

The
HERMITAGE
RESTAURANT

Entree

BREADS

garlic | herb
8

ARTISAN BREADS (GFO)

pepe saya butter, smoked butter, maple butter
14

OYSTERS

half dozen Smoky Bay pacific oysters
natural (GF) | ponzu | mignonette (GF)
28

KATAIFI SALT AND PEPPER PRAWNS

chilli jam marinated king prawns, kataifi pastry, chilli, coriander and mint salad
25

LAMB ROTI

slow cooked Mongolian lamb, sambal oelek, pickled onion, shallots, micro herbs
22

SCALLOPS AND OCTOPUS (GF)

pan fried scallops, octopus and chorizo ceviche, fresh herbs, prawn chip cup
25

BABY SQUID (GF)

tossed in seasoned rice flour, fried basil, chilli lime aioli
22

SMOKED BACON AND MOZZARELLA CROQUETTES

kasundi, cheese, micro herbs
20

To Share

YAMBA GREEN PRAWNS (GF)

split Yamba green prawns, garlic and herb butter, micro greens (4)
34

BERKSHIRE PORK BELLY BAO

Slow cooked pork belly, pickled carrot, diakon, coriander, cucumber, shallots (2)
24



Mains

JACKS CREEK BEEF SHORT RIB (GF)

24 Hour cooked beef short rib, potato fondant, eshallot, baby spinach, pan jus
42

SPRING CHICKEN (GF)

chicken roulade, pommes anna, leeks, chicken jus
38

WILD CAUGHT SALMON (GF)

crispy skinned salmon, fennel, vine tomatoes, apple and fennel velouté
39

“BLACK MARKET” RANGERS VALLEY SCOTCH FILLET MB4+ (GF)

250g, choice of two sides, jus
65

EYE FILLET (GF)

Cape Grim eye fillet, sumo duck chips, red wine butter, asparagus, eshallot
50

KOREAN FRIED TOFU (GF) (VG)

green tea soba noodles, kimchi, Korean chilli sauce
36

PISTACHIO HERB LAMB BACKSTRAP (GF)

pea cream, romesco, artichokes, potato cake
43

PRAWN AND CRAB LINGUINE

king prawns, blue swimmer crab meat, dashi stock, pepe saya butter, fresh herbs
38

Sides

brocollini with almonds

french fries

mashed potatoes

greek salad

potato gratin

10

Kids

served with chips and sundae

chicken schnitzel

rump

lasagne

fish and salad

20

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Dessert

JAPANESE CHEESECAKE

berry compote, creme patisserie
18

HERMITAGE OREO BISCUIT

white chocolate dipping sauce
18

HONEYCOMB AND WATTLESEED PARFAIT

coulis, petite flowers
18

SALTED CARAMEL AND SAFFRON SLICE

caramel mousse, saffron laced apples, caramel ganache
18

COCONUT PANNA COTTA (GFO)

jackfruit sorbet, roasted coconut, petite flowers
18

SORBET (GF)

please ask staff for available flavours
15

AFFOGATO (GFO)

espresso, vanilla bean ice cream, frangelico, savoiardi
18

Tea and Coffee

short black

flat white

long black

mocha

cappuccino

latte

herbal tea

tea