



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

## FOOD

### To Start

|  |    |
|--|----|
| Sicilian olives, cinnamon, anise, forvm vinegar <i>gf, df</i>                          | 9  |
| Warm cob bread, olive oil, balsamic vinegar, dukkah <i>dfm</i>                         | 12 |
| Jannei goats curd, serrano, brioche, manuka honey <i>gfm</i>                           | 15 |
| Chicken and pistachio terrine, peach jelly, sourdough, breakfast radish <i>gfm, df</i> | 18 |

### Entree

|  |    |
|--|----|
| Green tomato, burrata, fried capers, mint, quinoa <i>gf, dfm, vegan modified</i>   | 18 |
| Textures of parsnip, asparagus, truffle oil, 63-degree egg                         | 20 |
| Gnocchi, king brown mushroom, crisp enoki, porcini cream, pecorino, society garlic | 22 |
| Crispy pork belly, soy glaze, chilli, garlic, lime, eschallots <i>gfm, df</i>      | 23 |
| Scallops, chorizo crumb, corn puree, crustacean cracker <i>gfm</i>                 | 24 |
| Lamb backstrap, sauce soubise, pickled carrot, blush turnip, sorrel, jus <i>gf</i> | 24 |

*v - vegetarian, gf - gluten free, gfm - gluten free modified, df -dairy free, dfm - dairy free modified, nf - nut free, nfm - nut free modified*

# MAINS

## SIGNATURE DISH

Tea smoked confit duck, smoked onion, winter vegetables, confit potato, jus gf 40

*Suggested Pairing- 2017 Tarra Warra Pinot Noir, Yarra Valley, VIC 14*

*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.*

|  |    |
|--|----|
| Japanese pumpkin, pepitas, fetta, radicchio, walnuts, pickled shallots, honey gf, vegan modified       | 32 |
| Duck and beetroot risotto, silverbeet, roquefort gf  | 36 |
| Chicken supreme, roasted butternut puree, endive, chard, sweetcorn, chicken juices, monte au beurre gf | 38 |
| Barramundi, butter poached Yamba prawns, mussels, saffron, pangrattato, yuzu kosho                     | 39 |
| Lamb rump, ras el hanout, pearl barley, peas, smoked tomato, eschallot df                              | 40 |
| Beef fillet, yuzu, cinnamon crusted potato, plum, warrigal greens, black garlic gfm                    | 42 |
| 350g OP rib eye, hasselback potato, crème fraiche, chives, salmon roe                                  | 46 |



### INSPIRED BY HER

Chicken supreme, spätzle, zucchini, paprikash nf 35

*Suggested Pairing- 2017 Indigo Alpine Valleys Beechworth Chardonnay, Beechworth, VIC 14*

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

Fennel, pine nuts, shiitake mushroom, fennel fronde, poppy seed *gf, df, vegan* 18

~ 65 CALORIES

Nuoc cham spiced Asian noodle, green shallot, coriander, chilli, sesame, smoked tofu *df* 18

~ 145 CALORIES

### MAIN

Chicken supreme, sweet potato noodles, tomato, edamame, pickled ginger *gf, df* 38

~ 285 CALORIES

Petuna ocean trout, crab, pea, lemon congee *df* 38

~ 250 CALORIES

### DESSERT

Coconut and matcha panna cotta, pineapple salsa, coconut sorbet *gf, df* 16

~ 112 CALORIES

Peach cobbler, lime sorbet *gf, df* 16

~ 120 CALORIES

## Vegan

### ENTRÉE

Tofu, pickled shitake, green peas, radish, avocado *df* 17

### MAIN

Japanese pumpkin, pepitas, skordalia, radicchio, snow pea tendrils *gf, df* 29

## Pizzas

|                             |    |
|-----------------------------|----|
| Margarita v                 | 23 |
| Vegetable supreme v         | 23 |
| Moroccan chicken            | 24 |
| Pepperoni, jalapeno, garlic | 24 |

*\*\* GF bases available upon request, \$3.00 per pizza*

## Burgers

|   |    |
|---|----|
| Vegetarian chickpea, kale, carrot, haloumi, slaw  | 22 |
| Vegetable club sandwich – eggplant, haloumi, egg, tomato, avocado, lettuce, seeded mustard mayonnaise gfm, df | 22 |
| Club sandwich – grilled chicken, bacon, egg, avocado, tomato, lettuce, seeded mustard mayonnaise gfm, df      | 24 |
| Fried chicken, maple bacon, cos lettuce, green tomato, hickory smoked barbeque sauce                          | 24 |
| Beef burger, smoked cheddar, beetroot, lettuce, Fairmont big mac sauce, grilled pickle                        | 26 |
| Open steak sandwich, smoked tomato, watercress, café de Paris butter gfm                                      | 28 |

