

Entrée.

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.

Oysters Kilpatrick - Half Dozen	24		
Sydney rock oysters, diced bacon, smoky BBQ and Worcestershire sauce			
Crispy Pork Belly Bites (GF)	17		
Apple, honey and cilantro salsa, pomegranate reduction			
Blue Cheese Panna Cotta (V)	16		
Pear, rocket and walnut salad			
Saltbush and Pepper Crocodile (GF)	22		
Coconut creole, lime			
Grilled Vegetable and Pine Nut Roulade (V) (GF)	E16	M24	
Eggplant, zucchini, capsicum and tomato chilli jam with basil pesto			
Tempura Coconut Prawns	21		
Mango and sweet chilli salsa, lime			
Remington Grazing Board for Two (GFO)	Half 24	Full 38	
Chefs selection of deli meats, marinated vegetables, olives, semi dried tomatoes, house made dips, cheese and crackers			

Main.

Grilled Duck Breast (GF)	34
Fried kumera, with bourbon fig, crispy apple and walnut salad	
Crispy Skin Salmon Fillet (GF)	32
Grilled zucchini and roma tomatos, baby broccolini with salsa pebre	
Sous Vide Lamb Rump (GF)	35
Roasted ratatouille, tomato and chilli jam	
Kangaroo Loin Fillet (GF)	34
Pumpkin, feta and macadamia salad, raspberry glaze	
Scotch Fillet (250g) (GFO)	34
Creamy mash potato, caramelised red onion chutney	
Eye Fillet of Beef (200g) (GF)	36
Spinach and pea puree, whole baked potato, sour cream and crispy prosciutto	
Crumbed Chicken Breast	
Choice of mash or beer battered chips	
With Remington jus	24
With tomato chilli jam, mozzarella	28
With avocado, blue cheese sauce and crispy prosciutto	28

Side.

Remington Gourmet Salad (GF) (V)	11
Mesclun, marinated kalamata olives, semi-dried tomatoes, spanish onion and feta with balsamic dressing	
Remington Garden Salad (GF) (V)	8
Mesclun, cherry tomatoes, cucumber, carrot and capsicum with house made vinaigrette.	
Steamed Seasonal Vegetables (GF) (V)	9
Tossed in butter	
Sautéed Mushrooms (GF) (V)	12
Pine nuts and roasted garlic	
Seasoned Potato Wedges (V)	Half 9 Full 16
Sour cream and sweet chili sauce	

Extras.

Sautéed Mushroom and Garlic Cream Sauce	4
Green Peppercorn Jus	4
Red Wine Jus	4
Gluten Free Gravy	4

Dessert.

Sticky Date and Mixed Berry Pudding	15
With salted caramel ice cream	
Mango and Passionfruit Panna Cotta (GF)	15
With coconut whipped cream	
White Chocolate and Butterscotch Brûlée	15
With vanilla bean ice cream	
House Made Sorbet (GF) (DF)	15
With fresh cut fruit	
Chocolate Fondue Share Plate	24
Mix of berries, marshmallow and nuts with warm chocolate sauce	
Cheese Platter for Two (GF)	27
Chef's selection of Hunter Belle cheeses, dried fruit and gluten free crackers	