

The
HERMITAGE
RESTAURANT

Entree

FOCACCIA

aged balsamic, olive oil
12

OYSTERS KILPATRICK

half dozen pacific oysters, Hermitage Kilpatrick
mixture
28

*Recommended with our Snapper Rock
Sauvignon Blanc*

WA OCTOPUS LEGS (GF)

carrot puree, cabbage dust, nori flakes, parsley oil
28

Recommended with our Snapper Rock Pinot Noir

**BETROOT AND MASCARPONE CHEESE SALAD (V)
(GF)**

pickled beetroot, mascarpone cheese, beetroot dust,
olive oil
24

Recommended with Masterpiece NV Sparking

YAMBA PRAWNS (GF)

split Yamba prawns (3), xo butter, fried shallots, coriander
28

Recommended with our Karrawatta Pinot Grigio

PORK BELLY

soy glaze, celeriac puree, diced apples, onion crumbs
24

Recommended with our Andrew Peace Merlot

JAMON CROQUETTES

black garlic aioli, shaved Jamon, heirloom tomato
dust
26

Recommended with our Snapper Rock Pinot Noir



Mains

PORK CUTLET (GF)

whipped garlic mashed potatoes, broccolini, fried sage, walnut and garlic butter

37

Recommended with our Andrew Peace Chardonnay

DUCK BREAST (GF)

cauliflower puree, roasted grapes, seared radicchio, sweet jus

39

Recommended with our Snapper Rock Pinot Noir

BLUE COD (GFO)

parsnip puree, baby peas, asparagus, croutons, beurre noisette

42

Recommended with our Karrawatta "Sophies" Pinot Grigio

STEAK AND FRITZ (GF)

Darling Downs wagyu eye fillet, French butter, jus, fries

58

Recommended with our Twin Cellars Shiraz

WILD MUSHROOM RISOTTO (VG) (GF)

porcini mushroom, swiss brown mushroom, shiitake mushroom, oyster mushroom, chives

34

Recommended with our Andrew Peace Chardonnay

COWRA LAMB BACKSTRAP (GF)

potato gratin, dutch carrots, eshallot, jus, parsley oil

43

Recommended with our Eden Hall Cabernet Sauvignon

LOBSTER AND PRAWN PAPPARDELLE

fermented chilli and dashi veloutè, chopped lobster, prawns, garlic chives

40

Recommended with our Peter Drayton Verdelho

Sides

broccolini with almonds

french fries

garlic mashed potato

greek salad

12

Kids

chicken schnitzel

battered fish

lasagna

All served with chips,

salad and sundae

20

The
HERMITAGE
RESTAURANT

Dessert

LEMONGRASS AND GINGER PANNA COTTA (GF)

lemongrass and ginger infused panna cotta, ginger biscuit
crumble

18

STICKY DATE

homemade sticky date pudding, butterscotch sauce, walnut
praline, vanilla bean ice cream

18

CHOCOLATE AND BANANA BROWNIE

torched banana, double dollop vanilla creme

18

VEGAN SKILLET COOKIE (GF)

coconut and almond flour, chocolate, vanilla ice cream

18

NEW YORK BAKED CHEESECAKE

lemon curd meringue, berry compote

18

AFFOGATO (GFO)

espresso, vanilla bean ice cream, frangelico, savoiardi

18

Tea and Coffee

short black

flat white

long black

mocha

cappuccino

latte

herbal tea

tea