

The
HERMITAGE
RESTAURANT

Entree

BREADS

garlic | herb
7

PREMIUM SYDNEY ROCK OYSTERS

natural (GF) | kilpatrick | mornay | bloody mary (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

SALT AND PEPPER PRAWNS (GF)

salt and pepper king prawns, homemade chilli jam, coriander
21

HALOUMI CHIPS (GF) (V)

lightly fried haloumi, pistachio crumb, manuka honey
17

BONE MARROW & BRIOCHE

slow roasted bone marrow, fresh herbs, toasted brioche
18



Mains

FILLET OF BEEF (GF)

black angus eye fillet, potato gratin, roasted field mushroom, smoked garlic butter, jus

36

Add Scampi

10

CONFIT CHICKEN MARYLAND (GFO)

confit chicken maryland, fondant potato, speck, peas, chicken gravy

34

BARRAMUNDI (GF)

pan fried barramundi fillet, asparagus spears, leek and baby caper veloutè

36

JACKS CREEK WAGYU 9+ (GF)

230g new york cut, choice of two sides, one sauce

65

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

36

BBQ KING PRAWN AND SCAMPI (GF)

marinated king prawns and split scampi, grilled on hibachi grill, choice of two sides

39

ITALIAN STYLE ROAST CABBAGE (GF) (VEGAN)

slow roast cabbage wedge, jerusalem couscous, tomato lentils, micro herbs

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

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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
16

COOKIE SKILLET FOR TWO

smooth peanut butter, strawberry jelly, double scoop vanilla bean ice-cream
22

HONEYCOMB AND WATTLE SEED PARFAIT (GF)

fresh fruits, raspberry coulis
16

NUTELLA PANNA COTTA (GF)

nutella sauce, fresh fruits, almond biscotti
16

ASSORTED SORBET (GF)

please ask staff for available flavours
8

CHEESE PLATE

assorted Australian cheeses, quince paste, water crackers
18

Tea and Coffee

short black

long black

cappuccino

flat white

latte

macchiato

mocha

affogato

tea

herbal tea