MENU

Il Cacciatore Restaurant

NSW Restaurant & Catering Awards for Excellence
'Best Italian Restaurant' Hunter Region
Winner 2001, 2002, 2003, 2004, 2005, 2007, 2008, 2009, 2010, 2011, 2012

NSW Restaurant & Catering Awards for Excellence
'Best Italian Restaurant' Regional NSW
Winner 2001, 2004

Savour Australia Restaurant & Catering Awards
National Finalist 2011

IL CACCIATORE
Restaurant
NORTHERN ITALIAN INSPIRED CUISINE

'Il Cacciatore', meaning 'The Hunter'
is pleased to offer diners a menu inspired
by the cuisine of Northern Italy.

*Scan this QR Code
to LIKE our FACEBOOK page
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Il Cacciatore Restaurant &
Hermitage Lodge.*

All prices are inclusive of 10% GST.
A $5 per adult surcharge is applicable on Public Holidays.
Use of American Express cards will attract a 2.5 % surcharge

We are pleased to cater to vegetarians and other dietary restrictions.

Il Cacciatore is available for Conference Events
info@hermitagelodge.com.au

Northern Italy includes regions such as Tuscany, Emilia-Romagna, Lombardy, Liguria and Veneto. Each region boasts its own specialities, delicacies, cooking methods and culinary influences. The region is home to the world famous white truffle, parmesan cheese, Parma ham, balsamic vinegar and the finest olive oils in the world.

Tuscany, with its green rolling hills, olive groves and grapevines, features a cuisine which is quite rustic with an accent on fresh vegetables and beans which are used in hearty stews and soups with fresh tomato and garlic. In the Lombardy region, the cuisine features salami and other fine meats, polenta and risotto.

The coastal regions, such as Liguria and Veneto rely heavily on the sea for their ingredients, including sardines, mackerel, anchovies and squid. Vegetables and herbs grow well here and the Liguria region is where pesto originated.

The Emilia-Romagna region is the richest gastronomic region in Italy. The city of Parma is the focus of the region, resulting in a cuisine featuring an abundance of Parmesan cheese, Parma ham, Bolognese sauce from Bologna and rich, dark balsamic vinegars.

Here at 'Il Cacciatore' we try to use the freshest local ingredients where possible. The 'Pukara Estate' Olive Oil is grown and pressed in the Upper Hunter, many of our cheeses are produced here and the olives we use are grown and pickled locally.

Enjoy!

GLOSSARY

OF ITALIAN COOKING TERMS

Aioli:	traditional sauce made of garlic, olive oil, lemon juice, and egg yolks
Arancini:	crumbed and deep fried risotto balls
Barbera:	is an Italian red wine grape variety
Bocconcini:	semi-soft, white and rindless unripened mild cheese the size of an egg
Brussel Sprouts:	an edible leafy green bud resembling a miniature cabbage
Carpaccio:	raw, thinly sliced meat
Chèvre:	(the French word for 'goat') is cheese made of goat's milk
Ciabatta:	an Italian white bread made from wheat flour and yeast
Gnocchi:	small potato dumplings – house made
Gorgonzola:	is a blue veined Italian cheese made from unskimmed cow's milk
Kipfler:	are small, elongated potatoes with yellowish flesh and a waxy texture
Lavosh:	a crisp thin cracker containing either sesame or poppy seeds
Polenta:	made from corn meal – a staple of Northern Italy
Ravioli:	traditional Italian filled pasta
Salsa Verde:	is a cold rustic sauce, and includes parsley, vinegar, capers, garlic, onion, anchovies, olive oil, and possibly mustard.
Semolina:	is the purified coarse wheat middlings of durum wheat used in making pasta
Soffritto:	a combination of vegetables (onions, carrot and celery)
Strozzapreti:	typically an elongated, hand-rolled pasta - means 'priest strangler' in Italian
Taleggio:	a washed rind and smear ripened cheese with a strong aroma, mild flavour and unusual fruity tang
Tapenade:	pureed or finely chopped olives, capers, lemon, anchovies and olive oil
Vincotto:	(translated as 'cooked wine') is a dark, sweet dense condiment made by reducing non-fermented grape must over many hours

Along with many of our local wineries, we are pleased to support the following local suppliers:

Hunter Valley Cheese Company
Smelly Cheese Shop
Pukara Estate
Binnorie Dairy
Farmers Table
Adina & Hunter Olive Centre

SALADS & ENTREES

Caprese Salad ..... **$18** (GF)
layered Roma tomatoes, garden basil, torn boccocini and Pukara Estate 'Robust' olive oil

Organic Rocket & Warm Roasted Pear Salad ..... **$18** (GF)
with Binnorie Dairy chèvre, pine nuts and vincotto

Warm Pumpkin & Gorgonzola Tart **$18**
with honey-balsamic mixed leaves

Braised White Rabbit and Leek Ravioli **$20**
with glazed balsamic shallots, cress and mustard cream

Beef Fillet Carpaccio ..... **$18** (GFO)
grilled zucchini, bacon and anchovy dressing with garlic croutons

Beetroot Gnocchi and Creamy Taleggio Sauce **$20**
with rosemary crisps and shaved parmesan

Prawn and Crab Arancini **$20**
Chilli-lime aioli and a sprinkle of red onion, parsley and caper

GF = Gluten Free GFO = Gluten Free Option

Bottles of Pukara Olive Oil and Caramelized Balsamic Vinegar are available for purchase. Please ask your server.

