

Restaurant l'Hermitage

Entree		
Chicken Soup (GF)	15	
Pumpkin Soup (V, GF)	13	
French Onion Soup with croutons and cheese (GFO)	14	
Fish Soup with croutons and aioli (GFO)	15	
Garlic Prawns (GF)	26	
Charcuterie Board (GFO)	28	
Salciccia Board (V, GFO)	19	
Goat Cheese Salad (VO, GFO)	24	
Main Course		
Scallopine of Veal (GF) Escalopes of veal, mushroom, sauce normandie	34	
Provencale Lamb (GF) Rack of lamb, provencale herbs, butternut pumpkin, potato, lamb jus	38	
T-Bone Steak (GF) 250 gram beef fillet, potato, cauliflower, beef jus	40	
Beef Cheeks (GF) Slow-cooked beef cheeks, sweet and sour sauce, creamy potato mash	34	
Confit de Canard (GF) Confit of duck leg, bacon and crouton salad, garlic potatoes	36	
Lamb Shank (GF) Slow-cooked lamb on the bone, beetroot jus, creamy potato mash	36	
Cassoulet Rich slow-cooked white bean casserole with pork and bean sausage	36	
Pasta (GFO)		
Fettuccine alla Puttanesca (VO) Kalamata olives, anchovy, capers, chilli, garlic, tomato	26	
Spinach & Ricotta Cannelloni (V) Housemade pasta filled with baby spinach & ricotta	27	
Fettuccine Bolognese Beef bolognese, fresh tomato, basil	27	
Fettuccine Carbonara Bacon, mushroom, cream, egg	27	
Tortellini Papalina Bolognese filled tortellini, bacon, mushroom, lemon, basil, cream	28	
Fettuccine al Salmone Salmon, red onion, lemon, basil, cream	32	
Fettuccine alla Marinara Prawns, squid, fish, mussels, clams, napoletana Sauce	34	
Fettuccine Pescatore Prawns, squid, chilli, garlic, extra virgin olive oil	34	
Sides		
Homemade bread, balsamic, olive oil	6	
Fries, garlic & lemon aioli	8	
Garden salad, balsamic vinaigrette	10	
Vegetables of the day	10	

Pizza (GFO)

Margherita (V) Fresh tomato, basil, mozzarella	22
Helen (V) Mushroom, kalamata olive, tomato, capsicum, onion, mozzarella	24
Hawaiian Virginian ham, pineapple, mozzarella	26
Nog Bacon, hot cacciatore sausage, mushroom, mozzarella	26
Tropicana Virginian ham, hot cacciatore sausage, pineapple, mozzarella	26
Greeko (V) Kalamata olive, sun-dried tomato, feta, onion, mozzarella	26
Anna (V) Artichoke, sundried tomato, mushroom, onion, basil, cream cheese, chilli, mozzarella	28
Maria Hot cacciatore sausage, artichoke, onion, mushroom, feta, tomato, sundried tomato, basil, mozzarella	28
Capricciosa Serano ham, kalamata olive, anchovy, mushroom, egg, mozzarella	32
Steaklover Scallopine of veal, mushroom, onion, cream cheese, black pepper, mozzarella	34
Pescatore Prawn, squid, anchovy, garlic, chilli, onion, mozzarella	34
Goat Cheese (V) French goat cheese, onion, tomato, black pepper, mozzarella	34

Dessert

Hazelnut Affogato (GF) Shot of Frangelico Liqueur, espresso and ice cream	17
Crepes au Chocolat Crepes filled with dark chocolate ganache served with ice cream	14
Crepes au Citron Lemon crepes served with ice cream	14
Crepes Flambees Crepes flambeed at your table with Grand Marnier	14
Creme Caramel (GF)	12
Creme Brulee (GF)	13

V – Vegetarian

VO – Vegetarian option available

GF – Gluten free

GFO – Gluten free option available

All our pasta and pizza doughs are made onsite, gluten free pasta and pizza is available