



Cottontails Restaurant

On offer at Cottontails are a select range of Cottontails own wines, international and Australian beers and a selection of popular cocktails and drinks, guaranteed to indulge the senses.

As for food, we have created an extensive menu including traditional tapas, gourmet wood fired pizzas, canapés, high teas and a la carte menu carefully designed to suit the needs of any event.

So let Cottontails on the Ridge take the stress out of organising your function, event, wedding or conference, our dedicated events co-ordinators will make your event a successful and memorable experience.

Relax, Recharge, Refill.

Please Note

Apologies no menu changes

1.5% surcharge on all standard Electronic Transactions - 3% AMEX

15% surcharge on all Public Holidays

Platters

Garlic & cheese pizza bread (v) freshly baked in our wood fired oven	12.50
Baked Camembert with Caramelised Macadamia Nuts (v) drizzled with salted maple glaze and served with warm house made flat bread	16.0
Cottontails Olive Plate (v) cottontail's own olives and olive oil, balsamic vinegar & house made Dukkah, served with warm Turkish & flat breads	22.0
Trio of dips (v) chef's selection of house made dips, served with house made Turkish bread	21.0
Cottontails Cheese Platter (v)	For one 21.0 For two 39.0

Kids Meals

Beer Battered Fries with tomato sauce	7.0
Tempura Chicken fillet bites with beer battered fries	15.0
Cheese & Bacon Wood fired Pizza	13.0

gf denotes gluten free meals

v denotes vegetarian meals

What are Tapas?

Tapas are Spain's greatest invention, "Eat when you drink, Drink when you eat" is the philosophy. Tapas are small dishes designed to be shared, the ultimate communal dining experience.

Tapas originated in Spain in the 1800's and literally mean "to cover". It started, so they say, with a piece of bread balanced over a glass, to keep the flies out. Spanish traditionally drink outside and rarely alone. Originally Tapas were free with a glass of wine, as they were meant to promote thirst and increase drink sales. Over the next 100 years Tapas evolved to become a part of everyday life for millions.

Tapas whet the appetite, but are more than just appetisers. Tapas are not meant to be eaten as one individual meal, instead, one Tapas per person and a different one for each drink is the idea, allowing everyone to enjoy tasting and sharing.

Could you imagine eating Tapas alone, we can't, which is why we have strived to create an environment which promotes conversation, laughter and communal dining in a relaxed and picturesque environment.

Tapas are a fun, delicious and exciting communal dining experience, designed to be shared and enjoyed.

Choose as little or as much as you like, have them served to the centre of the table and relax while sharing your selection of dishes.

At Cottontails, each Tapas dish is portioned for two serves, designed to help couples & groups share the enjoyment of a wide variety of dishes.

So sit back, take your time, relax, have a drink or two and enjoy the famous Tapas experience.

Tapas

Crispy Pork Belly Bites (gf) served with a caramel vinegar glaze	20.0
Prosciutto wrapped Scallops (gf) seared ocean scallops wrapped in crisp prosciutto served with romesco sauce	20.0
Lulas anel salt & pepper squid, served with lime aioli	17.0
Traditional Spanish Whitebait crispy seasoned white bait with lime aioli	17.0
Brochettes de chorizo (gf) chicken breast and chorizo skewers, served with aioli	18.0
Arancini balls (v) risotto, garlic & bocconcini cheese balls served with sweet chilli jam	16.0
Tempura King Prawns & Sea Scallops lightly battered and served with lime aioli	22.0
Lamb cutlet fondue (gf) tender char grilled cutlets served with chardonnay cheese fondue	22.0

PLEASE NOTE:

Entrée or Main is same size, same price

The number of Tapas dishes may be limited for large groups

gf denotes gluten free meals

v denotes vegetarian meals

Wood fired Pizza

Handmade base, wood fired in our Mediterranean oven, and topped with our Chef's delicious choices

Margarita (v)

fresh tomato base, cherry tomato, garden fresh basil & garlic 22.0

Lamb

tomato base, Junee lamb, bacon, chorizo & bocconcini, topped with tabouli & riata 27.0

Fig, prosciutto & camembert cheese

luscious fresh figs with crisp prosciutto & creamy camembert cheese 25.0

Chicken, avocado & bacon

creamy avocado base with tender chicken, crispy bacon, cherry tomato and fresh avocado and a hint of lime, topped with garden fresh coriander 24.0

Roast pumpkin, chorizo & walnut

sweet roast pumpkin & spicy chorizo topped with bocconcini, walnuts and garden fresh rocket with a balsamic glaze 23.0

Roast Vegetable (v)

fresh tomato base with a selection of marinated & roasted vegetables & bocconcini 23.0