*\* All burgers are served with fries*

*\*\* DF / GF / GFM options available upon request*

## Sides

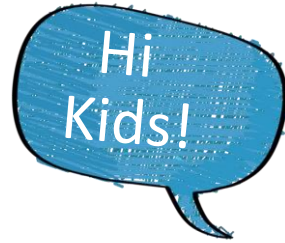
|  |    |
|--|----|
| Broccolini, brussel sprouts, bacon, confit garlic df       | 9  |
| Petite salad, eschallots, chardonnay vinegar gf            | 9  |
| Chips with mayonnaise                                      | 9  |
| Pommes puree, thyme oil, pink salt df                      | 12 |
| Loaded fries, spiced chicken, mozzarella, lime, mayonnaise | 12 |

## Dessert

|  |    |
|--|----|
| Coffee crème brûlée, vanilla ice cream <i>gf</i>   | 17 |
| Turkish delight panna cotta, pistachio biscotti, seasonal berries  | 17 |
| Goats curd custard, plum jelly, hazelnut and white chocolate crumb   | 17 |
| White chocolate and star anise tart, orange compote  | 17 |
| Chocolate caramel fondant, chantilly cream, chocolate soil, fresh berries                                  | 18 |
| Raspberry cheesecake, berry salad, basil   | 18 |
| Deconstructed banoffee pie, chocolate and coconut crumb, whipped cream, caramelised banana, chocolate dust | 18 |
| Selection of cheese, lavosh, quince, nuts  | 27 |

## Kids Mains

|   |    |
|---|----|
| Ham and cheese toastie                                    | 8  |
| Crudités: cherry tomato, celery, carrot, cucumber, hummus | 12 |
| Spaghetti, Neapolitan sauce                               | 14 |
| Spaghetti, bolognaise 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 <i>gf on request</i>        | 14 |



## Kids Sweets

|  |    |
|--|----|
| Trio of ice cream: vanilla, strawberry, chocolate                                    | 9  |
| Brownie, fudge sauce, ice cream <i>gf</i>  | 10 |
| Fruit salad with yoghurt <i>gf, df on request</i>                                    | 10 |
| Banana split, chocolate topping, ice cream, whipped cream, wafer stick, marshmallows | 10 |

# COCKTAILS

## SIGNATURE COCKTAIL

### CHERRY BLOSSOM 20

Gin, rose syrup, cherry jam, lemon juice

*This cocktail is naturally sweet but at the same time raw and wild. The citrus invokes moments of adventure reminiscent of world heritage listed Blue Mountains.*

*This signature cocktail pays homage to the Leura Village Fair of Spring that has been held for the last 36 years. Leura Village Fair is a celebration of spring in the beautiful Blue Mountains that runs over two days. Designed for all ages, the vibrant event transforms the picturesque village into a bustling strip of market stalls set up among the beautiful cherry blossom trees on Leura Mall.*



## 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.

## CLASSICS

### MANHATTAN 18

Rye bourbon, cinzano rosso, angostura bitters.

### VODKA MARTINI 20

42 below vodka, dry vermouth, olives.

### GIN MARTINI 21

Bombay sapphire gin, cinzano dry, olives.

### LYCHEE MARTINI 18

Smirnoff vodka, lychee liqueur, fresh lychee.

### ESPRESSO MARTINI 18

Absolut vanilla, kahlua, Vittoria espresso coffee.

### WHISKEY SOUR 21

Jameson Irish whiskey, sugar syrup, lemon juice, egg white.

### DAQUIRI 19

*(lime, strawberry or mango)*

Bacardi white rum, choice of fruit, lime juice, sugar syrup.

### MARGARITA 19

Jose Cuervo tequila, triple sec, lime juice.

### MOSCOW MULE 20

Smirnoff vodka, ginger beer, fresh ginger, lime juice.

## SEASONAL

### BERRY CAIPIROSKA 18

A fresh seasonal take on a South American classic with fresh berry flavours, vodka and lime.

### CUCUMBER NUMBER 18

This delightful cocktail is as fresh and simple as it can get. A clean, crisp and refreshing finish with gin, cucumber and citrus notes.

