

The  
**HERMITAGE**  
RESTAURANT

## *Function Packages*

Thank you for considering The Hermitage Restaurant for your upcoming event. We welcome you to the regions finest restaurant, constructed with local sandstone and polished blue gum you will find The Hermitage Restaurant offers a level of luxury and comfort that is unique to the Macarthur district.

The Hermitage Restaurant offers an open fire place, country style verandah, beautiful timber bar, spacious seating for a welcoming atmosphere that will be the perfect venue for any event.

We offer seasonal and fresh ingredients sourced from the Sydney region to create a modern and inventive cuisine to entice any palate.

The Hermitage also offers The Grange room, perfect for small intimate functions. The Grange room also features it's own exclusive bar, with offerings for seated functions up to 30 people and cocktail events up to 40 people.

To book an appointment to view our venue please contact:  
Charnee or Andy on 0452 376 017 or via email on:  
**[enquiries@thehermitagerestaurant.info](mailto:enquiries@thehermitagerestaurant.info)**

**5 Grange Road, Leumeah 2560 NSW**  
**Phone: 02 4628 1144 or 0452 376 017**  
**Email: [enquiries@thehermitagerestaurant.info](mailto:enquiries@thehermitagerestaurant.info)**  
**Facebook: [@thehermitagerestaurantleumeah](https://www.facebook.com/thehermitagerestaurantleumeah)**



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*Canape Menu*

Minimum of 6 items with the flexibility of increasing up to 12 items from the following menu.

6 items starting at \$26 and \$4 per item there after, Minimum of 30 people.

Duck Spring roll with sweet chilli dipping sauce

Wonton Prawn Twisters

Mini Lamb Souvlaki Skewers with Tzatziki (GF)

Gourmet Pies - Lamb, Chicken, Chunky Beef with Tomato Relish

Bacon and Cheese Croquette with Aioli

Chilli Lime Satay Chicken Skewers (GF)

Pulled Pork and Slaw Slider

Flaky Filo Pastry with Cheese and Spinach Filing (V)

Tempura Prawns with Wasabi Aioli (GF)

Cheeseburger Slider

Panko Crumbed Bocconcini Balls with Tomato Marmalade (V)

Sydney Rock Oyster with Nanjim Dressing (GF)

Baby Chicken Caesar Salad

Tempura Chicken Popsicles (GF)

Four Cheese Arancini (V)

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*Function Menu*

**ENTREE**

**LEEK AND POTATO SOUP**

topped with crispy bacon

**KATAFI PRAWNS**

prawns wrapped in katafi pastry, chilli lime aioli

**GNOCCHI (V)**

basil pesto, baby bocconcini

**ASIAN SALT AND PEPPER SQUID**

schezuan spices, chilli, fried onion and coriander

**HEIRLOOM BURRATA SALAD**

olive oil vinaigrette, fresh basil, crumbled prosciutto

**BAKED SEA SCALLOPS IN THE SHELL**

cauliflower puree, gremolata, pangrattato, baby herbs

**CHORIZO AND MOZZARELLA CROQUETTE**

smoke garlic aioli

**MAIN**

**EYE FILLET**

garlic mash potato, mushroom ragu, red wine jus

**ROAST CHICKEN SUPREME**

potato cake, roast cherry tomatoes, eshallots, charred broccolini, jus, micro herbs

**PISTACHIO LAMB BACK STRAP**

peas, pistachio and herb lamb back strap, coconut & cauliflower puree, charred broccolini, baby herbs, jus

**ROASTED PORK BELLY**

coconut rice, asian greens and soy glaze

**OVEN BAKED BARRAMUNDI FILLET**

roast kipfler potatoes, chorizo, baby capsicums and salsa verde

**SLOW COOKED SCOTCH FILLET**

potato cake, leek, baked eshallots, dutch carrots, red wine jus

**LAMB SHANK**

garlic mash and vegetable ragu

**CAULIFLOWER RISOTTO (V)**

mushrooms, shaved parmesan



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**DESSERT**

**TIRAMISU TEARDROP**

coffee vanilla sponge, mascarpone mousse, mascarpone mousse dome

**HONEYCOMB AND WATTLESEED PARFAIT**

fresh fruits, raspberry coulis

**HAZELNUT PRALINE**

choux pastry praline custard, chocolate and hazelnut sponge, chocolate glaze

**STICKY DATE PUDDING**

date filled sponge, butterscotch sauce, vanilla ice cream

**WHITE AND DARK CHOCOLATE CHARLOTTE**

bitter dark chocolate and white chocolate mousse, almond biscuit, sweet sponge

**VANILLA BEAN PANACOTTA**

fresh berries

**TEA AND COFFEE STATION AVAILABLE - \$2 per person**

With our option of flexible menu planning, you design your event just how you like it. Please email us for a quote with your preferred menu (up to 2 selections per course).

