



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

FOOD

TO START

Thyme, confit garlic panini	9
Heirloom tomato, basil, balsamic, sourdough, goats curd <i>gf df on request</i>	12
House smoked hickory peanuts, rosemary salt <i>gf df</i>	8
Salami, prosciutto, chicken terrine, piccalilli, cheddar, lavosh <i>gf df on request</i>	16

ENTRÉE

Scallops, purple kohlrabi remoulade, squid ink crisp, breakfast radish <i>gf df</i>	22
Yamba prawns, dill butter, daikon radish, fennel <i>gf</i>	22
Soy glazed pork belly, chilli, garlic, lime, fried shallots, coriander <i>df</i>	21
Truffled cauliflower soup, smoked cauliflower, brioche, chives	15
Roma tomato, beetroot, puffed quinoa, kale, walnut, goats cheddar, cab sav vinegar <i>gf</i>	16
Fried chicken, celeriac cabbage slaw, sriracha mayo, coriander <i>gf</i>	17

MAINS

SIGNATURE DISH

Beef brisket, butternut pumpkin,
baby leeks, pea, radishes 39

Many of our guests have childhood memories of visiting the Fairmont back in the day, recounting stories of happy family escapes many years ago.

Our SIGNATURE DISH encapsulates this cross-generation story as it combines traditional flavours and elements into a modern culinary concept.

The essence and simplicity of these ingredients aims to transport you down memory lane while you indulge in a divine modern dish.

- Barramundi, artichoke, asparagus, salsa verde *gf* 35
- Linguini, mussels, clams, white wine, tomato, saffron, roquette 29
- Chicken supreme, cavolo nero, radicchio, king brown mushroom, carrot and cumin puree, chicken cream *gf* 32
- Beef fillet, potato galette, peas, braised witlof, crisp speck, porcini jus *gf* 38
- Sumac crusted lamb backstrap, parsnip puree, pulled shoulder, baby carrots, honey yoghurt, fried kale *gf* 37
- Thyme baked celeriac, smoked almond romesco, broccolini, pickled zucchini, sourdough, macadamia crumb *v df gf on request* 28
- Dry rubbed spiced 500g T-bone, fat cut chips, petite salad, jus *df* 52



INSPIRED BY HER

Chicken Paprikash Spätzle, sous vide chicken, tomato concasse, garlic, peppers, paprika cream sauce 33

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

Pea and mint soup, avocado, sourdough, chive flowers, tofu **v df gf on request** 14
~ 92 CALORIES

Smoked salmon, caper dust, lemon vinaigrette, pea tendrils, wasabi peas **gf df** 16
~ 95 CALORIES

MAIN

Poached chicken, bok choy, soy broth, kim chi **df** 28
~ 180 CALORIES

Barramundi, Yamba prawns, broccolini, baby spinach, mushroom and ginger broth **df** 35
~ 220 CALORIES

DESSERT

Coconut and buttermilk panna cotta, berry compote, yoghurt ice-cream 15
~ 109 CALORIES

Blackberry mille-feuille, berry sorbet 16
~ 136 CALORIES

PIZZAS

All pizzas gluten free on request

Margherita v	22
Pulled pork, salami, jalapeno, ricotta, pepperoni	24
Veg supreme, caps, olive, tomato, spinach, mushroom, Spanish onion v	22
Pulled lamb, oregano, caramelised onion, capsicum, fried shallot	24
Hawaiian	23

BURGERS

All burgers gluten free on request

Beef patty, bacon, Swiss cheese, tabasco mayonnaise, tomato relish, lettuce	26
Spicy pulled pork, asian slaw, hickory bbq aioli df	25
Lamb patty, halloumi, beetroot relish, Moroccan yoghurt	25
Club sandwich, chicken, bacon, egg, avocado, lettuce, tomato, mayo df	24
Vegetarian option with zucchini, eggplant	

All burgers are served with fries

SIDES

Mixed veg, herb butter	9
Roquette, walnut, parmesan, balsamic gf	9
Broccolini, chardonnay vinegar, pine nuts gf	9
Chips, mayo gf df	9
Steamed chat potato, chimichurri gf df	9

DESSERT

"Indulge in a dessert and you'll donate \$2 to the AccorHotels Community Fund to help us build healthy families through our partners AIME Mentoring, Garvin Institute of Medical Research, Kokoda Youth Foundation and Lifeline. Thank you for your sweet contribution in creating a positive change in our communities."

