

Welcome

to The Remington Restaurant.



We hope you enjoy your dining experience and our points of difference.

Our team has carefully hand selected wines direct from the Hunter Valley's finest vineyards and created some of the most amazing cocktails you will set your eyes on. Our chefs have handcrafted our menu and daily specials to perfectly accompany them.

Bon Appetite and Enjoy!



The Remington



Drink.



All our cocktails have been handpicked by management and our wait staff.

Our signature cocktails are designed and crafted by each individual staff member. They are only available when that staff member is on shift, so be sure to ask your waitperson for their signature cocktail!

If you would like something different to what we have listed and we have the ingredients please don't hesitate to ask.



The Remington

Cocktail Selection.

Signature Cocktails

(specific to wait staff when on shift)

Maria's Pomegranate Martini Vanilla Vodka, pomegranate juice, pineapple juice, splash of tonic	18
Erin's Summer Breeze Midori, Vanilla Vodka, cranberry and pineapple	16
Kylie's Muscle Creek Mosquito Cherry Brandy, lime, mint, pink Moscato	16
Manager's Flaming Lamborghini (must be consumed at the bar) Baileys, Blue Vok, Kahlua, Sambuca	25

Classic Cocktails

16

Almond Breeze – Bacardi, Amaretto, Midori, tonic water
Austin Powers – Rum, Amaretto, Blue Curacao, apple juice, dash of lime juice
Between the Sheets – Bacardi, Brandy, Cointreau, dash of lemon juice
Butterfly Kiss – Absolute Vanilla, Limoncello, Butterscotch Schnapps
Cosmopolitan – Cointreau, Vodka, cranberry juice
Fruit Tingle – Vodka, Blue Curacao, lemonade, grenadine
Havana Beach – White rum, pineapple juice, ginger ale
Lazy Afternoon – Peach Schnapps, Cherry Brandy, Whiskey, pineapple juice
Margarita – Tequila, Cointreau, lemon juice
Martini – Gin, Vermouth and olive
Moulin Rouge – Brandy, pineapple juice, sparkling white wine
Sparkling Bouquet – Midori, Sparkling white wine
Strawberry Daiquiri – Bacardi, Cointreau, strawberries, ice
Jaffa – Cointreau, Dark Crème de Cacao, milk
Midori Spice – Malibu, Midori, pineapple juice, cream
Mudslide – Bailey's, Kahlua, Vodka, chocolate, milk
Toblerone – Frangelico, Bailey's, Kahlua, honey, chocolate sauce, milk
White Russian – Vodka, Kahlua, milk

Mocktails

8

Afterglow – Pineapple juice, orange juice and grenadine
Baby Cocktail – Pineapple juice and cream
Barbie Girl – Strawberries, pineapple juice, orange juice, dash of lemon juice
Bubblertart – Cranberry juice, lime juice, mineral water
Flamingo – Pineapple juice, cranberry juice, lemon juice, soda water
Orange Velvet – Orange juice, pineapple juice and cream
Pac Man – Dry ginger ale, lemon juice, grenadine, bitters
Shirley Temple – Dry ginger ale and grenadine
Virgin Mary – Tomato juice, lemon juice, Worcestershire, tabasco

Beer.

Heineken	8
Corona	8
James Boags Premium Lager	7
James Squire One Fifty Lashes	7
Hahn Super Dry	7
James Squire Porter	8
Crown Lager	7.5
XXXX Gold	6.5
House light beer	6
Cider of the month	8

Spirits.

Jamieson Irish Whisky	Kahlua	9
Jim Beam	Butterscotch Schnapps	
Jack Daniels	Midori	
Johnnie Walker	Jägermeister	
Canadian Club	Galliano Sambuca – black & white	
Bundaberg Rum	St Remy V.S.O.P. Brandy	
Southern Comfort	Limocello	
Absolut Vodka	Pimms	
Absolut Vanilla Vodka	Grand Marnier	
Bacardi	Mount Gay Rum	
Cointreau	Noilly Pratt	
Bombay Sapphire Gin	Campari	
Tequila	Amaretto	
Malibu	Cherry Brandy	
Bailey's	Peach Schnapps	
Tia Maria		

Top Shelf Spirits.