### NUTTY APPLE 18

Hazelnut and apple flavours with fresh citrus and berry undertones wrapped in Cuban rum make this perfect for an anytime and every time cocktail.

### CASSIS KISS 20

A harmonious blend of French blackcurrant liqueur and spiced rum with passionfruit ideal to be enjoyed both as an aperitif or a night cap.

### FREE SPIRIT 18

An amalgamation of vodka, guava, peach and citrus gives us a drink for the free spirited.

### TROPICAL MAI TAI 19

A fresh take on this Tahitian cocktail meaning "Good", incorporating natural sweetness from pineapple and banana, combined with white rum and orange liqueur.

# 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

East Coast 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 Clicquot Yellow Label NV Brut Reims, France 35 165

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NV Veuve Clicquot Rosé, Reims, France 245

## SPARKLING WINE

NV Chandon Brut, Yarra Valley, VIC 16 72

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NV Legacy Brut, Multi Regional, NSW 9 41

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NV Veuve Ambal Blanc de Blanc Brut, Burgundy, France 59

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NV Peterson House Zibbibo (Off Dry) Hunter Valley, NSW 13 65

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

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

**g b**

## ROSÉ

2018 La Bohème Act Two Pinot Noir Yarra Valley, VIC 13 59

## DESSERT & FORTIFIED WINES

2018 Mitchell Noble Semillon, Clare Valley, SA 13 54

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2016 De Bortoli Noble One, Riverina, NSW 18 79

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2011 Dow's Port, Douro Valley, Portugal 16

# Wine

♥ We love and support local wines.

|   | <b>g</b> | <b>b</b> |
|---|----------|----------|
| <b>WHITE</b>  |          |          |
| 2019 De Bortoli Legacy Sauvignon Blanc, Multi Regional, NSW                   | 9        | 41       |
| 2018 Ross Hill Sauvignon Blanc, Orange, NSW ♥                                 | 12       | 57       |
| 2019 Tai Nui Sauvignon Blanc, Marlborough, NZ                                 | 11       | 49       |
| 2018 Robert Oatley Signature Sauvignon Blanc, Margaret River, WA 375ml bottle |          | 24       |
| 2012 The Pawn Jeu de Fin Fumé Blanc, Adelaide Hills, SA                       |          | 57       |
| 2019 Thorn-Clarke Sandpiper Riesling, Eden Valley, SA                         | 10       | 49       |
| 2017 Robert Stein Half Dry Riesling, Mudgee, NSW ♥                            |          | 75       |
| 2018 Mortimers Chestnut Garth Chardonnay, Orange, NSW ♥                       |          | 64       |
| 2017 Oakridge LVS Chardonnay, Willowlake Vineyard, VIC 375ml bottle           |          | 30       |
| 2017 Indigo Vineyard Alpine Valleys Beechworth Chardonnay, Beechworth, VIC    | 14       | 67       |
| 2018 Robert Stein Third Generation Chardonnay, Mudgee, NSW ♥                  |          | 59       |
| 2019 La Bohème Act Three Pinot Gris, Yarra Valley, VIC                        | 13       | 59       |
| 2018 Indigo Vineyard Pinot Grigio, Beechworth, VIC                            | 12       | 54       |
| 2019 Molly's Cradle Pinot Gris, Hilltops, NSW                                 |          | 42       |
| 2014 Jade Estate Semillon, Hunter Valley, NSW                                 | 8        | 39       |
| 2018 First Creek Semillon, Hunter Valley, NSW                                 |          | 52       |
| 2019 Brokenwood Semillon, Hunter Valley, NSW                                  |          | 65       |
| 2014 Indigo Vineyard Secret Village Viognier, Beechworth, VIC                 | 13       | 62       |
| 2017 La La Land Vermentino, Multi-Regional, VIC (vegan friendly)              |          | 45       |
| 2016 All Saints Estate Marsanne, Rutherglen, VIC                              |          | 56       |

# Wine

♥ We love and support local wines.

