

The  
**HERMITAGE**  
RESTAURANT

♥ *Valentine's Day* ♥

*3 Course Set Menu | \$75*

**ENTREE**

**KING PRAWN MARTINI**

Chiffonade lettuce, green apple, shallots, cherry tomatoes, sauce mary rose  
GF

**WARM PEPPERED MANGO AND DUCK SALAD**

Radicchio leaves, toasted macadamia, watercress, plum sauce  
GF

**CRISPY FRIED HALOUMI**

Watermelon, pomegranate reduction, micro herbs  
GF | V

**TIAN OF SMOKED TASMANIAN SALMON**

Layered with avocado, crispy croustades, shaved fennel,  
crème fraiche, salmon caviar, mini capers, virgin oil

**CHILLI SALTED CRISPY FRIED SQUID**

Pickled Asian greens, sticky balsamic, garlic aioli

**MAIN**

**PAN ROASTED BARRAMUNDI FILLET**

Celeriac purée, sautéed zucchini, currants, pinenuts, lemon beurre blanc, micro herbs  
GF

**ROASTED SUPREME OF CHICKEN**

Pocketed with avocado, semi dried tomatoes, roasted sweet potato,  
Cashew and macadamia nut pesto sauce, rocket  
GF

**PAPPADELLE NAPOLETANA**

Ribbon pasta with mushrooms, asparagus, artichokes,  
Olives, fresh herbs, creamy tomato sauce, parmesan  
V

**CARAMELISED SWEET PORK BELLY WITH FENNEL APPLE AND WALNUT SALAD**

Confit of char grilled fennel, fennel purée, burnt apple chutney, crackling  
GF

**GRILLED FILLET OF BEEF WITH CABERNET GLAZE**

Cooked to order, gratinéed potatoes, sautéed wild mushrooms, watercress  
GF



## SIDES

<b>GARLIC BREAD</b>	5	<b>FRIED NEW POTATOES WITH ROSEMARY &amp; SALT</b> GF	3.5
<b>HERB BREAD</b>	5	<b>CAULIFLOWER FRIED WARM SALAD, GOLDEN RAISINS &amp; TOASTED CASHEWS</b> GF	6.5
<b>TURKISH BREAD</b> virgin oil & balsamic	5	<b>BRAISED ENGLISH SPINACH IN GARLIC BUTTER</b> GF	5.5
<b>GREEK SALAD</b> GF   serves 2	9.5	<b>SAUTÉED GREEN BEANS IN BUTTER, LEMON &amp; TOASTED ALMONDS</b> GF	4.5
<b>MIXED LEAF SALAD</b> GF   serves 2	8.5	<b>STEAMED BROCCOLINI WITH LEMON &amp; OLIVE OIL</b> GF	6.5
<b>ROCKET, PARMESAN, PEAR, WALNUT &amp; BALSAMIC SALAD</b> GF   serves 2	9.5	<b>BEER BATTERED FRIES</b> serves 2	7.5
		<b>POTATO GRATIN</b> GF   serves 2	5.5

## DESSERTS



### WARM STICKY DATE PUDDING

Vanilla bean ice cream, hot butterscotch sauce

### BITTERSWEET CHOCOLATE TORTE

Coffee crème anglaise, crème chantilly, dark chocolate shavings, ganash

### FRESH SUMMER BERRIES WITH VANILLA BEAN PANNA COTTA

Tuille pastry, blueberries, blackberries, strawberries, raspberry coulis, mint

### WATTLESEED AND HONEYCOMB ICE CREAM CAKE

Hazelnut praline, fruit coulis, chocolate spear  
GF



## TEA & COFFEE

<b>SHORT BLACK</b>	4.5
<b>LONG BLACK</b>	4.5
<b>CAPPUCCINO</b>	4.5
<b>FLAT WHITE</b>	4.5
<b>LATTE</b>	4.5
<b>MACCHIATO</b>	4.5
<b>MOCHA</b>	4.5
<b>AFFOGATO</b>	4.5
<b>TEA</b>	4.5
<b>HERBAL TEA</b>	4.5

## LIQUEUR COFFEES

<b>IRISH CREAM</b>   Baileys	9.5
<b>IRISH WHISKEY</b>   Tullamore Dew	10.5
<b>FRENCH</b>   Brandy	10.5
<b>ITALIAN</b>   Amaretto	10.5
<b>FRIARS</b>   Frangelico	10.5
<b>MEXICAN</b>   Kahlua	10.5
<b>JAMAICAN</b>   Tia Maria	10.5
<b>CAFFÈ CORRETTO</b>   Sambuca	11