Glenfiddich 12 year old Single Malt Scotch Whisky	12
Chivas Regal 18 year old Blended Scotch Whiskey	15
Dimple 15 year old Blended Scotch Whisky	13
Lagavulin 16 year old Islay Single Malt Scotch Whisky	16
Jack Daniels Single Barrel Select Tennessee Whiskey	19
Courvoisier V.S.O.P. Fine Cognac	15
Hendrick's Gin	13
Drambuie	11

Cold Drinks.

Juice	5
Orange, apple, breakfast, pineapple, tomato or cranberry	
Lemon Lime and Bitters	5.5
Pellegrino Sparkling Water	5
Soft Drink	4
Coke, Diet Coke, Lift, Fanta, Sprite, soda water or dry ginger ale	

Hot Drinks.

Piazza Doro Coffee	Cup 4	Mug 4.8
Audacia Di Manfredi		
Cappuccino		
Flat White		
Latte		
Long Black		
Mocha		
Espresso		
Macchiato		
Decaf		
Caramel, Vanilla or Halzelnut Shot	0.5	
Double Shot	1	
Babycino	2	
Liqueur Coffee	12	
Irish		
French		
Russian		
Caribbean		
Royale		
Spanish		
Café Grande		
Mexican		
Gaelic		
English		
Italian		
Millionaires		
Tea	Cup 3	Pot 4
Pickwick Premium Pyramid Selection		
English Breakfast		
Earl Grey		
Green Blossom		
Lovely Jasmine		
Mint Fusion		
Golden Darjeeling		
Cape Red Rooibos		
Chai Latte	Cup 4	Mug 4.8
Pickwick Exotic Chai Tea Latte		
Hot Chocolate	Cup 4	Mug 4.8
Piazza Doro Premium Drinking Chocolate		

Dine.



Entrees.

Carefully selected to entice your taste buds and build your appetite.

Mains.

Locally sourced award winning produce combined with our chefs creative flair provide some indulgent dishes to choose from.

Desserts.

Hand created by our chefs to ensure a pleasurable night and please your sweet tooth.

Paired Wines.

Executive Chef Darren Stokes and Management have showcased their selections to perfectly complement each dish off the menu. If you would like to pair one of these selections or would like further recommendations please ask your friendly wait staff.



The Remington

Bread.

Bruschetta	½ Serve 8	Full 12
Vine ripened tomato and basil panini bruschetta, Hunter Belle feta, balsamic glaze		
Trio of Dips		13
Fresh selection of house made dips, grilled panini bread		
Garlic Bread	½ Serve 5	Full 7
Grilled sour dough with garlic infused butter		
Fresh Herb and Chilli Cheese Bread		9
Mozzarella on sourdough		
Damper Bread		12
Serves 4 with house butter		

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.

Soup of the day		10
Remington Duck Liver Pâté		16
House made pâté, marinated black olives, croutons		
Chef - Merlot- 2012 First Creek Premium		
Manager - Pinot Noir - NV Scarborough		
Sydney Rock Oysters 5 Ways	5 oysters 16	10 oysters 32
Natural – Kilpatrick – Mornay – Ask the chef for the two daily specials		
Chef - Semillon - 2010 Hollydene		
Manager - Semillon - 1999 Mcguigan Semillon*		
Field Mushroom Risotto		16
With Chicken		18
Chef - Chardonnay - 2013 Tulloch 'Vineyard selection'		
Manager - Chardonnay - 2012 Scarborough 'Yellow Label'*		
Seared Sea Scallops, Chorizo		19
Truffled beetroot puree, lime, chiopotle		
Chef - Verdelho - 2014 Two River 'Hidden Hive' Verdelho		
Manager - Riesling - 2012 Wynwood Estate Riesling*		
Tender Roasted Tandoori Lamb Ribs		18
Pearl cous cous, yoghurt, tomato and garlic coulis		
Chef - Rosé - Vinden Estate Alicante Boushet*		
Manager - Beer - Heineken		
Green Curry Fused Prawns	E17	M29
Prawns with coconut, chilli, ciabatta, lime		
Chef - Semillon - 2014 Andrew Thomas 'Six Degrees'		
Manager -Semillon - 2014 Capercaillie 'The Creel'		