Cucina
IL CACCIATORE

Il Cacciatore invites you to participate in a fun, hands-on gnocchi making class

Organise your small group (minimum 8 - maximum 16) of like-minded individuals who enjoy Italian food, wine, a fun time and don't mind getting down and dirty (floury)!

Our Chef will lead you through a step by step, hands-on, gnocchi making class. Following your class, you will enjoy a two course lunch using the gnocchi you made.

PROGRAMME:

- Hands on gnocchi making class
- Cooking demonstrations
- 2 course lunch including wine
- Recipes
- Gnocchi to take home

$110 pp

Information about gnocchi classes can be found on the website www.hermitagelodge.com.au under the restaurant tab.

MAINS

Chef's Fresh Fish ..... **Market price**
Ask your server

Char Grilled Nolan's Aged Beef Fillet ..... **$38** (GF)
beetroot tapenade, crispy kipfler potatoes, buttered brussel sprouts and jus

Salsa Verde Marinated Lamb Rump ..... **$36** (GFO)
with semolina gnocchi, roasted root vegetables and a Barbera-rosemary jus

Braised Veal Osso Bucco ..... **$36** (GFO)
with soffritto and soft mascarpone, topped with Gremolata

Duck Leg Ragu ..... **$34** (GFO)
with organic strozzapreti, tomato, basil and parmesan

Chorizo Risotto topped with Seared Sea Scallops **$34**
with asparagus & chilli oil

Fettucine Chicken Boscaiola ..... **$30** (GFO)
in a light garlic cream sauce with pancetta, mushroom and basil

SIDES

Crispy Parmesan Polenta Chips with smoked paprika aioli **$9**

Steamed Seasonal Vegetables ..... **$9** (GF)

Italian Salad ..... **$9** (GF)

Extra Ciabatta Roll **$2.50**

Dish Roasted Olives ..... **$7** (GF)

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DESSERTS

Tiramisu **$15**
traditional Italian dessert of coffee soaked sponge finger biscuits, mascarpone and chocolate

Our Banoffee Pie **$15**
cookie crumb base, caramel, banana and whipped cream

Chocolate Lava Pudding **$15**
with salted caramel gelato and double cream

Citrus and White Chocolate Ricotta Fritters **$15**
with orange cream and pistachio praline

Affogato ..... **$18** (GFO)
coffee crunch gelato, hot espresso, biscotti and Frangelico liqueur

Almond Nougat ..... **$4.50** (GF)

Cheese Plate ..... **$18** ..... **$28** FOR TWO
assorted cheeses, fresh and dried fruit, nuts, spiced pear paste and house-made Lavosh

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IL CACCIATORE

In addition to Il Cacciatore's award-winning Restaurant, we also make and sell a delicious range of condiments under the Il Cacciatore label.

We use all natural, local ingredients wherever possible, creating innovative flavours and sensational tastes!

DESSERTS WINES | PORTS | MUSCATS

Saddlers Creek, Botrytis Supreme 375ml	**$42**	**$9 gl**
Tamburlaine, Reserve Muscat Aged Liqueur 375 ml	**$35**	**$7 gl**
Drayton's, Liqueur Muscat 375 ml	**$35**	**$7 gl**
DeBortoli's, 'Noble One' 375 ml	**$42**	**$9 gl**
Morris Brothers, Liqueur Muscat 375ml	**$35**	**$7 gl**
Tyrrell's, Fine Aged Tawny Port		**$7 gl**
Drayton's, 21 Year Old Decanter Port		**$10 gl**

LIQUEURS - $8

Drambuie	Bailey's	Midori	Limoncello
Kahlua	Cointreau	Sambuca	
Tia Maria	Amaretto	Grand Marnier	
Galliano	Frangelico	Opal Nero	

GRAPPA - $9

BRANDY | COGNAC

Napoleon Brandy	**$7**
Courvoisier V.S.O.P.	**$12**

LIQUEUR COFFEES - $12

Royale - (Cognac)
Irish - (Jameson Irish Whiskey)
Jamaican - (Rum/Tia Maria)
Mexican - (Kahlua)
Parisienne - (Grand Marnier)

TEA & COFFEE

Black & Herbal Teas	**$3.50**
Belaroma Espresso Coffees	**$4.00**
Hot Chocolate	**$4.00**
Soy Drinks	**$4.50**