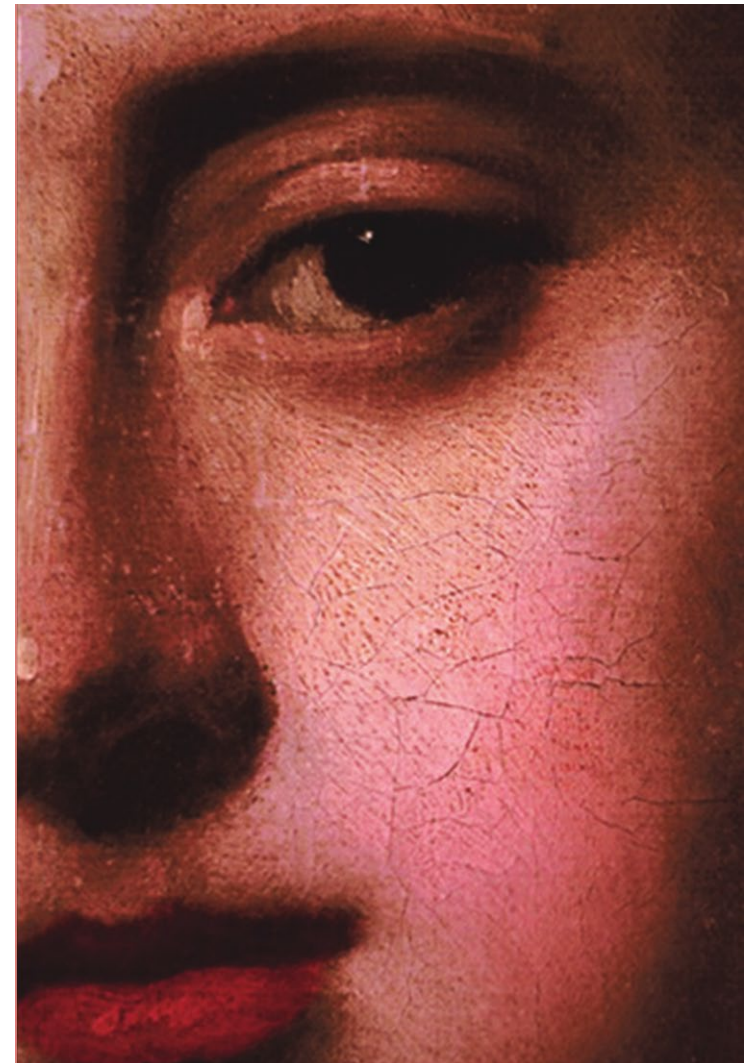


We are proud to partner with the following
local heroes

Block 11 Organics
Breakout River Meats
Carbeen Pastured Produce
Country Fruit Distributors
Curra Creek Figs & Fine Foods
Eugowra Game Birds
Farmer Doug's Spuds
Fresh Pastures Pork
High Valley Cheese Co.
Hungry Bee Honey
Jannei Goat Dairy
Kalavista Organics
Larkhill Produce
Millthorpe Saffron
Market Cat
Mountain Miso
Norland Figs
Paling Yards Olive Grove
Ploughman's Hill Olives
Second Mouse Cheese
THURS, FRI, SAT, SUN
LUNCH & DINNER



BORRODELL . ORANGE . AUSTRALIA



SISTERS ROCK
RESTAURANT

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, 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



dessert

OUR CLASSIC BRAMLEY APPLE PIE lavender crème fraîche, warm calvados cream	18
POACHED BLOCK 11 PEACH Borrodell plums, macadamia & spelt granola, ironbark honey ice cream	18
MACERATED STRAWBERRIES Grand Marnier, elderflower jelly, meringue & sumac GF DF	18
SISTERS ROCK SPLICE persimmon sorbet, pistachio parfait & fresh mint 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



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



- RICHARD LEARMONTH, HEAD CHEF

entrée

FRESHLY BAKED SOURDOUGH Tawarri Grove extra virgin olive oil & our cherry vinegar V DF	6
ORGANIC MARINATED KALAVISTA OLIVES rosemary & pecorino grissini V	8
SMOKED RIVERFISH PATÉ Borrodell cider jelly & melba toast	16
BORRODELL DOLMADES pinot noir leaves filled with brown rice, currants, pine nuts & mint on romesco sauce V GF DF	16
RABBIT, GARLIC & LOVAGE SAUSAGE butter beans, lentils, bacon & celery GF	18
SLOW COOKED COWRA LAMB NECK fresh peas, tendrils & tarragon salsa verde GF DF	19

main

HEIRLOOM TOMATO TART Second Mouse Frieda cheese & fresh herb salad V	38
BAKED FILLET OF MURRAY COD Pernod braised baby cos, jacklyn potatoes & cherry tomatoes GF DF	40
WILD WEED PAPPARDELLE Borrodell raised veal, Ploughman's Hill olives, oregano & bone marrow	40
EUGOWRA PASTURE RAISED SPATCHCOCK butternut, cavalo nero, wild foraged pine mushrooms & local organic miso GF	40
PINOT NOIR BRAISED BEEF CHEEK brussel sprouts, celeriac, puffed tendon & fresh horseradish GF	40
650G ANGUS RIBEYE STEAK smoked bullhorn peppers, sautéed kipflers, garlic scape butter sauce	69
THRICE COOKED OTWAY GOLD POTATOES Millthorpe saffron yoghurt, fresh herbs & crispy shallots V GF	10
NASHDALE SWEETCORN ON THE COB Borrodell truffle butter, Pecorino Romano & powdered slippery jacks V GF	10
HEIRLOOM TOMATO SALAD apple cucumber, fresh mint, verjus vinaigrette & puffed quinoa V DF	10

