

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

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

\$28

Arancini Balls V

Butternut pumpkin, Hunterbelle feta, tomato chilli chutney & toasted pine nuts

\$16

Pork Belly Bites GF

Twice cooked pork belly, apple puree, glazed orange & candied walnuts

\$18

Garlic Prawn Skewers GF

Fragrant Basmati rice, creamy garlic sauce

\$22

MAINS

Crispy Skin Salmon Fillet GF

Steamed greens with basil pesto, smashed chat potatoes, tomato & lime salsa

\$34

Eye Fillet of Beef (250g) GFO

Thick cut chips, house salad, beer battered onion rings & Remington jus

\$44

Pork Cutlet GF

Sweet potato fries, beetroot-infused pickled cabbage, baby broccolini
Mango & sweet chilli salsa

\$36

Grilled Barramundi Fillet GF

Baby chat potatoes, steamed greens & beetroot hollandaise

\$32

Chilli Prawn Fettuccine

Sauteed baby bok choy, garlic & chilli, cilantro with white wine reduction

\$34

DESSERTS

Butterscotch Crème Brûlée GFO

Vanilla bean ice-cream

\$16

Chocolate Fondant

Baked dark chocolate cake, raspberry coulis, chocolate crumble, double choc ice-cream

\$16

Panna Cotta GF, DF

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

\$16

Cheese Board for Two GFO

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

\$28

Sticky Date Pudding

Salted caramel ice-cream, butterscotch sauce

\$16

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