We look forward to hearing from you shortly.



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*Seafood Grazing Table*

**\$85 PER PERSON**

Our seafood grazing table requires a minimum of 50 people.

**COLD ITEMS**

Prawns  
Balmain Bugs  
Smoked Salmon  
Oysters

**HOT ITEMS**

Baked Barramundi  
Scallops  
Octopus  
Prawn Skewers  
Panko Calamari

**EXTRA INCLUSIONS**

Fresh Bread Rolls, Salads, Baked Vegetable, Tartare, Cocktail  
Sauce

*Kids Menu*

**\$20 PER CHILD**

Includes chips and sundae.

Chicken  
Schnitzel  
Scotch Fillet  
Lasagna  
Fish and Salad



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*Wedding Package*

Thank you for considering The Hermitage for your special day.

Please note that we require a minimum of 80 people for exclusive venue hire.

Our wedding packages are tailor made to suit your needs. Please review our functions menu for food selections with up to 3 courses with an alternate drop.

**WEDDING PACKAGE INCLUSIONS**

Champagne upon Arrival

Wishing Well

Cutting and Serving of Wedding Cake

Tea and Coffee Station

One nights stay for the bride and groom at our spa suite complimentary to The Hermitage Restaurant

Free consultation with the stylists at "Fresh Creative Styling"

For further information regarding wedding packages please contact:  
Charnee or Andy on 0452 376 017 or via email on  
**[enquiries@thehermitagerestaurant.info](mailto:enquiries@thehermitagerestaurant.info)**

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*Beverage Packages*

Our beverage packages are valid for 4 hours.

**PACKAGE 1 (NON ALCOHOLIC) | \$15**

**SOFT DRINK**

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

**JUICE**

Apple, Orange, Pineapple, Cranberry

**PACKAGE 2 | \$30**

**SOFT DRINK**

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

**JUICE**

Apple, Orange, Pineapple, Cranberry

**HOUSE WINE (BY THE GLASS)**

TwinCellar Sauvignon Blanc, Margaret River, WA

Andrew Peace Merlot, Swan Hill, VIC

Andrew Peace Chardonnay, Swan Hill, VIC

Morgan Simpson Cabernet Sauvignon, McLaren

Vale, SA Heart and Soul Moscato, Swan Hill, VIC

TwinCellars Shiraz, Margaret River, WA

**LOCAL DRAUGHT BEER**

Hanh Premium Light

Pure Blonde

Tooheys New

Great Northern

Carlton Dry.

XXXX Gold

VB



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## *Beverage Packages*

Our beverage packages are valid for 4 hours.

### **PACKAGE 3 | \$45**

#### **SOFT DRINK**

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

#### **JUICE**

Apple, Orange, Pineapple, Cranberry

#### **HOUSE WINE (BY THE GLASS)**

TwinCellar Sauvignon Blanc, Margaret River, WA

Andrew Peace Merlot, Swan Hill, VIC

Andrew Peace Chardonnay, Swan Hill, VIC

Morgan Simpson Cabernet Sauvignon, McLaren

Vale, SA Heart and Soul Moscato, Swan Hill, VIC

TwinCellars Shiraz, Margaret River, WA

#### **BEERS AND CIDER**

Hanh Premium Light

Tooheys New

Peroni

Great Northern

XXXX Gold

Becks

Carlton Dry

150 Lashes Pale Ale

Somersby Pear Cider

VB

Asahi

Somersby Apple Cider

Pure Blonde

Corona

Somersby Blackberry Cider

#### **HOUSE SPIRITS**

Johnny Black

Absolut Vodka

Malibu

Jim Beam Black

Bombay Sapphire Gin

Midori

Bacardi

Jose Cuervo Tequila





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## *Terms & Conditions*

- For bookings a deposit of 10% is required to secure event date, Event is not booked in until a deposit is received.
- If cancellation is made 30 days or more prior to event date, your deposit will be refunded in full. If cancellation occurs less than 30 days prior to event date your deposit is non-refundable.
- 15% surcharge is applicable for functions held on Sundays and public holidays.
- Final numbers and dietary requirements of attending guests must be finalised 1 week prior to event.
- As The Hermitage is fully licensed, function organisers are not permitted to supply their own beverages.
- The restaurant reserves the right to refuse the service of alcohol at any point, if it would contravene the restaurants obligation and liquor license laws of NSW. This is a regulation regarding RSA.
- Damages sustained to any areas of The Hermitage by guests is the responsibility of the function organiser, The Hermitage does not accept damages or loss of property left during the course of or after the function.