House made mandarin cheesecake with textures of mandarin served with mint ice cream	17
Cashew cake, almond, cashew passion fruit, lemon balm, lemon sorbet gf df v	17
Financier cake, citrus syrup, orange gel, micro herbs	17
Bailey's trifle, coffee sponge, coconut curd, white chocolate coconut crumb, vanilla ice cream nf	18
Salted caramel tarte tatin, brandy poached pears, walnut crumb, puff pastry, vanilla ice cream	18
Fruit platter gf df nf	15
Cheese platter, Kingfisher brie, Warrnambool cheddar, Bellingham blue, muscatels, lavosh, water crackers gf on request	26

KIDS MAINS

Pizza; ham, pineapple, cheese	14
Spaghetti bolognese sauce	14
Spaghetti napolitano sauce	14
Schnitzel chips, salad	14
Burger chips, salad	14
Steak chips, salad	14
Fish and chips, salad	14

KIDS SWEETS

Banana split, choc topping, ice cream, whipped cream, wafer stick, marshmallows	10
Brownie, fudge sauce, ice cream gf	10
Fruit salad with yoghurt gf df on request	10
Trio of ice cream; vanilla, strawberry, chocolate	9



DRINKS

COCKTAILS

SIGNATURE COCKTAIL

Mulled Sydney Cider 18

Ginger & agave cider, brandy, orange, cinnamon, star anise.

This cocktail is naturally sweet but at the same time raw and wild. The citrus invokes moments of adventure reminiscent of the mountains whilst the finish lingers of warming spice comfort akin to lounging by the fireplace.

The Mulled Sydney Cider is a reflection of our mountain location, magnificent view of the World Heritage-Listed Blue Mountains National Park and incorporates the resort owners involvement in Sydney Brewery.

FRESH FAVOURITES

The Joy Jar 18

Sydney cider, vodka, apple, cranberry

Juliet & Romeo 18

Gin, rosewater, elderflower, lime, ginger ale

In Bloom 18

Frangelico, strawberry, lime

The Lions Tail Wagging 18

Spiced rum, bourbon, lime

Banana Rama 18

Banana, white chocolate mozart, ice cream, cream, crushed nuts

CLASSICS

Espresso Martini 18

Kahlua, vanilla vodka, coffee

Lychee Martini 18

Vodka, lychee liqueur

Margarita 18

Tequila, cointreau, lime

Daiquiri 18

Mango or strawberry, white rum, lime

Amaretto Sour 18

Amaretto, lemon juice, egg white, bitters

Japanese Slipper 18

Midori, cointreau, lemon juice



INSPIRED BY HER

Rochelle Kerney Sangria 18

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.