*only available as a bottle

Main.

Lamb Rump	28
Smoked eggplant puree, ratatouille, fig and bourbon puree, jus	
Chef - Tempranillo 2013 First Creek	
Manager - Merlot - 2013 Wynwood 'Grey Gum'	
Beef Cheek	29
Roasted garlic mash, broccolini, jus	
Chef - 2012 Tyrell's 'Rufus Stone' Cabernet Malbec	
Manager - 2011 Mount Pleasant Rosehill	
Chicken with Prosciutto	27
Rockette and baby corn, tomato and chilli jam chipotle	
Chef - 2013 Capercaillie Gewurtztraminer	
Manager - 2013 Two Rivers Reserve	
Fish of the Day	Market Price
Chef - 2014 Andrew Thomas 'Two of a Kind'	
Manager - 2007 McGuigan Bin 9000 Semillon*	
Duck Breast	34
Wild mushroom risotto, date piquant, asparagus, jus	
Chef - 2014 Briar Ridge Rosé**	
Manager - 2013 Mount Pleasant Mothervine Pinot Noir*	
Grain Fed Sirloin Steak	38
300g prime cut. Black Magic brie, roasted garlic mash, caramelized onion and Remington jus	
Chef - 2013 Two Rivers Reserve Shiraz	
Manager - 2013 First Creek Premium Shiraz	
Rib Eye on the Bone	38
300g pasture fed rib eye, Paris mash, asparagus, Remington jus	
Chef - 2013 Constable 'Matilda' Cabernet Shiraz	
Manager - 2011 Tyrell's VAT 8 Siraz Cabernet*	
Twice Cooked BBQ Pork Ribs	36
Remington rib sauce, smoked salad, steak fries	
Chef - Heineken Beer	
Manager - Corona with lime	

*only available as a bottle

Side.

Fried Mushrooms, Garlic, Rosemary and Butter	12
Steak Chips with Chipotle Aioli	8
Roasted Beetroot, Feta, Broccolini and Dukka	11
Remington Smoked Salad	Small 8 Large 15
Paris Mash	8
Steamed Seasonal Vegetables	9

Dessert.

Pineapple Coconut and Malibu Risotto	16
Coconut ice-cream pineapple ravioli	
Chef - First Creek Sparkling Moscato	
Manager - Ernest Hill "Luna Spark" Semillon	
Quince, Lime, Pink Lady Apple Compote	16
Caramel and vanilla emulsion, butterscotch schnapps (½ shot)	
Chef - Vinden estate liquor Semillon	
Manager - First Creek Muscat	
Remington Cheese Platter	½ Serve 15 Full 21
Hunter Belle's finest selection, sourdough croutons, fruits	
Chef - NV Mcguigan Personal Reserve Tawny	
Manager - 2012 Brokenwood The Quail Shiraz	
Sticky Date and Black Cherry Pudding	14
Butterscotch sauce, macerated black cherries and vanilla bean ice cream	
Chef - NV Tulloch JY Tawny	
Manager - NV McGuigan Personal Reserve Tawny	
Espresso, Wattleseed and Kahlua Brulee	14
Choc obsession icecream	
Chef - Italian Liqueur Coffee	
Manager - Frangelico on ice	