

The
HERMITAGE
RESTAURANT

Entree

FOCACCIA

aged balsamic, olive oil
12

OYSTERS (GF)

half dozen pacific oysters, lemon presso granita,
salmon caviar
28

Recommended with our Masterpiece NV Sparkling

BEEF CARPACCIO (GF)

rare sliced eye fillet, pomegranate, wild rocket, glazed
balsamic, shaved cured egg yolk
26

*Recommended with our Eden Hall Cabernet
Sauvignon*

BURRATA (V) (GF)

grilled peaches, watermelon, mint and basil pesto
vinaigrette
22

Recommended with our Snapper Rock Sauvignon Blanc

YAMBA PRAWNS (GF)

split Yamba prawns (3), confit garlic and herb butter
28

Recommended with our Karrawatta Pinot Grigio

PORK AND SCALLOP SAN CHOY BOW

betel leaves, torched Abrolhos scallop, house minced pork belly
24

Recommended with our Andrew Peace Merlot

JAMON CROQUETTES

black garlic aioli, shaved Jamon, heirloom tomato
dust
26

Recommended with our Snapper Rock Pinot Noir



Mains

PORCHETTA (GF)

gremolata, potato galette, napoli sauce, sautéed spinach
38

Recommended with our Andrew Peace Chardonnay

SPANISH CHICKEN ROULADE (GF)

chorizo, eshallot, red peppers, sautéed butter beans
and zucchini, sauce mojo rojo
38

Recommended with our Le Hauts Plateau Rose

CONE BAY BARRAMUNDI (GF)

Cone Bay barramundi fillet, baby bok choy, black rice, lemongrass and
kaffir lime leaf velouté
42

Recommended with our Peter Drayton Verdehlo

RANGERS VALLEY EYE FILLET 7+ (GF)

field mushroom, potato fondant, port jus
66

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
40

Recommended with our Karrawatta Pinot Grigio

Sides

broccolini with almonds

french fries

potato gratin

greek salad

12

Kids

chicken schnitzel

battered fish

lasagne

All served with chips,

salad and sundae

20

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Dessert

RASPBERRY PANNA COTTA (GF)

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

18

NEW YORK BAKED CHEESECAKE

lemon curd meringue, berry compote

18

PASSIONFRUIT AND PAVLOVA ROULADE

passionfruit mousse, crumble, wattle seed

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

5

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