

SISTERS ROCK
RESTAURANT

THURS - LUNCH
FRI, SAT, SUN - LUNCH & DINNER

the story of Sisters Rock

“Sisters Rock” is an area named by early colonial surveyors during exploration of the country west of Orange.

A small section contains rock pillars was thought to resemble children crossing a field - hence “Sisters Rock”.

One of the pioneering families to settle there was the Borrodell family. The name must have been prophetic. They had 9 daughters there.

Our restaurant name remembers those girls from so long ago.

“Borrodell” was purchased by Borry (Harold Borrodell Gartrell) in 1964. There was not a single tree on the property – a sadly degraded hill side, clearly in need of love and restoration.

As farmers we respect the land and have carefully nurtured the soil and the whole property to return fertility and productivity. The beauty of the valley position has been highlighted by the consecutive planting of thousands of native and ornamental trees that are now mature and a feature of Borrodell in all seasons.

Sisters Rock restaurant is now in its 15th year.

We produce a range of cold climate wines that we are proud to sell in our restaurant and cellar door. We also grow cherries, black truffles, plums, quince and heritage apples. Many of the apples are unusual varieties, in danger of being lost in our supermarket culture. Borry does regular apple excursions during the year. During winter we host truffle hunts every weekend and feature fresh truffle on our menu.

Growing and sharing our products gives us great pleasure. Enjoy your time with us.

GAYE STUART-NAIRNE

entrée

FRESHLY BAKED SOURDOUGH Tawarri Grove extra virgin olive oil & our cherry vinegar V DF	6
MARINATED MIXED ORGANIC OLIVES rosemary & pecorino grissini V	8
STUFFED VINE LEAVES Hungry Bee orange blossom honey, pickled zucchini & chervil V GF DF	14
SMOKED RIVERFISH PATÉ Borrodell Cider jelly & melba toast	15
PEPPERBERRY CURED BEEF fresh Borrodell cherries, labne, rocket & red onion crisps GF	18
HOUSE SMOKED BEEF & PORK SAUSAGE Cheesy soft polenta & caramelised peppers GF	18

main

COUNTRY LASAGNE of local seasonal vegetables fresh fennel & organic blue lentil salad V	36
VINCOTTA GLAZED EUGOWRA QUAIL Curra creek apple cucumber, witlof & sweetcorn GF DF	38
FILLET OF MURRAY COD fregola, jacqueline potatoes, cherry tomatoes & tarragon DF	38
SAFFRON FARFALLE Borrodell Chardonnay braised lamb, fresh peas & mint	40
650G ANGUS RIBEYE STEAK smoked bullhorn peppers, sautéed kipflers, garlic scape butter sauce GF	69

sides

THRICE COOKED DUTCH CREAM POTATOES chilli, fresh herbs & Millthorpe saffron aioli V GF DF	10
GRILLED APRICOT & FENNEL SALAD pearl barley, radicchio & ironbark honey dressing V DF	10
SHAVED KOHLRABI snow peas, capers & verjus vinaigrette V GF DF	10

dessert

OUR CLASSIC BRAMLEY APPLE PIE lavender crème fraîche, warm calvados cream	18
CHERRY TIRAMISU mascarpone, Borrodell cherry liqueur & brandied cherries	18
MILLE FEUILLE of Borrodell persimmon & pistachio cream	18
MACERATED STRAWBERRIES Grand Marnier, Borrodell Moscato jelly & vanilla bean ice cream GF	18
CARDAMOM CRÈME CARAMEL Poached peaches & liquorice GF	18

cheese

Our selection of locally sourced cheeses are cut to 85g portions.

Second Mouse double cream Brie, Orange
High Valley smoked Caerphilly, Mudgee
Jannei Bent Back Chevre, Lidsdale
Second Mouse Roobie Blue, Orange

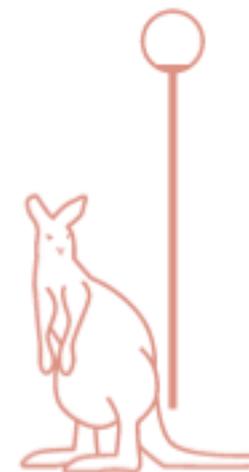
Priced at
\$16 for one cheese
\$26 for two
\$36 for three
\$45 for four

All cheeses are served with our quince paste, seasonal fresh fruit and our wattleseed and rosemary lavash.

“ At Sisters Rock Restaurant we are excited to offer a menu showcasing the incredible produce of Orange and the surrounding region.

From locally farmed meat and vegetables, handcrafted goods from local artisans, or fresh produce grown right here at Borrodell Vineyard, we are proud to present you with a taste of Orange.

- RICHARD LEARMONTH, HEAD CHEF



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