

MENU SELECTION - DINNER

We are pleased to offer you the choice of three menu options for your group dinner. Select your menu 'option' then, depending upon which 'option' you choose, select the number of courses and the menu items from which your guests will choose on the evening. Please note that there is a minimum of 2 courses on all 3 options.

Be advised that we need to be made aware of any dietary restrictions at least 24 hours in advance. Although every effort is made to accommodate individual requests we cannot guarantee requests without prior notice.

Groups from 12 – 25

If you select '**Option 1**', entrees will be served on platters for all to share. Guests will choose a main course from the 3 main courses items you have selected for your menu. All guests receive the same dessert (no choices).

If you select '**Option 2**', you will need to choose 2 entrees, 3 mains and 2 desserts for your group menu. Your guests will then have a choice of entrée and mains from this menu on the night. Desserts will be alternate serve – guests will not choose.

If you select '**Option 3**' all food will be served on platters down the middle of the table. This menu is suitable for groups of 12 or more.

Groups of 25 and more

If you select '**Option 1**', entrees will be served on platters for all to share. For main course, guests will be served *alternate* main courses from the two you have selected for your menu. All guests will be served the same dessert (no choices).

If you select '**Option 2**', you will need to choose 2 entrees, 2 mains and 2 desserts. Your guests will then be served *alternate* meals for each course from this selection. Beef will be cooked to Medium and cannot be cooked to individual preferences.

If you select '**Option 3**', All three courses are served on platters down the middle of the table. The only choice you need to make is whether you want chicken or lamb, this is in addition to being served the fish and the gnocchi.

Group Menu 'Options' Summary			
	Entrée	Main Course	Dessert
Option 1	Shared Platters	Choice of 3	Everyone receives same dessert
Option 2	Choice of 2	Choice of 3	Choice of 2 Alternate serve
Option 3	Platters to Share (All items on menu)	Platters to Share. Choose one of the two alternatives	Platters to Share (All items on 'Option 3' menu)

Menu Option Pricing (Prices are inclusive of 10% GST)			
	Entrée and Main Course	Main Course and Dessert includes focaccia and olives to start	Entrée, Main & Dessert
Option 1	\$56	\$56	\$68
Option 2	\$60	\$58	\$72
Option 3	\$60	\$58	\$75



Il Cacciatore Restaurant
Autumn Winter Menu 2017
Subject to Change Without Notice

02 4998 7639
www.hermitagelodge.com.au





OPTION 1

Entrees to Share (Platters)

House-made Garlic, Rosemary and Sea Salt Focaccia
with extra virgin olive oil and balsamic vinegar

Antipasto

Italian meats, grilled vegetables, hummus and olives with grilled flat bread

Il Cacciatore Salad

Mixed salad greens with balsamic figs, toasted walnuts and marinated feta

Choice of Mains

Pan-fried Gnocchi with Braised Beef Cheeks

bacon, roasted pumpkin, spinach and button mushrooms

Crispy Skin Atlantic Salmon

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

Braised Smoked Paprika Lamb Shanks

with roast garlic mashed potato and steamed broccolini

Pappardelle with Pork, Fennel and Apple Meatballs

tossed with fresh tomato sugo

Dessert

Tiramisu

coffee soaked sponge finger biscuits, mascarpone and chocolate



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OPTION 2

Entrees

Pan Seared Scallops

on spiced carrot puree, parsley oil and chorizo crumb

Smoked and Herb Crusted Beef Carpaccio

parmesan, capers, anchovy dressing and crostinis

Ricotta and Spinach Gnocchi

with tomato sugo, Kalamata olives and toasted pine nuts

Crab and Corn Arancini

with lemon-chive aoli

Main Course Choices

Crispy Skin Atlantic Salmon

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

Veal Marsala

served on creamy soft polenta with steamed green beans and a wild mushroom sauce

Char-grilled Aged Beef Fillet (cooked medium)

crispy potato bake, garden vegetables and house made tomato relish

Chicken Involtni wrapped in Prosciutto

filled with mushroom, chorizo, feta and walnut on pumpkin mash with steamed spinach and lemon-butter sauce

Dessert

Tiramisu

coffee soaked sponge finger biscuits, mascarpone and chocolate

Crispy Cinnamon Tortellini filled with Apple and Ricotta

served with salted caramel sauce and vanilla bean gelato

Pear, Macadamia and Ginger Crumble Tart

with crème anglaise and vanilla bean gelato

Cheese Plate

a selection of Hunter cheeses, dried fruits, nuts, fruit paste and house made lavosh



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OPTION 3

Shared Entrees (Platters)

House-made Garlic, Rosemary and Sea Salt Focaccia
with extra virgin olive oil

Antipasto

Italian meats, grilled vegetables, hummus and olives with grilled flat bread

Mixed Salad Greens

with balsamic figs, toasted walnuts and marinated feta

Shared Mains Courses (Platters)

Chicken Involtoni wrapped in Prosciutto

filled with mushroom, chorizo, feta and walnut on pumpkin mash with steamed spinach and a lemon-butter sauce

OR

Smoked Paprika Lamb Ragu

on roast garlic mashed potato and steamed broccolini

AND

Crispy Skin Atlantic Salmon

on lemon-cauliflower risotto with grilled zucchini, topped with salsa verde

AND

Pan-fried Gnocchi with Braised Beef Cheeks and Bacon

with pumpkin, spinach and button mushrooms

Shared Desserts (Platters)

Assorted Individual desserts

AND

Cheese and Fruit Plate



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