

Celebrate Mother's Day

At The Hermitage Restaurant

Sunday

10th May 2026

3 Course menu

\$85 pp

- Bookings essential
- \$25pp deposit required on booking
- Deposit non-refundable for cancellations after 3rd May.



Mother's Day Menu

Entree:

BAKED SCALLOPS (GF); baked scallops(1)(3), hot honey, herb butter

JAMON CROQUETTES; croquette (2), Jamon, smoked aioli

BAKED CAMEMBERT(GF) (V); honeycomb, crumbed pistachio, raspberry, sliced sour dough

Mains:

BRAISED BEEF CHEEK (GF); mash, grilled eschalot, carrot, jus

PAN SEARED BARRAMUNDI (GF); barramundi fillet (A), red coconut curry, basmati rice, Asian greens, sesame seed cracker

STUFFED CHICKEN SUPREME (GF); Camembert cheese, sun dried tomatoes, potato disc, zucchini, jus

GNOCCHI (V); napoli sauce, stracciatella cheese, chilli oil

Desserts:

CHEESECAKE; crumbed meringue, mixed compote

APPLE AND RUBARB CRUMBLE; vanilla bean dollop cream

VEGAN COOKIE SKILLET (GF) (VG); coconut and almond flour, chocolate, vegan vanilla ice cream

Kids under 12: \$25

CHICKEN SCHNITZEL, JUS AND CHIPS

LASAGNE AND CHIPS

SIRLOIN, JUS AND CHIP