arancini Balls V

\$16

Butternut pumpkin, caramelized onion, feta, tomato chilli chutney & toasted pine nuts

Pork Belly Bites GF

\$18

Twice cooked pork belly, mango & sweet chilli salsa

Soup of the Day V

\$14

Coconut, pumpkin, coriander

MAINS

Crispy Skin Salmon Fillet GF

\$34

Smashed chat potatoes, steamed greens tossed in basil pesto, tomato & lime salsa

Thai Green Curry Chicken GF

\$26

Steamed rice

Eye Fillet of Beef (250g) GFO

\$44

Thick cut chips, house salad, beer battered onion rings & house made gravy

House Crumbed Chicken Breast

\$26

Garlic mashed potato, seasonal vegetables & house made gravy

Grilled Barramundi Fillet GF

\$32

Baby chat potatoes, steamed greens & beetroot hollandaise

Chili Prawn Linguine

\$34

DESSERTS

Butterscotch Crème Brûlée GFO

\$16

Vanilla bean ice-cream

Panna Cotta GF, DF

\$16

Mango, coconut & almond milk.
Mango coulis, toasted almond flakes

Sticky Date Pudding

\$16

Salted caramel ice-cream, butterscotch sauce

Chocolate Fondant

\$16

Baked dark chocolate cake, raspberry coulis, chocolate crumble, vanilla bean ice-cream

Cheese Board for Two GFO

\$28

Selection of Hunter Belle Cheeses, toffee walnuts, fresh fruit & crackers

If you have any allergies or special dietary requirements, please do not hesitate to discuss your options with our friendly wait staff.

GF Gluten Free

GFO Gluten Free Option

DF Dairy Free

V Vegetarian

VO Vegetarian Option