All Pizzas are available gluten free upon request surcharge 2.0

(v) denotes vegetarian meal

Lunch served from 12 noon - 3pm Dinner 6pm - 9pm

Caramelised Balsamic Pumpkin & Baby Beetroot Salad (v) served warm with toasted walnuts, crumbled feta & grilled garlic Turkish bread	Mains	25.0
Twice Cooked Pork Belly with Seared Scallops gf succulent pork belly with crisp crackling and sweet sea scallops, served on green pea puree with poached pear and dressed with caramel vinegar	Mains	39.0
Paupiette of Chicken Breast with Linguine & Cottontails Chardonnay Sauce tender chicken breast encasing creamy camembert, baby spinach, caramelised onions & fresh asparagus, wrapped in prosciutto & served on linguine with a rich chardonnay sauce	Mains	34.0
Rolled Veal in Prosciutto gf tender veal delicately encasing baby spinach, sea scallops and mild goats cheese, served with rich vermouth sauce on a creamy puree with blanched green beans	Mains	38.0
Atlantic Salmon Fillet with Champagne & King Prawn Sauce gf baked to perfection, served on a bed of lemon infused pilaf with fresh blanched asparagus, finished with a light champagne & king prawn sauce	Mains	38.0
Classic Rack of June Lamb gf served medium rare unless requested otherwise roasted four finger rack of lamb with garlic & rosemary, served on a garlic chive pomme puree and blanched beans with a berry & red wine reduction	Mains	39.0
300g Certified Angus Scotch Fillet – Teys Cargill succulent Angus Scotch fillet served on a creamy sweet potato puree, with a sweet potato & green bean stack and crispy onion rings with your choice of - rich berry, rosemary & red wine jus - mixed peppercorn & cream sauce - classic field mushroom sauce - tangy garlic & lemon butter	Mains	41.0
OR		
300g Certified Angus Scotch Fillet – Teys Cargill with Garlic Prawns succulent Angus Scotch fillet topped with garlic king prawns served on a creamy sweet potato puree, a sweet potato & green bean stack and crispy onion rings	Mains	45.0
gf denotes gluten free dishes v denotes vegetarian dishes		

Sides

Each side dish serves two people

v denotes vegetarian dishes **gf** denotes gluten free dishes

Beer battered fries v

served with house made aioli

7.0

Duck fat roast potatoes

Crisp potatoes baked golden in rich duck fat, with a light fluffy centre, served with sea salt

10.0

Seasonal dressed salad gf v

seasonal salad dressed in a French vinaigrette

7.0

Seasonal steamed vegetables gf v

a selection of seasonal vegetables with parsley butter

7.0

Desserts

Melting Chocolate Fondant v

a decadent chocolate sponge with a warm melting chocolate centre, served with chocolate ice cream and fresh mint

18.0

Apple Pie Fries v

a twist on the traditional apple pie, served with warm caramel sauce and double whipped cream

18.0

Traditional Sticky Date Pudding

classic house made pudding served with warm butterscotch sauce and vanilla ice cream

18.0

Espresso Salted Caramel Panna Cotta with Macadamia Praline gf v

silky espresso panna cotta topped with a salted caramel espresso sauce and crisp macadamia praline

18.0

Affogato gf v

vanilla ice cream served in a cocktail glass, with an espresso shot and your choice of liquer

15.0

Trio of Sorbert gf v

served with fresh seasonal fruit

16.0

Juice

orange, pineapple, apple, cranberry 5.0

Soft Drinks

coke, diet coke, coke zero, lemonade, lemon squash, soda,
sparkling mineral water, tonic water, dry ginger ale 3.5

lemon lime bitters 3.9

Milkshakes

chocolate, strawberry, caramel, 5.5

Coffee

cappuccino, café latte, flat white 3.9

short black, long black, macchiato 3.5

mocha 4.6

iced coffee/iced chocolate 6.5

chai latte 4.4

affogato

vanilla ice-cream served in a cocktail glass with an espresso shot and your choice of liqueur 15.0

soy, double shot, mug Add 1.0

T2 Tea

english breakfast, earl grey,
green (gen mai cha sencha), chamomile, peppermint 4.0

White Wines

Cottontail Chardonnay Bronze Medal Winner	Wagga	glass 375ml bottle 750mL bottle	8.0 17.0 30.0
Cottontail Sauvignon Blanc/Semillon International Gold Medal Winner	Wagga	glass 750mL bottle	8.0 30.0
Cottontail Sweet White Bunny International Silver Medal Winner	Wagga	glass 750mL bottle	8.0 30.0
Cottontail Chardonnay 2007 Vintage	Wagga	750mL bottle	34.0

Sparkling Wines

Cottontail White Bubbles International Bronze Medal Winner	Wagga	glass 750mL bottle	8.0 30.0
Cottontail Red Bubbles International Gold Medal Winner	Wagga	glass 750mL bottle	8.0 30.0
Emiri Pink Muscato	Griffith	750mL bottle	31.5

Red

Cottontail Shiraz International Award Winner	Wagga	glass 375mL bottle 750mL bottle	8.0 17.0 30.0
Cottontail Cabernet Sauvignon Double Gold Award Winner	Wagga	glass 375mL bottle 750mL bottle	8.0 17.0 30.0
Cottontail Sweet Red Bunny International Silver Medal winner	Wagga	glass 750mL bottle	8.0 30.0
Cottontail Vintage Red Wine	Wagga	750mL bottle	34.0

Shiraz
2005, 2007, 2008, 2009 & 2010 Limited Release

Cabernet Sauvignon
2006, 2008, 2010, 2011

Spirits

whiskey, bourbon, rum, vodka, bacardi, gin, sambuca, midori, tia maria, kalhua,
baileys, Frangelico 8.5

Frozen Cocktails

Please ask our wait staff about this week's Cocktails and Specials 14.0

Imported Beer

Corona 4.6% alc/vol Mexico 330mL bottle 8.0

Local Beer

Crown Lager 4.9% alc/vol 375mL bottle 8.0

James Boags Premium Lager 5% alc/vol 375 mL bottle 8.0

Carlton Dry 4.5% alc/vol 375mL bottle 7.5

Pure Blonde 4.6% alc/vol 355mL bottle 7.0

Tooheys New 4.6% alc/vol 375mL bottle 7.5

Tooheys Old 4.4% alc/vol 375mL bottle 8.0

XXXX Gold 3.5% alc/vol 375 mL bottle 7.0

Great Northern Brewing Co 3.5% alc/vol 330 mL bottle 7.5

Cascade Premium Light 2.6% alc/vol 375mL bottle 6.0

Apple Thief Cider 4.5% alc/vol 330ml bottle 8.5

Granny Smith, Pink Lady & Pear

Port

Charles Sturt College Tawny Port Wagga 7.5