

RYDGES

MOUNT PANORAMA BATHURST

THURSDAY 8TH OCT



SMALL PLATES

CHEESE GARLIC BREAD \$12

Add Bacon \$3

MALAY CHICKEN SATAY \$22

Satay sauce, pickled vegetables, chives

COCONUT CRUMBLIED PRAWNS (I) \$24

Orange & fennel salad, Sriracha Mayo

MAINS

PUMPKIN RAVIOLI (V) \$30

Creamy gochujang, shaved parmesan, parsley

LAMB MASALA \$38

Slow-cooked lamb, basmati rice, pappadum

SEAFOOD BASKET ① \$32

*Prawns, scallops, flatheads, crab meat, calamari,
Seasonal Salad, Fries, Tartare Sauce, Lemon*

CHICKEN PARMIGIANA \$32

*Tomato Sauce, Smokey ham, Mozzarella Cheese,
seasonal salad, chips
Rich gravy add-on \$2*

PORK RIBS \$44

Jack Daniel's BBQ sauce, coleslaw, chats

SIDES

GOLDEN CORN RIBS \$12

Cheese sauce, Mexican spices

BABY GEM & WITLOF SALAD \$13

Parmesan cheese, Tarragon mayo

FRIES \$8

SWEET POTATO FRIES \$10

All Fries served with Aioli

FROM THE GRILL

WAGYU RUMP STEAK 250GM \$50

SCOTCH FILLET 300GM \$58

PORK CUTLET 300GM \$45

ADD SURF 3 PRAWNS (A) \$10

*All meats are served with creamy mashed
potato, seasonal vegetables, and mount
panorama butter, accompanied by your
choice of rich gravy OR Diane sauce*

BURGERS

THE EVT BEEF BURGER \$32

*Milk bun, Tomato, Mc Clure's pickles,
American cheese, Lettuce, Secret Sauce, Fries*

CHICKEN SCHNITZEL BURGER \$30

*Milk bun, Tomato, American Cheese,
Lettuce, Sriracha Mayo, Fries*

DESSERT

CHOCOLATE MOUSSE \$16

Coconuts chips, strawberry

BAKED CHEESECAKE \$20

*Banana ice cream chocolate soil,
strawberry sauce*

TRIO OF SORBETS \$16

RYDGES

MOUNT PANORAMA BATHURST

FRIDAY 9TH OCT



SMALL PLATES

CHEESE GARLIC BREAD \$12

Add Bacon \$3

HOMEMADE POTATO CROQUETTES \$18

Filled with cheese, served with truffle mayo

Duck Pancakes \$24

Leeks, hoisin sauce, cucumber

MAINS

EGGPLANT PARMIGIANA (V) \$28

Pomodoro Sauce, mozzarella cheese, Basil Pesto

BUTTER CHICKEN \$38

Basmati rice, pappadum, fried Onion

CRISPY BATTERED FISH AND CHIPS \$32

Seasonal Salad, Fries, Tartare Sauce, Lemon

CHICKEN PARMIGIANA \$32

Tomato Sauce, Smokey ham, Mozzarella

Cheese, seasonal salad, chips

Rich gravy add-on \$2

SIDES

GARDEN SALAD \$13

Cucumber, tomato, red onion, Italian vinaigrette

SAUTÉED GREEN BEANS \$12

Caramelized onion, Dukkah

TRUFFLE FRIES \$12

SWEET POTATO FRIES \$10

All Fries served with Aioli

FROM THE GRILL

WAGYU RUMP STEAK 250GM \$50

GRASS-FED SIRLOIN 300GM - \$52

LAMB CUTLET 4 PIECES \$60

ADD SURF 3 PRAWNS (A) \$10

All meats are served with creamy mashed potato, seasonal vegetables, and mount panorama butter, accompanied by your choice of rich gravy OR Diane sauce

