

The
HERMITAGE
RESTAURANT

Entree

GARLIC BREAD

12

BAKED JAPANESE SEA SCALLOPS (GF)

baked scallop(I)(3), hot honey, herb butter

26

pairs with True Illusions Prosecco

TEA SMOKED LAMB CUTLETS

lamb cutlet (2) cooked medium, spicy Korean miso, Nasu
Miso (Japanese eggplant), chives

28

pairs with Snapper Rock Pinot Noir

BAKED CAMEMBERT CHEESE (GF) (V)

honeycomb, crumbed pistachio, raspberry, sliced sour dough

25

pairs with Porco Rosso

BBQ KING PRAWNS (GF)

king prawns (3)(A), garlic butter, baby capers, fresh herbs

26

pairs with Okiwi Bay Sauvignon Blanc

SALT AND PEPPER BABY SQUID (GF)

baby squid (A), Schezwan spices, fried onions,
roasted garlic aioli

24

pairs with Nericon Reserve Pinot Grigio

JAMON CROQUETTES

croquette (2), Jamon, smoked aioli

23

pairs with Beronia Rioja Tempranillo

Mains

ANGUS EYE FILLET (GF)

Black Angus eye fillet, mashed potatoes, field mushroom, Dianne sauce

52

pairs with El Puerco Malbec

STUFFED CHICKEN SUPREME (GF)

Camembert cheese, sun dried tomatoes, potato disc,
zucchini, jus

39

pairs with Roaming Vintners Chardonnay

PAN SEARED SNAPPER (GF)

snapper fillet (A), red coconut curry, basmati rice, Asian greens,
sesame seed cracker

45

pairs with Stratford Vineyard Riesling Traminer

BRAISED BEEF CHEEK (GF)

mash, grilled eschalot, carrot, jus

43

pairs with Innocent Bystander Syrah

SPICED PUMPKIN (V) (GF) (VG)

cauliflower puree, fried chickpeas, broccolini

38

pairs with Eden Hall Springton Riesling

OVEN ROASTED LAMB SADDLE (GF)

sautéed wild mushrooms, baby carrots, Kipfler potatoes, jus

42

pairs with Beronia Rioja Tempranillo

FISHERMANS PIE (GF)

velouté sauce, leek, prawns, barramundi, scallops, salmon, (M), spinach topped with
golden mash

43

pairs with Vineyard Selection Verdelho

Sides

honey glazed carrots

French fries

mashed potatoes

greek salad

12

Kids

chicken schnitzel

lasagne

battered fish

All served with chips,
salad and a sundae

20

The
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Dessert

APPLE AND RUBARB CRUMBLE

vanilla bean dollop cream
19

DUBAI PANNA COTTA (GFO)

pistachio papi, kataifi, chocolate
19

STICKY DATE PUDDING

butterscotch sauce, vanilla bean ice cream, honey
butter popcorn
19

VEGAN SKILLET COOKIE (GF) (VG)

coconut and almond flour, chocolate, vegan vanilla
ice cream
19

NEW YORK CHEESECAKE

crumbed meringue, mixed compote
19

AFFOGATO (GFO)

espresso, vanilla bean ice cream, savoiardi
15

Add choice of liqueur
5

Tea and Coffee

short black

long black

cappuccino

herbal tea

flat white

mocha

latte

tea