

WELCOME



TO THE *R*EMINGTON RESTAURANT

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

We will take as much care as possible in meeting these requirements for you however, we cannot guarantee allergy free meals.

BREAD

GARLIC BREAD (2 PIECES) GFO

Add cheese +\$1

\$8

**BASIL PESTO AND PARMESAN
CHEESE BREAD (2 PIECES) GFO**

Toasted sourdough, basil pesto, and fresh shaved parmesan

\$10

BRUSCHETTA (3 SLICES) GFO

Grilled ciabatta, vine ripened tomato, basil pesto, feta w' balsamic glaze

\$12

CRUSTY DAMPER (SERVES 2-3)

Chefs selection of house made butters

\$14

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GF (GLUTEN FREE) **GFO** (GLUTEN FREE OPTION)

DF (DAIRY FREE) **V** (VEGETARIAN) **VG** (VEGAN)

STARTERS

SYDNEY ROCK OYSTERS (GF) \$30

Natural- Salmon caviar, lemon (1/2 Doz)

Kilpatrick- Smokey bacon, barbecue & Worcestershire sauce (1/2 Doz)

BEETROOT ARANCINI BALLS (V) \$16

Earthy roasted beetroot, crumbled feta, risotto rice in a crispy black pepper breadcrumb w' aioli

PORK BELLY BITES (GF) \$18

Twice cooked Pork Belly Bites, spicy mango salad

PISTACHIO-CRUSTED SCALLOPS (GF) \$22

Seared scallops crusted with pistachio crumble.

Citrus salsa and rocket salad

QUINOA, ORANGE & BROCCOLINI WARM SALAD (GF, V) \$16

Quinoa, sauteed broccolini, glazed orange, dried cranberry with toffee walnuts

SALT AND PEPPER SQUID (GF) \$19

Lightly dusted Squid strips in seasoned potato starch.

House made slaw, tartare sauce, fresh lemon

MAIN: \$25

MAIN

CHICKEN SUPREME (GF)

Smashed Kumera, roasted butternut pumpkin & baby spinach.
Hunter belle black magic brie, caramelised onion w' Remington jus

\$36

CRISPY SKIN SALMON FILLET (GF)

Pickled beetroot cabbage, baby broccolini, smashed chat potatoes,
mango and sweet chili salsa

\$34

PORK CUTLET (GF)

Waldorf salad, fennel and candied walnuts.
Sweet potato fries & house made apple puree

\$38

PASTA OF THE WEEK

Please ask our friendly staff

\$28

EYE FILLET OF BEEF 200GM (GF)

Truffle mashed potato, sauteed mushrooms, dutch carrots w'
Remington jus

\$48

SCOTCH FILLET 300GM (GF)

Herb and garlic roasted potatoes, corn ribs w' Remington jus

\$44

SIDES

REMINGTON GARDEN SALAD (GF/V) \$7

STEAMED SEASONAL VEGETABLES (GF/V) \$9
w' basil pesto

TRUFFLE MASHED POTATO (GF/V) \$9

BEER BATTERED ONION RINGS (V) \$14
w' Chipotle

SAUTEED GARLIC MUSHROOMS (GF/V) \$12
w' Toasted pinenuts, baby spinach

STEAK FRIES (GF/V) \$12
w' Aioli

SAUCES

MUSHROOM AND GARLIC CREAM SAUCE (GF) \$4

GREEN PEPPERCORN (GF) \$4

DESSERT

WHITE CHOCOLATE CREME BRULEE (GFO)

\$16

Vanilla bean ice-cream

STICKY DATE PUDDING

\$16

Butterscotch sauce, biscotti dust, salted caramel ice-cream

MANGO & COCONUT PANNA COTTA (GF DF)

\$16

Toasted coconut, passionfruit pulp

CHOCOLATE FONDANT

\$16

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

DESSERT CHACUTERIE BOARD - SERVES 3-4 (GFO)

\$44

Chef's selection of sweet treats, fresh fruit, Hunter belle cheese,
nuts and crackers