BURGERS

EVT ANGUS BEEF BURGER \$32

Milk bun, Tomato, Mc Clure's pickles,

American cheese, Lettuce, Secret Sauce, Fries

THE VEGGIE CRUNCH BURGER \$28

Milk bun, Tomato, Mc Clure's pickles,

American Cheese, Lettuce, Srirocha Mayo, Fries

DESSERT

CHOCOLATE LAVA \$18

Berries coulis, Raspberry | Sugar dust

RICOTTA CHEESECAKE \$20

Banana ice cream, chocolate soil, berries coulis

TRIO OF SORBETS \$16



RYDGES

MOUNT PANORAMA BATHURST

Saturday 10th October



SMALL PLATER

CHEESE GARLIC BREAD \$12

Add Bacon \$3

CRISPY CHICKEN WINGS \$22

Jack Daniel's BBQ sauce, sesame seeds

BATTERED ROCK SHRIMPS \$24

Sriracha mayo, chives

MAINS

PUMPKIN RAVIOLI (V) \$30

Creamy gochujong, shaved parmesan, parsley

PAN SEARED SALMON ① \$43

Roasted artichoke heart, carrot butter, chargrilled lemon

PORK RIBS \$44

Jack Daniel's BBQ sauce, coleslaw, chats

CHICKEN PARMIGIANA \$32

Tomato Sauce, Smokey ham, Mozzarella Cheese, seasonal salad, chips

Rich gravy add-on \$2

SIDES

GARDEN SALAD \$13

Cucumber, tomato, red onion, Italian vinaigrette

CRISPY SMASHED CHATS \$12

Fresh lemon herbs sour cream dip

FRIES \$8

SWEET POTATO FRIES \$10

All Fries served with Aioli

FROM THE GRILL

WAGYU RUMP STEAK 250GM \$50

BEEF RIB EYE STEAK 350GM \$59

PORK CUTLET 300GM \$45

ADD SURF 3 PRAWNS (A) \$10

All meats are served with creamy mashed potato, seasonal vegetables, and mount panorama butter, accompanied by your choice of rich gravy OR Diane sauce

BURGERS

THE EVT BEEF BURGER \$32

Milk bun, Tomato, Mc Clure's pickles, American cheese, Lettuce, Secret Sauce, Fries

CHICKEN SCHNITZEL BURGER \$30

Milk bun, Tomato, American Cheese, Lettuce, Sriracha Mayo, Fries

DESSERT

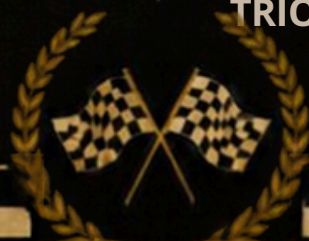
HOMEMADE BROWNIES \$18

Chocolate sauce, vanilla ice cream

BAKED CHEESECAKE \$20

Banana ice cream chocolate soil, strawberry sauce

TRIO OF SORBETS \$16



RYDGES

MOUNT PANORAMA BATHURST

SUNDAY 11TH OCT



SMALL PLATES

CHEESE GARLIC BREAD \$12

Add Bacon \$3

CRISPY PORK BELLY BAO BUN \$23

Pickled Cucumber, Coriander, Purple Cabbage, Hoisin Mayonnaise

KARAAGE CHICKEN \$22

Ginger soy sauce | spring onion | sesame seeds

MAINS

PUMPKIN RAVIOLI (V) \$30

Creamy gochujang, shaved parmesan, parsley

COQ AU VIN \$40

Chicken Maryland braised in red wine with mash potato, mushrooms, lardons

SEAFOOD BASKET ① \$32

Prawns, scallops, flatheads, crab meat, calamari, seasonal salad, Fries, Tartare Sauce, Lemon

CHICKEN PARMIGIANA \$32

Tomato Sauce, Smokey ham, Mozzarella Cheese, seasonal salad, chips
Rich gravy add-on \$2

SIDES

GOLDEN CORN RIBS \$12

Cheese sauce, Mexican spices

BABY GEM & WITLOF SALAD \$13

FROM THE GRILL

WAGYU RUMP STEAK 250GM \$50

GRASS-FED SIRLOIN 300GM \$52

LAMB CUTLET 4 PIECES \$45

ADD SURF 3 PRAWNS \$10

All meats are served with creamy mashed potato, seasonal vegetables, and mount panorama butter, accompanied by your choice of rich gravy OR Diane sauce

BURGERS

THE EVT BEEF BURGER \$32

Milk bun, Tomato, Mc Clure's pickles, American cheese, Lettuce, Secret Sauce, Fries

CHICKEN SCHNITZEL BURGER \$30

Milk bun, Tomato, American Cheese, Lettuce, Siracha Mayo, Fries

DESSERT

CHOCOLATE MOUSSE \$16

Coconuts chips, strawberry

RICOTTA CHEESECAKE \$20

Banana ice cream, chocolate soil, berries coulis

ICE CREAMS & SORBETS \$16

RYDGES

MOUNT PANORAMA BATHURST

BAR SNACK MENU



15:30 to 17:30

FRIES \$8

TRUFFLE FRIES \$10

MARINATED OLIVES \$8

VEGETABLE SPRING ROLL \$10

CHEESE MOZZARELLA STICKS CRUMBED \$10

ARANCINI FOUR CHEESE \$10

CHOICE OF SAUCE:

TOMATO KETCHUP | GARLIC AIOLI | SRIRACHA SAUCE | BBQ SAUCE