



## *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-ordinator 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

gf denotes gluten free dishes    v denotes vegetarian dishes

<b>garlic &amp; cheese pizza bread</b>	<b>v</b>	<i>available until 3pm daily</i>	12.5
freshly baked in our wood fired oven			
<b>baked camembert with caramelised macadamia nuts</b>	<b>v</b>		20.0
drizzled with salted maple glaze and served with warm house made flat bread			
<b>Cottontails olive plate</b>	<b>v</b>		22.0
Cottontail's own olives and olive oil, balsamic vinegar and house made dukkah, served with warm Turkish & flat breads			
<b>trio of dips v</b>			21.0
chef's selection of house made dips, served with house made Turkish bread			
<b>Cottontails cheese platter</b>	<b>v</b>	<b>gf if requested</b>	For one 21.0 For two 39.0
For one - house made date & five spice chutney, dried figs, fresh fruit, walnuts, a selection of crackers with goats, brie and cheddar cheeses			
For two - house made date & five spice chutney, dried figs, fresh fruit, walnuts, a selection of crackers with goats, brie, blue and cheddar cheeses			

# Children

For children 12 years or under *includes* a bowl of vanilla ice cream and choice of topping

<b>battered whiting fillets</b>		22.0
lightly battered whiting fillets served with shoe string fries, dressed leaves and tomato sauce		
<b>chicken fillets</b>		22.0
house crumbed chicken fillets served with shoe string fries, dressed leaves and tomato sauce		
<b>linguine pasta</b>	<b>v</b>	22.0
tomato based linguine pasta		

# *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 as 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. In Spain, people 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

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

<b>prosciutto wrapped scallops</b> <b>gf</b>	20.0
seared ocean scallops wrapped in crisp prosciutto served with romesco sauce	
<b>lulas anel</b>	17.0
salt & pepper squid served with lime aioli	
<b>traditional Spanish whitebait</b>	17.0
crispy seasoned white bait with lime aioli	
<b>brochettes de chorizo</b> <b>gf</b>	18.0
chicken breast and chorizo skewers, served with aioli	
<b>arancini balls</b> <b>v</b>	16.0
risotto, garlic & bocconcini cheese balls served with sweet chilli jam	
<b>tempura king prawns &amp; sea scallops</b>	22.0
lightly battered and served with lime aioli	

## PLEASE NOTE

entrée or main is same size & same price  
the number of tapas dishes may be limited for large groups

# Wood fired Pizza

Our pizzas are woodfired in our Mediterranean oven to create the perfect crisp for our house made base and topped with our Chef's delicious choices

<b>margarita</b>	<b>v</b>	22.0
fresh tomato base, cherry tomato, garden fresh basil and garlic		
<b>Cottontails Olive, chicken and caramelised onion</b>		25.0
freshly pitted Cottontails Own Olives, tender chicken, caramelised onion with rocket and cherry tomato atop our specialised tomato base		
<b>fig, prosciutto, and camembert cheese</b>		25.0
luscious fresh figs with crisp prosciutto and creamy camembert cheese		
<b>chicken, avocado and bacon</b>		24.0
creamy avocado base with tender chicken, crispy bacon, cherry tomato, fresh avocado and a hint of lime, topped with garden fresh coriander		
<b>roast pumpkin, chorizo and walnut</b>		23.0
sweet roast pumpkin and spicy chorizo topped with bocconcini, walnuts and garden-fresh rocket with a balsamic glaze		
<b>roast vegetable</b>	<b>v</b>	23.0
fresh tomato base with a selection of marinated & roasted vegetables and bocconcini		

*all pizzas are available gluten free upon request* surcharge 2.0

v denotes vegetarian meal

## PLEASE NOTE

our woodfired pizzas are available until 3pm daily

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

**Cottontails' house made soup**      **v**      Mains      23.0  
made using fresh local seasonal produce, served with char-grilled,  
garlic Turkish bread      *(ask your wait-staff for to-day's soup)*

**crispy pork belly**      Mains      40.0  
succulent pork belly with crisp crackling served with black pudding bon bon,  
broccolini with a cider & fennel sauce

**classic rack of Junee lamb**      **gf**      *served medium rare*      Mains      40.0  
roasted four finger rack of lamb with garlic & rosemary mash, carrot puree,  
blanched asparagus accompanied by a berry & red wine jus

**herb marinated chicken supreme**      Mains      39.0  
tender chicken breast with spiced butternut squash risotto and steamed bak choy

**seared sea scallops**      **gf**      Mains      40.0  
lightly seared with smooth cauliflower puree, prosciutto ham and pressed Chive Oil

