

The
HERMITAGE
RESTAURANT

Function Packages

Thank you for considering The Hermitage Restaurant for your upcoming event. We welcome you to the regions finest restaurant, constructed with local sandstone and polished blue gum you will find The Hermitage Restaurant offers a level of luxury and comfort that is unique to the Macarthur district.

The Hermitage Restaurant offers an open fire place, country style verandah, beautiful timber bar, spacious seating for a welcoming atmosphere that will be the perfect venue for any event.

We offer seasonal and fresh ingredients sourced from the Sydney region to create a modern and inventive cuisine to entice any palate.

The Hermitage also offers The Grange room, perfect for small intimate functions. The Grange room offers for seated functions up to 40 people and cocktail events up to 50 people.

To book an appointment to view our venue please contact:
Charnee or Andy on 02 4628 1144 or via email on:

**enquiries@thehermitagerestaurant.info or
stay@thehermitage.info**

**5 Grange Road, Leumeah 2560 NSW
Phone: 02 4628 1144
Email: enquiries@thehermitagerestaurant.info
stay@thehermitage.info
Facebook: @thehermitagerestaurantleumeah**



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Canape Menu

Minimum of 6 items with the flexibility of increasing up to 12 items from the following menu.

6 items starting at \$40 and \$5 per item there after, Minimum of 20 people.

Peking Duck Puff Pastries

Petite Shepards Pie with Tomato Sauce

Mini Lamb Souvlaki Skewers with Tzatziki (GF)

Wagyu Beef Sausage Rolls with Tomato Relish

Honey Soy Pork Belly Bites (GF)

Mediterranean Chicken Skewers (GF)

Pulled Pork and Slaw Slider

Flaky Filo Pastry with Cheese and Spinach Filing (V)

Tempura Prawns with Smoked Aioli (GF)

Beef Wellington Parcel with Jus Dipping Sauce

Pumpkin Ricotta Zucchini Flower with Minted yogurt (GF)

Chicken Mushroom in Filo Pastry

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Function Menu

ENTREE

LEEK AND POTATO SOUP (GF)

topped with crispy bacon

ABROLHOS ISLAND SCALLOPS (GF)

speck, cauliflower puree, smoked butter, chervil

GNOCCHI (V)

napoli sauce, baby bocconcini

BABY SQUID (GF)

seasoned rice flour, fried basil, squid ink aioli

BURRATA (GF) (VO)

burrata, sun-dried tomato and olive tapenade, 'Nduga, toasted sourdough

JAMON CROQUETTE

sliced Jamon ham, tomato dust, smoked garlic aioli

YAMBA PRAWNS (GF)

split Yamba prawns (2), confit garlic, herb butter

MAIN

BLACK ANGUS EYE FILLET 3+ (GF)

field mushroom, mash potato, Dianne sauce

ROAST CHICKEN SUPREME (GF)

potato cake, roast cherry tomatoes, eshallots, charred broccolini, jus,
micro herbs

COWRA LAMB RACK (GF)

potato gratin, carrot puree, dutch carrots, jus

ITALIAN ROASTED PORK BELLY (GF)

napoli sauce, gremolata, wilted spinach, potato gratin

CONE BAY BARRAMUNDI FILLET (GF)

red coconut curry, basmati rice, Asian greens, sesame cracker

BEEF CHEEK(GF)

braised beef cheeks, mashed potato, grilled eshallots, dutch carrots, red wine jus

FRIED TOFU (V) (GF)

basmati rice, Asian greens, dashi dipping sauce



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DESSERT

APPLE AND RUBARB CRUMBLE

vanilla bean whipped cream, fresh berries

NEW YORK BAKED CHEESECAKE

New York style cheesecake, berry compote

CHOCOLATE PRALINE

chocolate praline mousse, chocolate and hazelnut base, chocolate ganache

STICKY DATE PUDDING

date filled sponge, butterscotch sauce, vanilla ice cream

ROCKY ROAD TARTLET

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

VANILLA BEAN PANACOTTA

fresh berries

TEA AND COFFEE STATION AVAILABLE - \$2 per person

KIDS MENU

\$20 PER CHILD

Includes chips and Ice cream.

