



RESTAURANT | FUNCTIONS | WINERY

Cottontails Restaurant

Welcome to our unique, family run, dining experience showcasing premium local produce, boutique wines and breath-taking views.

Cottontail Wines encompasses a restaurant and function centre that is a part of an overall boutique winery complex. It has been purpose built to be able to cater for individual dining, functions and weddings - with our modern elegant style, Cottontails offers relaxed country ambiance, spectacular views across Wagga, and the highest level of quality food and wine produced in the area and surrounds.

Our acreage produces nine varieties of internationally award-winning wines and paired with our fine à la carte menu finished with professional and friendly staff, you will be pleasantly surprised how special your next event will be.

PLEASE NOTE

Apologies - no menu changes

Dietary requirements catered for upon request

Our menu is subject to availability due to premium products used

1.5% surcharge on all standard electronic transactions – 1.5% AMEX

15% surcharge on all public holidays

Starters

garlic & cheese pizza bread	v	<i>available until 3pm daily</i>	12.5
freshly baked in our wood fired oven			
baked camembert with caramelised macadamia nuts	v		20.0
drizzled with salted maple glaze and served with warm house made flat bread			
Cottontails olive plate	v		22.0
Cottontail's own olives and olive oil, balsamic vinegar and house made duqqa, served with warm Turkish & flat breads			
trio of dips	v		21.0
chef's selection of house made dips, served with Turkish bread			
grilled halloumi	gf		18.0
smooth, grilled halloumi cheese served with almond pesto and fresh seasonal salad			
Japanese crumbed squid			19.0
succulent lemon pepper squid accompanied by pickled cucumber salad and XO citrus mayonnaise			
arancini balls			18.0
risotto, fetta and spiced pumpkin with dressed salad and basil aioli			
Cottontails cheese platter	v	gf if requested	For two 39.0
house made relish, dried figs, fresh fruit, nuts, a fine selection of cheeses and gourmet crackers			

v denotes vegetarian dishes

gf denotes gluten free dishes

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 - our woodfired pizzas are available **until 3pm daily**.

margarita	v	22.0
fresh tomato base, garden fresh basil and garlic		
almond pesto	v	23.0
creamy fetta and roasted courgette with sun blushed tomatoes on a fresh tomato base finished with almond pesto		
chipotle chicken		24.0
tender roasted chicken with fresh tomato and smoked chipotle base, topped with capsicum, crispy bacon and chipotle aioli		
Cottontail's olive, chicken and caramelised onion		25.0
freshly pitted Cottontail's own olives, tender chicken, caramelised onion with rocket and atop our specialised tomato base		
fig, prosciutto, and camembert cheese		25.0
luscious figs with crisp prosciutto and creamy camembert cheese		
<i>All pizzas are available gluten free upon request</i>	surcharge	2.0

Children

For children 12 years or under *includes* a specially designed Cottontail's dessert

crumbed whiting fillets		22.0
lightly crumbed whiting fillets served with shoe string fries, dressed leaves and tomato sauce		
chicken fillets		22.0
house crumbed chicken fillets served with shoe string fries, dressed leaves and tomato sauce		
al dente pasta	v	22.0
tomato based pasta		

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

pesto pasta	v	35.0
al dente pasta with fresh pesto, steamed courgette and pine nuts		
chicken supreme		39.0
tender chicken breast herb stuffed served with saffron pomme purée, roasted zucchini and Cottontail's Chardonnay thyme cream sauce		
prosciutto wrapped scallops	gf	40.0
dill marinated sea scallops wrapped in prosciutto with home grown orange, mint and fennel salad with French vinaigrette		
crispy pork belly	gf	40.0
succulent pork belly served with five spiced wonton, steamed bak choy and house made red wine jus		
duo of local lamb	<i>served medium rare</i>	42.0
roasted three finger rack and Cottontail's crispy lamb with savoy cabbage, crunchy colcannon potato and rosemary red wine jus		
300g Certified Angus Scotch Fillet – Teys Cargill	gf	41.0
succulent Angus Scotch fillet served with cauliflower purée, dauphinoise potato and buttered greens		
with your choice of		
- rich berry, rosemary & Cottontails red wine jus		
- cracked pink pepper sauce		
OR		
300g Certified Angus Scotch Fillet – Teys Cargill with garlic prawns	gf	45.0
succulent Angus Scotch fillet topped with garlic King prawns, seasonal greens, dauphinoise potato finished with café de Paris sauce		

Sides

Each side dish serves two people **v** denotes vegetarian dishes **gf** denotes gluten free dishes

duck fat roast potatoes	10.0
with a light fluffy centre and seasoned with sea salt	
dressed salad leaves gf v	8.0
with shaved fennel and chickpeas finished with house made duqqa and French vinaigrette	
seasonal greens gf v	8.0
steamed with zesty minted butter	
shoe string fries v	7.0
served with house made basil aioli	

Desserts

tonka bean crème brûlée	18.0
with Cottontail's shortbread and fruit compote	
rich chocolate pavé	18.0
with salted caramel, toasted nuts and ice cream	
duo of sorbet gf	16.0
with coconut and mango salsa	
affogato gf	15.0
vanilla ice cream served in a cocktail glass with an espresso shot and your choice of liqueur	

Juice

orange, pineapple, apple 6.0

Soft Drinks

coke, coke zero, diet coke, dry ginger ale, lemonade, 4.0

lemon squash, soda water, sparkling mineral water, tonic water

lemon lime bitters 4.4

Coffee

cappuccino, café latte, flat white 4.5

short black, long black 4.0

mocha 4.9

chai latte 4.5

affogato 15.0

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

soy, double shot add 1.0

T2 Tea

english breakfast, earl grey, 4.5
green, peppermint

White Wines

Cottontail Chardonnay Bronze Medal Winner	Wagga	glass 375ml bottle 750mL bottle	9.0 19.0 32.0
Cottontail Sauvignon Blanc/Semillon International Gold Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
Cottontail Sweet White Bunny International Silver Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
Cottontails Vintage Chardonnay 2006, 2007, 2009, 2013	Wagga	375mL bottle 750mL bottle	23.0 36.0

Sparkling Wines

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

Red

Cottontail Shiraz International Award Winner	Wagga	glass 375mL bottle 750mL bottle	9.0 19.0 32.0
Cottontail Cabernet Sauvignon Double Gold Award Winner	Wagga	glass 375mL bottle 750mL bottle	9.0 19.0 32.0
Cottontail Sweet Red Bunny International Silver Medal Winner	Wagga	glass 750mL bottle	9.0 32.0
Cottontails Vintage Red Wine	Wagga	375mL bottle 750mL bottle	23.0 36.0

Shiraz
2005, 2007, 2008, 2009

Cabernet Sauvignon
2006, 2008, 2009, 2011

Spirits

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

Frozen Cocktails

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

Beer

Corona 4.6% alc/vol	Mexico	330mL bottle	9.0
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	8.5
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