

Precision Service!



## Welcome to The Garage of Awesomeness

Our passion for satisfying our customers exceeds that of an F1 Racing pit crew. We are a well-oiled machine, we aspire to nothing less than precision service.

Nothing is too hard or too small to keep the wheels of satisfaction rolling. As soon as our customer arrives they are met with a smiling face and taken on a “fun dining” journey. Our fuel is the best fresh, local food and wine from our region.

The workshop is not just your average garage. We respect the community, the environment and engage sustainable practices.

When the checkered flag drops our customer is the first to cross the line.

— THE GARAGE OF  AWESOMENESS —

Double filtered rainwater collected in tanks and used throughout the Leura Garage.

ECOleura  
garage

# We Care for the Mountains

**POWER:** Solar panels satisfy electricity needs

**HEAT:** Rooftop glass tubes warm water supplying under floor heating

**WATER:** Double filtered rainwater collected and stored in underground tanks

**LIGHT:** Natural and energy efficient illumination

**AIR:** Building design conducive to natural ventilation





# Tasting Menu

(WEEKDAY LUNCH  
AND EVENINGS FROM 5PM)

\$62 per person, min 2 people

**Mixed Central Ranges Olives:** jumbo green kalamata, manzanillo, ligurian, black kalamata

**Baked Camembert:** small wheel, house made onion jam, crostini, walnuts

**1.2kg Lamb Shoulder (gf):** 12 hour braise, bone in, pomegranate glaze, confit garlic, rosemary

**Truffle Mash Potato (gf):** infused with house made truffle salt

**Broccolini (gf):** toasted almonds and lemon

**Dessert:** chef's choice

## Small Share

(12PM-3PM AND  
EVENINGS FROM 5PM)

<b>Mixed Central Ranges Olives (v) (gf)</b>	<b>8</b>
jumbo green kalamata, manzanillo, ligurian, black kalamata	
<b>Grissini (v)</b>	<b>9</b>
house made pizza strips, sticky pomegranate balsamic glaze and olive oil	
<b>Tasmanian Salmon Gravlax (gf optional)</b>	<b>25</b>
pickled beetroot, labneh, red onion and dill with crostini	
<b>Calamari Fritto (gf)</b>	<b>19</b>
chilli, salt, oregano, aioli, lemon	
<b>Pork Meat Balls</b>	<b>23</b>
five spice, fennel and apple puree, crispy beetroot chips	
<b>Chicken Wings (gf)</b>	<b>18</b>
honey soy chilli glaze with chipotle mayo	
<b>Baked Camembert (v)</b>	<b>24</b>
small wheel, house made onion jam, crostini, maple walnuts	



# Sides

(AVAILABLE ALL DAY)

- 
- Rocket (gf) (v) Side** **13**  
side salad, parmesan & pomegranate balsamic
- Fresh Seasonal Salad (gf) (v)** **Side 13 / Lg 22**  
quinoa, lentils, beetroot, mixed leaf, fresh herbs, goats cheese and walnuts with a ginger and apple cider vinaigrette dressing
- Polenta Chunk Chips (gf) (v)** **14**  
parmesan, house made tomato relish
- Truffle Mash Potato (gf) (v)** **14**  
infused with house made truffle salt
- Broccoli (gf) (v)** **15**  
toasted almonds and lemon
- Shoestring Fries (gf) (v)** **9**  
aioli, house made rosemary salt

# Lunch

(AVAILABLE ALL DAY TO 5PM)

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- Steak Sandwich** **24**  
150g scotch fillet, onion jam, rocket, dijonnaise, smoked provolone cheese, turkish bun
- Mushroom Burger (v)** **18**  
portabello, rocket, baby spinach, creamed goats cheese, almond parsley pesto, sweet potato crisps, turkish bun
- Lentil and Chickpea Burger (v) Housemade** **19**  
with tomato, rocket, sumac onions and avocado tahini yogurt dressing
- Pulled Pork Bun** **21**  
10hr slow cooked, special apple & coriander coleslaw, house made BBQ sauce, turkish bun