Chicken Schnitzel

Lasagna

Battered Fish

With our option of flexible menu planning, you design your event just how you like it. Please email us for a quote with your preferred menu (up to 2 selections per course). 2 courses starting from \$65pp and 3 courses starting from \$80pp, price dependant on selection.

Please note that we require a minimum of 60 people for exclusive venue hire.

We look forward to hearing from you shortly.



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Beverage Packages

Our beverage packages are valid for 3 hours.

PACKAGE 1 (NON ALCOHOLIC) **2 Hrs \$20 | 3 Hrs \$30**

SOFT DRINK

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

JUICE

Apple, Orange, Pineapple, Cranberry

PACKAGE 2 **2 Hrs \$38 | 3 Hrs \$48**

SOFT DRINK

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

JUICE

Apple, Orange, Pineapple, Cranberry

HOUSE WINE (BY THE GLASS)

Sauvignon Blanc, Marlborough, NZ

Chardonnay, Margaret River, WA

Verscato, Hunter Valley, NSW

Merlot, Riverland, SA

Cabernet Sauvignon, Riverina, NSW

Shiraz, Riverina, NSW

LOCAL DRAUGHT BEER

Hanh Premium Light

Great Northern

Pure Blonde

Carlton Dry.

Tooheys New

VB



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Beverage Packages

Our beverage packages are valid for 3 hours.

PACKAGE 3 **2 Hrs \$55 | 3 Hrs \$70**

SOFT DRINK

Coke, Coke Zero, Fanta, Lemonade, Lemon Squash, Ginger Beer, Lemon Lime Bitters, Sparkling Mineral Water

JUICE

Apple, Orange, Pineapple, Cranberry

HOUSE WINE (BY THE GLASS)

Sauvignon Blanc, Marlborough, NZ
Chardonnay, Margaret River, WA
Verscato, Hunter Valley, NSW

Merlot, Riverland, SA
Cabernet Sauvignon, Riverina, NSW
Shiraz, Riverina, NSW

BEERS AND CIDER

Hanh Premium Light	Tooheys New	Peroni
Great Northern	Stone and Wood	Crown
Carlton Dry	150 Lashes Pale Ale	Somersby Apple Cider
VB	Asahi	Hienekin
Pure Blonde	Corona	Stella Artois

HOUSE SPIRITS

Johnny Black	Absolut Vodka	Malibu
Jim Beam Black	Bombay Sapphire Gin	Midori
Bacardi	Jose Cuervo Tequila	



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Terms & Conditions

- For bookings for 21 or more people a \$500 deposit is required to secure event date. For bookings 20 and under a deposit of \$300 is required. Event is not booked in until a deposit is received.
- Room hire for functions is free for 3 hours, Additional time after the 3 hour duration will be charged at a rate of \$50 per 30 minute time frame.
- If cancellation is made 30 days or more prior to event date, your deposit will be refunded in full. If cancellation occurs less than 30 days prior to event date your deposit is non-refundable.
- If cancellation occurs within 48 hours of the event, payment in full is required.
- 15% surcharge is applicable for functions held on Sundays and public holidays.
- Final numbers and dietary requirements of attending guests must be finalised 2 weeks prior to event.
- As The Hermitage is fully licensed, function organisers are not permitted to supply their own beverages.
- The restaurant reserves the right to refuse the service of alcohol at any point, if it would contravene the restaurants obligation and liquor license laws of NSW. This is a regulation regarding RSA.
- Damages sustained to any areas of The Hermitage by guests is the responsibility of the function organiser, The Hermitage does not accept damages or loss of property left during the course of or after the function.