|  | <b>g</b> | <b>b</b> |
|--|----------|----------|
| <b>RED</b>   |          |          |
| 2018 Nanny Goat Pinot Noir, Central Otago, NZ                                    |          | 70       |
| 2017 Tarra Warra Pinot Noir, Yarra Valley, VIC                                   | 14       | 68       |
| 2017 De Beaurepaire Perceval Pinot Noir, Rylstone, NSW ♥                         |          | 61       |
| 2018 Oakridge LVS Pinot Noir, Willowlake Vineyard, VIC 375ml bottle              |          | 45       |
| 2018 Robert Oatley Signature Cabernet Sauvignon, Margaret River, WA 375ml bottle |          | 29       |
| 2017 Ross Hill Cabernet Sauvignon, Orange, NSW ♥                                 | 13       | 57       |
| 2017 De Beaurepaire Le Marquis Cabernet Sauvignon, Rylstone, NSW ♥               | 12       | 56       |
| 2017 Sticks Cabernet Sauvignon, Yarra Valley, VIC                                |          | 53       |
| 2018 Mortimers Chestnut Garth Shiraz, Orange, NSW ♥                              |          | 59       |
| 2017 Thorn-Clarke Sandpiper Shiraz, Barossa, SA                                  | 11       | 51       |
| 2018 Jade Estate Shiraz, Hunter Valley, NSW                                      | 8        | 39       |
| 2019 Molly's Cradle Shiraz, Hilltops, NSW  |          | 47       |
| NV Mortimers Merlot, Orange, NSW ♥   |          | 49       |
| 2018 De Bortoli Legacy Cabernet Merlot, Multi Regional, NSW                      | 9        | 41       |
| 2016 De Beaurepaire Henri Cabernet Merlot Petit Verdot, Rylstone, NSW ♥          |          | 67       |
| 2017 Yalumba 'Samuel's Collection' GSM, Barossa, SA                              |          | 55       |
| 2016 Rutherford Renaissance Zinfandel, Rutherglen, VIC                           | 15       | 70       |

# Wine

## Exclusive International Cellar Selection

*(Limited stock available)*

### CHAMPAGNE

|      |  |     |
|------|--|-----|
| NV   | Ruinart Blanc de Blancs<br>Reims, France | 270 |
| NV   | Ruinart Rosé<br>Reims, France            | 270 |
| 2009 | Dom Perignon<br>Epernay, France          | 550 |

### WHITE

|      |   |     |
|------|---|-----|
| 2018 | Cloudy Bay Sauvignon Blanc<br>Marlborough, NZ | 110 |
| 2016 | Cloudy Bay Chardonnay<br>Marlborough, NZ      | 115 |
| 2006 | Mark Bredif Vouvray<br>Loire Valley, France   | 120 |

### RED

|      |   |     |
|------|---|-----|
| 2016 | Cloudy Bay Pinot Noir<br>Marlborough, NZ                                      | 135 |
| 2006 | Chateaux Musar<br>Ghazir, Lebanon   | 195 |
| 2015 | Vieux Telegraphe Châteauneuf-du-Pape La Crau<br>Rouge<br>Rhône Valley, France | 350 |
| 2014 | Petit Cantenac, Saint Emilion Grand Cru<br>Saint Emilion, France              | 115 |

# Spirits

## **LIQUEURS**

Tia Maria 9  
Midori 9  
Cointreau 10  
Baileys 9  
Sambucca 9  
Drambuie 11  
Frangelico 9  
Amaretto 9  
Dom Benedictine 12  
Kahlua 9  
Southern Comfort 9  
Grand Marnier 12

## **TEQUILA**

Jose Cuervo 9  
Patron Anejo 18

## **BLENDED WHISKEY**

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

## **SINGLE MALT WHISKEY**

Talisker 10yr 18  
Glenfiddich 12yr 15  
Dalwhinnie 15yr 18  
Laphroaig 10yr 18

## **VODKA**

Smirnoff 8  
Grey Goose 15

## **RUM**

Bundaberg 8  
Bacardi 8  
Coruba 10

## **GIN**

Gordon's 8  
Bombay Sapphire 10  
Tanqueray 12  
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  
Chatelle 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.

### Mayan 7

Hot chocolate mix inspired by the Mayan 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 4.5

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, Josophan's Hot Chocolate, Heavy Cream

### Irish Kiss 16

Kahlua, Baileys Irish Cream, Espresso Coffee, Whipped Cream

### Bollywood Boulevard 16

Josophan's Chilli Hot Chocolate, De Kuyper Butterscotch Schnapps, Whipped Cream

## NON ALCOHOLIC

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### **MOCKTAILS**

Pomegranate Mojito 12

A modern twist on the virgin mojito with pomegranate

Strawberry Passion 12

Strawberry, orange juice, lemonade, passionfruit

Lychee and Cucumber Cooler 12

Lychee juice, fresh cucumber, lemonade

Watermelon Mule 12

Fresh watermelon, lime, ginger beer

### **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