# Large Share

(WEEKDAY LUNCH  
AND EVENINGS FROM 5PM)

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- Mussel Marinere (gf optional) 44**  
1kg pot of Tasmanian Spring Bay mussels,  
white wine broth, parsley, garlic, house baked bread
- 1.2kg Lamb Shoulder (gf) 72**  
12 hour braise, bone in, pomegranate glaze, confit garlic,  
rosemary (45mins)
- Moroccan Hot Pot (gf optional) (v) 39**  
spiced root vegetables & chickpea stew, dried apricots, couscous,  
house preserved bilpin bush lemons,  
sumac onions, yoghurt, almonds

# Mains

(12PM-3PM AND EVENINGS  
FROM 5PM)

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- Crispy Skin Barramundi (gf) 38**  
garlic white bean puree, seasonal green vegetables, macadamias,  
lemon myrtle butter
- Beef Ragu Pappardelle (gf option 33) 31**  
slow braised beef, fresh artisan made pasta,  
passata and parmesan
- Mushroom Pappardelle (v) (gf option 31) 29**  
fresh artisan made pasta, button, shiitake and swiss brown  
mushrooms, with white wine sauce, thyme and parmesan
- Pork Sausage Wheel (gf) 28**  
Hillbilly apple cider pork sausage, crispy potatoes,  
caramelised onion, local organic pro-biotic sauerkraut and  
dijon mustard



# Pizzas

(AVAILABLE ALL DAY)

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<b>Margherita (v)</b>	<b>22</b>
passata, mozzarella, basil	
<b>Salted Anchovy</b>	<b>24</b>
potato, confit garlic, oregano	
<b>Pumpkin (v)</b>	<b>26</b>
passata, house made onion jam, feta & spinach	
<b>Trunkey Creek</b>	<b>28</b>
passata, chorizo, salami, pepperoni, mozzarella	
<b>Six Cheese (v)</b>	<b>28</b>
feta, buffalo mozzarella, gorgonzola, parmesan, scamorza, provolone	
<b>Nundle Smoked Trout</b>	<b>30</b>
creme fraiche, onions, caper, rocket, spanish onion	
<b>Prosciutto</b>	<b>32</b>
artichoke, rocket, parmesan, balsamic	

# Desserts

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<b>Maple Pannacotta (gf)</b>	<b>13</b>
rhubarb compote and almond praline	
<b>Macadamia &amp; Sticky Date Pudding</b>	<b>16</b>
caramel sauce, vanilla ice cream	
<b>Chocolate Mousse</b>	<b>15</b>
seasonal fresh fruit	
<b>Local and Imported Cheeses</b>	<b>10</b>
milawa blue, kingfisher double brie, warrnambool red cheddar \$10 each, lavosh, fresh fruit	
<b>Gelato: one or two scoops</b>	<b>4.5 / 9</b>
chocolate, caramel, vanilla, mango. Ask for specials	





## Thanks to our local and regional suppliers

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Lowes Trufferie, Oberon NSW  
The Honey Shed, Luddenham NSW  
Capertee Valley Saffron, Capertee NSW  
Logan Brae Orchard, Blackheath NSW  
Ploughmans Hill Olives, Parkes NSW  
Gibsons Grove, Forbes, NSW  
Arc en ciel Trout Farm, Nundle, NSW  
Todarello's, Faulconbridge, NSW  
Cudgegong Olive Oil, Mudgee, NSW  
Rosnay Organic Farms, Canowindra, NSW  
Rudi's German Butcher, Orange, NSW  
Bellbird Foods, Katoomba, NSW  
Spring Bay Mussells, Spring Bay, Tas  
Trunkey Creek Pork, Orange, NSW  
Badlands Brewery, Orange, NSW  
Hillbilly Cider, Bilpin, NSW  
Stone Pine Distillery, Bathurst, NSW  
Central West Winemakers, NSW  
(see winelist)

