

The  
**HERMITAGE**  
RESTAURANT

*Entree*

**BREADS**

garlic | herb

7

**PREMIUM SYDNEY ROCK OYSTERS**

natural (GF) | kilpatrick | mornay | ponzu (GF)

24 | 40

**STEAK TARTARE (COLD) (GF)**

black angus eye fillet, seeded mustard, white onion, chopped baby capers, hot sauce, quail yolk, pink sea salt flakes

22

**POACHED DUCK EGG & PANCETTA (GF)**

thinly sliced pancetta, steamed asparagus, poached duck egg, shaved reggiano

18

**BAKED SEA SCALLOPS IN THE SHELL**

cauliflower pureè, gremolata, pangrattato, baby herbs

18

**KATAIFI PRAWNS**

king prawns wrapped in kataifi pastry, black garlic aioli, micro herbs

20

**PARMESAN POLENTA CHIPS (GF) (V)**

lightly fried polenta chips, pomegranate reduction, fried basil

17

**OCTOPUS AND CHORIZO SALAD (GF)**

Pan fried octopus legs, smoked chorizo, heirloom cherry tomatoes, spanish onion, green leaves, gremolata

19

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# Mains

## **SURF & TURF (GF)**

black angus eye fillet, scampi, olive oil whipped mash potato, smoked garlic butter, jus  
45

## **CHICKEN SUPREME (GF)**

roasted chicken breast, preserved lemon, cauliflower steak, roasted macadamia nuts, gremolata  
34

## **KING TROUT & ALASKAN CRAB (GF)**

king trout, cauliflower pureè, asparagus spears, alaskan king crab, heirloom cherry tomatoes, chervil  
38

## **WAGYU SIRLOIN 4+ (GF)**

sautéed bok choy, choy sum, oyster mushrooms, shiitake mushrooms, soy glaze  
36

## **BEEF CHEEK RAGU**

braised beef cheek ragu, fresh linguini, fresh herbs, shaved reggiano cheese  
30

## **PISTACHIO LAMB BACK STRAP (GF)**

pistachio and herb crusted lamb back strap, coconut & cauliflower puree, charred broccolini, baby herbs, jus  
38

## **SEAFOOD PLATE (GF)**

cone bay barramundi, WA grilled octopus leg, scampi, garlic scallop in shell, seafood veloutè, choice of side  
38

## **TEMPURA VEGETABLES (GF) (VEGAN)**

asparagus, cauliflower, enoki mushroom, zucchini, broccolini, nori, japanese dipping sauce  
28

## **INDIAN BAKED CAULIFLOWER (GF) (VEGAN)**

garam masala and cumin rub, parsnip puree, roasted pumpkin, panfried chickpeas, coriander and mint dressing  
28

## *Sides*

broccolini with almonds

french fries

asian greens

garlic mash

greek salad

8

## *Kids*

served with chips and sundae

chicken schnitzel

scotch fillet

lasagna

fish and salad

20

The  
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*Dessert*

**STICKY DATE PUDDING**

homemade sticky date pudding, hot butterscotch sauce, vanilla bean ice cream  
16

**HAZELNUT PRALINE**

choux pastry, praline custard, chocolate and hazelnut sponge, chocolate glaze  
18

**MACARON SANDWICH (GF)**

honeycomb & vanilla bean ice cream, honeycomb crumble  
17

**HONEYCOMB AND WATTLE SEED PARFAIT**

fresh fruits, raspberry coulis  
16

**CHEESE PLATE**

assorted Australian cheeses, quince paste, water crackers  
18

**PASSIONFRUIT PANNACOTTA (GF)**

passionfruit coulis, almond biscotti  
16

**ASSORTED SORBET (GF)**

please ask staff for available flavours  
8

*Tea and Coffee*

short black

long black

cappuccino

flat white

latte

macchiato

mocha

affogato

tea

herbal tea