

The  
**HERMITAGE**  
RESTAURANT

*Entree*

**BREADS**

garlic | herb  
8

**BEEF CARPACCIO (GF)**

rare sliced eye fillet, pomegranate, wild rocket, glazed  
balsamic, shaved cured egg yolk

24

*Recommended with our Eden Hall Cabernet  
Sauvignon*

**GOATS CHEESE AND FIG TART (V)**

La Monique goats cheese, Australian fig, caramelised  
onion, heirloom tomato dust

22

*Recommended with our Snapper Rock Sauvignon Blanc*

**YAMBA PRAWNS (GF)**

split Yamba prawns (3), confit garlic and herb butter

25

*Recommended with our Karrawatta Pinot Grigio*

**BEEF CHEEK PARCEL**

cooked in red wine, jus, gremolata

22

*Recommended with our Andrew Peace Merlot*

**ABROLHOS ISLAND SCALLOPS (GF)**

pancetta, cauliflower puree, smoked butter, chervil

27

*Recommended with our Andrew Peace Chardonnay*

**SPATCHCOCK ROULADE**

rolled deboned spatchcock, sage, lentil stew, quail  
egg

24

*Recommended with our Snapper Rock Pinot Noir*



# Mains

## CRUMBED VEAL CUTLET

mixed herbs, lemon caper butter, blistered truss tomato, baby  
kipfler potato

43

*Recommended with our Andrew Peace Chardonnay*

## CHICKEN SUPREME (GF)

spiced butternut and sweet potato puree, sautéed  
chickpeas, English spinach

36

*Recommended with our Le Hauts Plateau Rose*

## CONE BAY BARRAMUNDI (GF)

Cone Bay barramundi fillet, swiss chard, asparagus, potato  
galette, coconut and lemongrass velouté

41

*Recommended with our Peter Drayton Verdehlo*

## RANGERS VALLEY EYE FILLET 7+ (GF)

field mushroom, potato fondant, port jus

63

*Recommended with our Snapper Rock Pinot Noir*

## WILD MUSHROOM RISOTTO (V) (VG) (GF)

porcini mushroom, swiss brown mushroom, shiitake mushroom,  
oyster mushroom, chives

34

*Recommended with our Andrew Peace Chardonnay*

## COWRA LAMB RACK (GF)

potato gratin, carrot puree, dutch carrots, jus

45

*Recommended with our Eden Hall Cabernet Sauvignon*

## LOBSTER AND PRAWN FETTUCCINE

fermented chilli and dashi velouté, chopped lobster, prawns, garlic chives

39

*Recommended with our Karrawatta Pinot Grigio*

## Sides

broccolini with almonds

french fries

potato gratin

greek salad

12

## Kids

chicken schnitzel

battered fish

lasagna

All served with chips,

salad and sundae

20

The  
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RESTAURANT

*Dessert*

**RASPBERRY PANNA COTTA (GF)**

raspberry jelly, vanilla panna cotta, fresh raspberry, petite  
flowers

18

**HOME MADE TIRAMISU**

layers of savoiardi, coffee syrup, whipped mascarpone cream, cocoa

18

**MANDARIN CONSOMME (GF)**

sweet ricotta, honeycomb, mint jelly, meringue bites,  
blueberry

18

**ROCKY ROAD TARTLET**

chocolate ganache, raspberry jelly, cherry ripe, mini  
marshmallow, crushed peanuts, chocolate meringue

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