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

Pymont Rye 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

Tooheys Extra Dry NSW

btl 9

James Boag's Lager TAS

btl 9

Hahn Super Dry NSW

btl 9

Tooheys New NSW

midi 6 / schooner 8 / btl 8

Heineken Netherlands

midi 7 schooner 9 btl 9

WINE

CHAMPAGNE

Veuve Cliquot Yellow Label NV Brut Reims, France

gls 28 btl 145

Veuve Cliquot Rosé Reims, France

btl 165

SPARKLING WINE

Veuve Ambal Blanc de Blanc NV Beaune, France

gls 12 btl 57

Legacy NV Brut Multi Regional, NSW

gls 9 btl 41

Peterson House Zibbibo (Off Dry) Hunter Valley, NSW

gls 12 btl 59

Emeri Piccolo Pinot Chardonnay Multi Regional, NSW

piccolo btl 12

Emeri Piccolo Moscato Multi Regional, NSW

piccolo btl 12

WINE

WHITE WINE

De Bortoli Legacy Sauvignon Blanc Multi Regional, NSW
gls 9 btl 41

Brokenwood Semillon Hunter Valley, NSW
btl 63

Ross Hill Sauvignon Blanc Orange, NSW
gls 12 btl 56

Tai Nui Sauvignon Blanc Marlborough, NZ
gls 11 btl 49

Thorn Clarke Sandpiper Riesling Eden Valley, SA
gls 10 btl 48

Robert Stein Half Dry Riesling Mudgee, NSW
btl 73

Mortimers Chestnut Garth Chardonnay Orange, NSW
gls 12 btl 57

Hazard Hill Semillon Sauvignon Blanc Great Southern, WA
btl 45

Briar Ridge Fumé Blanc Hunter Valley, NSW
gls 13 btl 58

La Boheme Act Three Pinot Gris Yarra Valley, VIC
gls 12 btl 59

Jade Estate Semillon Hunter Valley, NSW
gls 8 btl 39

RED WINE

Ra Nui Pinot Noir Marlborough, NZ
btl 62

Tarra Warra Pinot Noir Yarra Valley, VIC
gls 13 btl 58

Ross Hill Cabernet Sauvignon Orange, NSW
gls 12 btl 57

Sticks Cabernet Sauvignon Yarra Valley, VIC
btl 46

Mortimers Chestnut Garth Shiraz Orange, NSW
gls 13 btl 59

Thorn Clarke Terra Barossa Shiraz Barossa, SA
gls 10 btl 48

Mortimers Merlot Orange, NSW
gls 10 btl 49

De Bortoli Legacy Cabernet Merlot Multi Regional, NSW
gls 9 btl 41

Yalumba 'The Strapper' GSM Barossa, SA
btl 49

ROSÉ

Alta Adelaide Hills, SA

btl 49

La Boheme Act Two Pinot Noir Yarra Valley, VIC

gls 12 btl 59

DESSERT & FORTIFIED WINES

Mitchell Noble Semillon Clare Valley, SA

gls 13 btl 54

De Bortoli Noble One Riverina, NSW

gls 18 btl 86

Dows Port Duoro, Portugal

gls 16

SPIRITS

LIQUEURS

Tia Maria 9

Midori 9

Cointreau 10

Baileys 9

Sambucca 9

Drambuie 10

Frangelico 9

Amaretto 9

Dom Benedictine 10

Kahlua 9

Southern Comfort 9

Grand Marnier 10

RUM

Bundaberg 8

Bacardi 8

Coruba 10

COGNAC

Courvoisier VS 16

Hennessy VSOP 20

Hennessy XO 27

SINGLE MALT WHISKEY

Jamesons 10

Talisker 10yr 12

Glenfiddich 12yr 15

BRANDY

Chateau Tanunda 9

Chatelle Napoleon 11

BLENDED WHISKEY

Johnnie Walker Red 8.5

Canadian Club 10

Canadian Club Spiced 12

Johnnie Walker Black 12

Chivas Regal 15

TEQUILA

Jose Cuervo 8.5

Patron Anejo 18

VODKA

Smirnoff 8

Grey Goose 14

BOURBON

Jim Beam 8.5

Jack Daniel's 11

Wild Turkey 12

Maker's Mark 11

GIN

Gordon's 8

Bombay Sapphire 10

Tanqueray 14

Hendrick's 14

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.

Myan 7

Hot chocolate mix inspired by the Myan 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 DUE THÉ GOURMET TEAS 6.5

English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Darjeeling

COFFEE 4.2

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, Josophans Hot Chocolate, Heavy Cream

Irish Kiss 16

Kahlua, Baileys Irish Cream, Espresso Coffee, Whipped Cream

Bollywood Boulevard 16

Josophans Chilli Hot Chocolate, De Kuyper Butterscotch Schnapps, Whipped Cream

NON ALCOHOLIC

MOCKTAILS

Classic Creaming Soda 12

Raspberry, lemonade, cranberry, cream

Pioneers Punch 12

Orange juice, pineapple juice, lemonade, raspberry cordial,
strawberry, mint

Harvest Smoothie 12

Banana or strawberry or raspberry or mango, ice cream,
yoghurt, milk

Fairmont Iced Tea 12

Tea syrup, fresh lemon, orange juice

Lawson Delight 12 SERVED WARM

Chocolate and strawberry sauce, hot milk, cream, crushed nuts

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