

The
HERMITAGE
RESTAURANT

Entree

BREADS

garlic | herb
8

ARTISAN BREADS (GFO)

pepe saya butter, smoked butter, maple butter
14

MUSSELS AND CLAMS (GFO)

Spring Bay Tasmanian mussels, Cloudy Bay clams, saffron, aged red wine, napoli sauce, fresh herbs,
artisan bread
22

KATAIFI SALT AND PEPPER PRAWNS

chilli jam marinated king prawns, kataifi pastry, chilli, coriander and mint salad
24

BEEF CHEEK ROLLS

slow cooked wagyu beef cheeks, mediterranean spices, brick pastry, salsa verde
22

BAKED HARVEY BAY SEA SCALLOPS (GF)

maple butter, double smoked speck, gremolata, tiny herbs
25

BABY SQUID (GF)

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

BUSHMANS CAMEMBERT (V) (GF)

baked camembert, bell peppers, marinated vegetables, honeycomb, pistachio, gluten free bread
22



Mains

JACKS CREEK BEEF SHORT RIB (GF)

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

CHICKEN SUPREME (GF)

garlic, preserved lemons, herbs, pomes anna, leek, mushroom creme, chicken jus
38

CONE BAY BARRAMUNDI (GFO)

grilled barramundi, ginger shallots, light soy broth, asian greens, pickled vegetables
39

SOUTHERN RANGES SIRLOIN MB4+ (GF)

New York cut (250g), choice of two sides, jus
56

SURF AND TURF (GF)

Cape Grim eye fillet, Australian king prawn, whipped garlic mash, eshallot, dutch carrots, red wine butter
54

ROASTED PUMPKIN CURRY (GF) (VG)

slow roasted butternut pumpkin, tofu, coconut, red curry, baby herbs
35

LAMB SHOULDER PAILLOTE (GF)

braised lamb shoulder, lemon potatoes, baby red capsicum, spanish onions, cherry tomatoes, in a papillote
42

PRAWN AND CRAB LINGUINI

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

scotch fillet

lasagna

fish and salad

20

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Dessert

BISCOFF AND VANILLA BIRTHDAY CAKE

biscoff sponge, biscoff spread, vanilla cream, coated white chocolate, sprinkles
18

CHOCOLATE ESPRESSO CUP

chocolate and Kahlua mousse, cream froth, caramel sauce, chocolate crumbs
18

HERMITAGE APPLE PIE

with chantilly cream
18

STICKY DATE PUDDING

homemade butterscotch sauce, vanilla bean ice cream
18

VANILLA BEAN CREME BRULEE (GFO)

served with a mini cinnamon brûlée scroll
18

SORBET (GF)

please ask staff for available flavours
12

AFFOGATO (GFO)

espresso, vanilla bean ice cream, frangelico, savoiardi
15

Tea and Coffee

short black

flat white

long black

mocha

cappuccino

latte

herbal tea

tea