

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 02 4628 1144 or via email on:
enquiries@thehermitagerestaurant.info or
stay@thehermitage.info

5 Grange Road, Leumeah 2560 NSW
Phone: 02 4628 1144
Email: enquiries@thehermitagerestaurant.info
stay@thehermitage.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 \$30 and \$5 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 Mignonette Dressing (GF)

Tempura Chicken karage (GF)

Four Cheese Arancini (V)



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Function Menu

ENTREE

LEEK AND POTATO SOUP

topped with crispy bacon

SALT AND PEPPER KATAFI PRAWNS

prawns wrapped in katafi pastry, chilli jam, herb salad

GNOCCHI (V)

napoli sauce baby bocconcini

BABY SQUID (GF)

Seasoned rice flour, fried basil, chilli lime aioli

HEIRLOOM BURRATA SALAD (GF)

olive oil vinaigrette, fresh basil, crumbled prosciutto

BAKED SEA SCALLOPS IN THE SHELL (GF)

smoked speck, maple pepe saya butter

CHORIZO AND MOZZARELLA CROQUETTE

smoke garlic aioli

MAIN

EYE FILLET

garlic mash potato, jus, dutch carrots, eshallot

ROAST CHICKEN SUPREME

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

PISTACHIO LAMB BACK STRAP

pistachio herb lamb backstop, pea cream, romesco, artichokes, potato cake

ROASTED PORK BELLY

coconut rice, asian greens and soy glaze

OVEN BAKED BARRAMUNDI FILLET

cauliflower puree, chilli, garlic, kale, butter beans

SLOW COOKED SCOTCH FILLET

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

WILD MUSHROOM RISOTTO (V)

assorted selections of 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). 2 courses starting from \$55 and 3 courses starting from \$75, price dependant on selection.

We look forward to hearing from you shortly.



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Seafood Grazing Table

\$95 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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Beverage Packages

Our beverage packages are valid for 4 hours.

PACKAGE 1 (NON ALCOHOLIC) | \$18

SOFT DRINK

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

JUICE

Apple, Orange, Pineapple, Cranberry

PACKAGE 2 | \$35

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 | \$55

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

Pero
ni

Great Northern

XXXX
Gold

Bec
ks

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.