**300g Certified Angus Scotch Fillet – Teys Cargill**      Mains      41.0  
succulent Angus Scotch fillet served with charred onion and roast vegetable puree,

with your choice of  
- rich berry, rosemary & red wine jus  
- brandy, cracked pepper sauce

OR

**300g Certified Angus Scotch Fillet – Teys Cargill with garlic prawns**      Mains      45.0  
succulent Angus Scotch fillet topped with garlic King prawns  
finished with a creamy sweet potato puree, potato dauphinoise

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# Sides

Each side dish serves two people

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

<b>duck fat roast potatoes</b>	10.0
crisp potatoes baked golden in rich duck fat, with a light fluffy centre, served with sea salt	
<b>rocket, baby spinach, tomato and parmesan gf v</b>	8.0
with balsamic & Cottontail's olive oil	
<b>asparagus and Dutch carrots with maple-butter sauce gf v</b>	8.0
crisp, blanched and lightly dressed in a warm maple-butter sauce	
<b>shoe string fries v</b>	7.0
served with house made aioli	

# Desserts

<b>rhubarb &amp; vanilla panna cotta</b>	18.0
with a pumpkin seed & oat crumble	
<b>Cottontails orange and almond tartlet</b>	18.0
with orange & Grand Marnier sauce and dipped chocolate orange	
<b>rich chocolate marquise</b>	18.0
served with mango sorbet and house made coconut meringue shards	
<b>affogato gf v</b>	15.0
vanilla ice cream served in a cocktail glass, with an espresso shot and your choice of liqueur	
<b>trio of sorbet gf v</b>	16.0
served with mixed berries and coulis	

## *Juice*

orange, pineapple, apple 6.0

## *Soft Drinks*

coke, diet coke, coke zero, lemonade, lemon squash, soda water, sparkling mineral water, tonic water, dry ginger ale 4.0

lemon lime bitters 4.4

## *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 add 1.0

## *T2 Tea*

english breakfast, earl grey, green (gen mai cha sencha), chamomile, peppermint 4.5

## *White Wines*

<b>Cottontail Chardonnay</b> Bronze Medal Winner	Wagga	glass 375ml bottle 750mL bottle	9.0 19.0 32.0
<b>Cottontail Sauvignon Blanc/Semillon</b> International Gold Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
<b>Cottontail Sweet White Bunny</b> International Silver Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
<b>Cottontails Vintage Chardonnay</b> 2006, 2007, 2009, 2013	Wagga	750mL bottle	36.0

## *Sparkling Wines*

<b>Cottontail White Bubbles</b> International Bronze Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
<b>Cottontail Red Bubbles</b> International Gold Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
<b>Emiri Pink Moscato</b>	Griffith	750mL bottle	33.5

## *Red*

<b>Cottontail Shiraz</b> International Award Winner	Wagga	glass 375mL bottle 750mL bottle	9.0 19.0 32.0
<b>Cottontail Cabernet Sauvignon</b> Double Gold Award Winner	Wagga	glass 375mL bottle 750mL bottle	9.0 19.0 32.0
<b>Cottontail Sweet Red Bunny</b> International Silver Medal winner	Wagga	glass 750mL bottle	9.0 32.0
<b>Cottontail Vintage Red Wine</b>	Wagga	750mL bottle	36.0

**Shiraz**  
2005, 2007, 2008

**Cabernet Sauvignon**  
2006, 2008, 2011

## *Spirits*

whiskey, bourbon, rum, vodka, bacardi, gin, sambuca, 9.0  
midori, tia maria, kalhua, baileys, frangelico

## *Frozen Cocktails*

Please ask our wait staff about this week's cocktails 14.0

## *Imported Beer*

Corona 4.6% alc/vol Mexico 330mL bottle 9.0

## *Local Beer*

Crown Lager 4.9% alc/vol 375mL bottle 9.0

James Boags Premium Lager 5% alc/vol 375 mL bottle 9.0

Carlton Dry 4.5% alc/vol 375mL bottle 8.75

Tooheys New 4.6% alc/vol 375mL bottle 8.5

XXXX Gold 3.5% alc/vol 375 mL bottle 8.5

Great Northern Brewing Co 3.5% alc/vol 330 mL bottle 8.5

Cascade Premium Light 2.6% alc/vol 375mL bottle 8.0

## *Apple Thief Cider*

Granny Smith Pink Lady Pear 4.5% alc/vol 330ml bottle 9.5

## *Port*

Charles Sturt University Port Wagga glass 9.5