

The
HERMITAGE
RESTAURANT

Entree

BREADS

garlic | herb
7

PREMIUM SYDNEY ROCK OYSTERS

natural (GF) | kilpatrick | mornay
24 | 42

STEAK TARTARE (COLD) (GFO)

black angus eye fillet, seeded mustard, white onion, chopped baby capers, hot sauce, quail yolk,
smoked sea salt flakes, toasted brioche bread
24

YAKITORI CHICKEN SKEWERS (GF)

Japanese style chicken skewer, king mushroom, wakame, ponzu dipping sauce
18

BAKED SEA SCALLOPS IN THE SHELL

cauliflower pureè, gremolata, pangrattato, baby herbs
18

SALT AND PEPPER PRAWNS (GF)

salt and pepper king prawns, homemade chilli jam, coriander, papaya salad
22

HALOUMI CHIPS (GF) (V)

lightly fried haloumi, pistachio crumb, manuka honey
17

STUFFED BAKED FIGS (GF)

gorgonzola, figs, prosciutto, red wine and balsamic glaze
19

Mains

FILLET OF BEEF (GF)

black angus eye fillet, mash potato, wild mushrooms, asparagus, jus

38

Add Scampi

12

BARBEQUE SPATCHCOCK (GF)

hibachi grilled spatchcock, sweet yam puree, charred broccolini, Japanese glaze

34

TROUT AND CLAMS (GF)

crispy skinned trout, seafood veloutè, smoked corn puree, baby carrots, cloudy clams

36

JACKS CREEK WAGYU 9+ (GF)

250g new york cut, choice of two sides, jus

68

OAKEY WAGYU 7+(GF)

250g scotch fillet, choice of two sides, jus

60

PRAWN AND CRAB LINGUINE (GFO)

Australian king prawns, king crab meat, fresh chopped herbs, extra virgin olive oil, caviar

30

PISTACHIO LAMB BACK STRAP (GF)

pistachio and herb crusted lamb back strap, pea puree, eshallots, cauliflower blossom, baby herbs, potato gratin, jus

36

STUFFED MUSHROOM RATATOUILLE (GF) (VEGAN)

stuffed field mushroom, Italian style ratatouille, fresh herbs, napoletana sauce.

28

Sides

broccolini with almonds

french fries

charred asparagus

garlic mash

greek salad

8

Kids

served with chips and sundae

chicken schnitzel

scotch fillet

lasagna

fish and salad

20

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Dessert

CHOCOLATE AND STRAWBERRY DOME

savoardi biscuit, strawberry mousse, strawberry coulis, chocolate dome
16

LEMON MERINGUE TART

shortbread pastry, lemon curd, Italian meringue
16

THE HERMITAGE KNAFEH

honey syrup, kataifi pastry, soft cheese, pistachio crumble, vanilla bean ice cream
17

HONEYCOMB AND WATTLE SEED PARFAIT (GF)

fresh fruits, raspberry coulis, fairy floss
16

LEMONGRASS PANNA COTTA (GF)

fresh fruits, almond biscotti
16

ASSORTED SORBET (GF)

please ask staff for available flavours
10

CHEESE PLATE

assorted Australian cheeses, quince paste, water crackers
24

Tea and Coffee

short black

long black

cappuccino

flat white

latte

macchiato

mocha

affogato

tea

herbal tea