

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
Charcutrie Board (GFO)	28
Vegetarian Tasting Plate (V, GFO)	19
Goat Cheese Salad (VO, GFO)	24

Main Course

Scallopine of Veal (GF) Escalopes of veal, mushroom, sauce normandie	34
Coq au Vin (GFO) Chicken in a red wine sauce, bacon, mushroom, red onion & fettucine	32
Boeuf Bourguignon (GFO) Beef slow cooked in red wine, bacon, mushroom, red onion & fettucine	32
Provencale Lamb (GF) Rack of lamb, provencale herbs, butternut pumpkin, potato, lamb jus	38
Prime Fillet of Boeuf (GF) 250 gram beef fillet, potato, cauliflower, beef jus	40
Beef Cheeks (GF) Twice cooked beef cheek, mashed potato, beef jus	34
Margret de Canard Sauce Didier (GF) Duck breast, roast vegetables, blueberry, sweet and sour duck jus	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

Olives	6
Housemade 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