



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 – 1.5% 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	20.0
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

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 cutlets with Mint Sauce (gf) tender char-grilled cutlets served with garden fresh mint sauce	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

Cottontail's Winter Warming Soup v

house made using fresh local seasonal produce, served with char-grilled garlic Turkish bread (ask your wait-staff for to-day's soup) Mains 22.0

Twice Cooked Pork Belly with Seared Scallops & Drunken Apple gf

succulent pork belly with crisp crackling and seared sea scallops, served on creamy cauliflower puree with whole apple gently poached in cider & spices, drizzled with star anise caramel glaze Mains 39.0

Paupiette of Roast Chicken Breast with Cottontails Chardonnay Linguine

tender chicken breast encasing camembert, baby spinach & a sage, cranberry & walnut filling served with blanched asparagus, creamy chardonnay linguine, & a rosemary parmesan crisp Mains 38.0

Seared Sea Scallops with Tropical Salsa gf

lightly seared, sweet sea scallops served on a fresh tropical salsa of mango, avocado, cucumber and red onion with a hint of chilli Mains 34.0

Classic Rack of Junee Lamb gf served medium rare unless requested otherwise

roasted four finger rack of lamb with garlic & rosemary, served on roasted garlic & chive duchess potato and blanched beans with a berry & red wine jus Mains 39.0

300g Certified Angus Scotch Fillet – Teys Cargill

succulent Angus Scotch fillet served with a creamy sweet potato puree, potato dauphinoise & green bean stack with your choice of
- rich berry, rosemary & red wine jus
- 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 Mains 45.0
with a creamy sweet potato puree, potato dauphinoise & green bean stack

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

Duck fat roast potatoes

Crisp potatoes baked golden in rich duck fat, with a light fluffy centre, served with sea salt 10.0

Rocket, Baby Spinach, Tomato & Parmesan **gf v**

with balsamic & Cottontail's olive oil 8.0

Asparagus & Dutch Carrots with Maple-Butter Sauce **gf v**

crisp, blanched & lightly dressed in a warm maple-butter sauce 8.0

Beer battered fries **v**

served with house made aioli 7.0

Desserts

Espresso Salted Caramel Panna Cotta with Macadamia Praline **gf v**

silky espresso pana cotta topped with a salted caramel espresso sauce and crisp macadamia praline 18.0

Melting Chocolate Fondant **v**

a decadent chocolate sponge with a warm melting chocolate centre, served with vanilla ice cream and fresh mint 18.0

Mille-feuille

french pastry trio of layered crème patissiere , strawberries and light, flaky puff pastry 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 mixed berries & coulis 16.0

Juice

orange, pineapple, apple,

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

Coffee

cappuccino, café latte, flat white

4.5

short black, long black, macchiato

4.0

mocha

4.9

iced coffee

6.5

chai latte

4.5

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

4.5

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

Tooheys New 4.6% alc/vol 375mL bottle 7.5

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