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# Coffee & Tea

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Espresso	3.00
Long Black, Flat White, Cappuccino, Latte, Chai Latte	4.20
Mocha, Hot Chocolate	4.50
<b>Modifications:</b> Soy, Almond, Coconut, Lactose Free	0.50
<b>Extras:</b> Large, Extra Shot, Caramel or Hazelnut syrup	0.50
Tea Craft Tea: Earl Grey, Green Tea, Peppermint, Chamomile, Lemongrass, Silver Jasmine, English Breakfast	4.50
Chai Massala	5.00
Iced Chocolate, Iced Coffee, Iced Chai	7.50
Babycino	1.00

# Juice & Soft Drinks

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Kids Pink Lemonade	4.00
Kids Spider: Pepsi or Pink Lemonade	7.00
Santa Vittoria Sparkling Water 500mL	7.00
Santa Vittoria Italian Sparkling: Chinotto, Aranciata, Limonata	5.00
Pepsi, Pepsi Max, Lemonade, Lemon Squash, Ginger Ale, Soda, Tonic, Lemon Lime Bitters	4.50
Santa Vittoria: Pear or Peach Nectar	4.50
Hillbilly Non Alcoholic Cider	6.50
Parker's Organic Orange Juice, Logan Brae Cloudy Apple Juice	4.50
Cranberry Juice, Tomato Juice	4.50

# Beer & Cider

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Boag's Light Bottle	7.00
Crown Lager Bottle	8.00
Hillbilly Pear Cider Bottle	9.00
Hillbilly Apple Cider Draught	7.50
Badlands Pale Ale Draught	9.00
Badlands Seasonal Draught	9.00
Pilsner Urquell Bottle	9.00





# Cocktails

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<b>Garage Bellini</b> italian sparkling and peach nectar	15.00
<b>Mojito</b> fresh squeezed lime, fresh mint and bacardi rum	17.00
<b>Martini</b> Vodka, Gin or Espresso	18.00
<b>Caprioska</b> muddle fresh lime, sugar and vodka	17.00
<b>Monkey Wrench</b> banana infused jack daniels, cinnamon sugar syrup	17.00
<b>Negroni</b> campari, sweet vermouth, gin	17.00
<b>Cosmopolitan</b> vodka, cointreau, lime, cranberry	17.00
<b>Sangria</b> tempranillo, spiced brandy, orange juice, fresh fruit	15.00
<b>Margarita</b> tequila, cointreau, lime juice	17.00
<b>Bloody Mary</b> vodka, tomato juice, rosemary	17.00
<b>Aperol Spritz</b> aperol, prosecco, orange slice and soda	17.00

# Affogatos

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<b>Classic</b> frangelico	16.00
<b>Hard</b> grappa	16.00
<b>Soft</b> amarula creme	16.00
<b>Gold</b> baileys	16.00
<b>Black</b> sambuca	16.00
<b>Neat</b> double shot of coffee	12.00

# Spirits

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<b>Vodka</b> absolut	10.00
<b>Vodka</b> stone pine wild lime	11.00
<b>Vodka</b> grey goose	12.00
<b>Gin</b> bombay sapphire	11.00
<b>Gin</b> stone pine	12.00
<b>Rum</b> bacardi	9.00
<b>Rum</b> stone pine spiced rum	12.00
<b>Tequila</b> el jimador	9.00
<b>Tequila</b> patron XO coffee	14.00
<b>Tequila</b> don julio anejo	14.00
<b>Bourbon</b> jack daniels	10.00
<b>Bourbon</b> makers mark	11.00
<b>Bourbon</b> woodford reserve	13.00
<b>Whisky</b> ballantines finest	9.00
<b>Whisky</b> canadian club	10.00
<b>Whisky</b> glenfiddich 15y single malt	18.00
<b>Cognac</b> courvoisier vsop	14.00

