

The  
**HERMITAGE**  
RESTAURANT

*Entree*

**BREADS**

garlic | herb

8

**SMOKEY BAY PACIFIC OYSTERS**

half dozen

natural (GF) | ponzu | mignonette (GF)

25

**CAPRESE SALAD (GF)**

buffalo mozzarella, confit tomato, fresh basil, pancetta, basil oil

18

**KATAIFI SALT AND PEPPER PRAWNS**

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

25

**WAGYU MASSAMAN BEEF ROTI**

tender rump cap, home made massaman paste, pickled onion, fresh coriander,  
sambal oelek, potato, peanut

20

**ABROLHOS ISLAND SCALLOPS (GF)**

red wine herb butter, herb oil, micro herbs

27

**WAGYU BRESAOLA (GFO)**

cured wagyu, black garlic aioli, brioche, wild roquette, shaved reggiano, pomegranate reduction

24

**SMOKED BACON AND MOZZARELLA CROQUETTES**

kasundi, cheese, micro herbs

21

# *Mains*

## **BERKSHIRE PORK BELLY (GF)**

peaches, green beans, potato dauphinoise, bourbon peach glaze  
36

## **ROASTED FREE RANGE CHICKEN (GF)**

summer potatoes, broccolini, burnt lemon  
37

## **SEAFOOD GRILL PLATE (GF)**

Abrolhos scallop, Yamba king prawn, Cone Bay barramundi, mussel, grilled WA octopus leg, bouillabaisse  
41

## **RANGERS VALLEY RIBEYE MB3+ (GF)**

450g, choice of two sides, jus  
68

## **EYE FILLET (GF)**

Cape Grim eye fillet, sumo duck chips, red wine butter, asparagus, eshallot  
45

## **HOMEMADE PUMPKIN GNOCCHI (V) (VGO)**

roasted butternut pumpkin puree, pumpkin seeds, baby bocconcini  
32

## **SOUTHERN HIGHLANDS LAMB RACK (GF)**

zucchini flower, pea cream, potato rosettes, romesco sauce  
42

## **PRAWN AND CRAB LINGUINE**

king prawns, blue swimmer crab meat, dashi stock, pepe saya butter, fresh herbs  
36

## *Sides*

broccolini with almonds  
french fries  
mashed potatoes  
greek salad  
potato dauphinoise

10

## *Kids*

served with chips and sundae  
chicken schnitzel  
rump  
lasagne  
fish and salad

20

The  
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RESTAURANT

*Dessert*

**JAPANESE CHEESECAKE**

berry compote, creme patisserie  
18

**TROPICAL PEBBLE**

baked Breton, mango mousse, tropical compote, coconut mousse  
18

**SUMMER FRUIT CRUMBLE**

trio of plum, peach and nectarine, vanilla bean ice cream  
18

**SALTED CARAMEL AND SAFFRON SLICE**

caramel mousse, saffron laced apples, caramel ganache  
18

**MILK AND HONEY PANNA COTTA (GF)**

honey glaze, honey comb  
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