

## M E N U



### **Il Cacciatore Restaurant**

NSW Restaurant & Catering Awards for Excellence  
**'Best Italian Restaurant' Hunter Region**

Winner 2001, 2002, 2003, 2004, 2005, 2007, 2008, 2009, 2010

NSW Restaurant & Catering Awards for Excellence  
**'Best Italian Restaurant' Regional NSW**

Winner 2001, 2004

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## 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.

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All prices are inclusive of 10% GST.  
A \$5 per adult surcharge is applicable on Public Holidays.

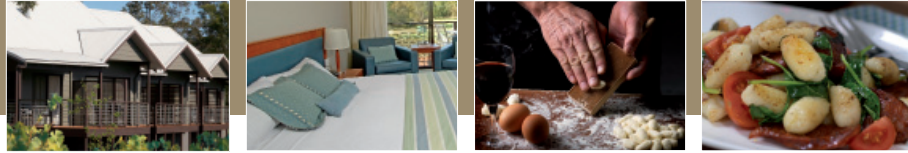
*We are pleased to cater to vegetarians  
and other dietary restrictions.*

### **Il Cacciatore is available for Conference Events**

[info@hermitagelodge.com.au](mailto:info@hermitagelodge.com.au)

[www.hermitagelodge.com.au](http://www.hermitagelodge.com.au)

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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.....is a sauce made of garlic and olive oil. Egg is also normally added for ease of mixing.
- Bocconcini.....baby mozzarella cheese.
- Bresaola.....dried, salted beef that has been aged for about two months.
- Chorizo.....a highly seasoned, coarsely ground pork sausage flavoured with garlic, chili powder and other spices.
- Ciabatta.....bread with a firm crust and dense crumb.
- Contorni.....side dish.
- Crostini.....In Italian, means “little toasts”. Crostini are made by thinly slicing bread, typically plain white bread and toasting or grilling so that it becomes crispy.
- Gnocchi.....small potato dumpling.
- Insalata.....salad.
- Kipfler.....a finger or cigar shaped potato with yellow-brown skin and a waxy texture.
- Mascarpone.....a thick creamy cheese made from fresh cream with the whey removed.
- Pancetta.....an Italian bacon that is cured with salt and spices – comes in a sausage like roll.
- Polenta.....a staple of Northern Italy, polenta is made from corn meal.
- Prosciutto.....delicate, thinly sliced, cured ham.
- Ricotta.....an Italian dairy product made from sheep milk whey left over from the production of cheese.
- Rösti.....a ‘pancake’ of pan fried grated potato often served as a side dish or accompaniment.
- Saltimbocca.....translates to ‘jump mouth’; meat is sprinkled with sage, topped with prosciutto and sautéed in butter.
- Sugo.....a basic sauce of roasted tomatoes, onions and garlic.



## DINNER

**Warm Crusty Ciabatta** ..... \$7  
*served with Pukara caramelized balsamic vinegar  
and Hunter extra virgin olive oil*

**Garlic Bread** ..... \$7

**Roasted Hunter Olives** ..... \$7 GF  
*marinated in garlic, chilli and rosemary, served warm*

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## INSALATA – SALADS

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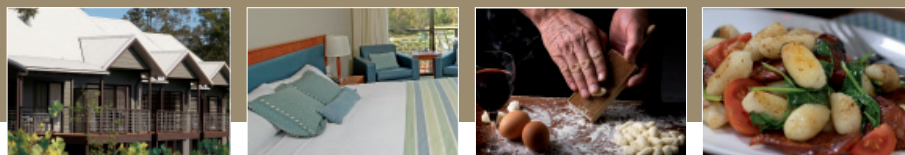
**Mixed Salad Greens** ..... \$15 GF  
*with balsamic figs, marinated feta and toasted walnuts*

**Caprese Salad** ..... \$15 GF  
*Bocconcini, roma tomato, fresh basil and baby capers*

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GF = Gluten Free

GFO = Gluten Free Option



## DINNER

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### PRIMI PIATTI – ENTRÉE

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**Thinly Sliced Bresaola and Caramelised Pears** ..... \$18  
*with rocket, horseradish dressing and garlic crostinis*

**White Bait Fritters** ..... \$18  
*with lime-chilli aioli and mixed greens*

**Lightly Battered Zucchini Flowers stuffed  
 with Binnorie Marinated Feta** ..... \$18  
*with fresh tomato sugo and toasted pine nuts*

**Chili Garlic Prawns** ..... \$18  
*with soft mascarpone polenta*

**Steamed Tasmanian Blue Mussels** ..... \$18  
*in a rich white wine broth with crusty Italian bread*

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*Join our Il Cacciatore Team in their passion for good food and good times.*



How about a fun, hands-on Gnocchi Making Dinner Party?

We invite you to put together a group of like-minded individuals who enjoy food, wine and a good time, and don't mind getting down and dirty (floury!)

You will be lead through a step by step, hands-on, gnocchi making class.

Following your class, you will enjoy a five course dinner with your new gnocchi making friends that includes a variety of gnocchi dishes prepared right at the table.

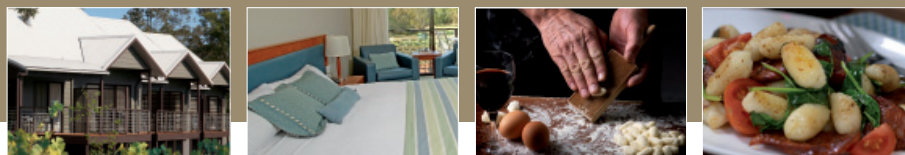
The night includes:

- Sparkling Wines and Canapes on arrival.
- Step by Step Gnocchi making class with some to take home.
- Cooking demonstration.
- Five course dinner with wines.

Program for the evening begins at 6.30pm.

Minimum of 8 people.  
 Maximum of 16 people.

Accommodation packages are also available and include Friday night's accommodation with Continental Breakfast, Cooking Class and Dinner with Wine.



## DINNER

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### SECONDI PIATTI – MAINS

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<b>Char-Grilled Aged Beef Fillet</b> .....	<b>\$38</b>
<i>on a truffle scented potato rösti, sautéed wild mushroom, wilted spinach and red wine jus</i>	
<b>Almond and Dill Encrusted Queensland Barramundi</b> .....	<b>\$36</b>
<i>on sweet potato mash with steamed asparagus and browned caper butter</i>	
<b>Char-Grilled Lamb Fillets</b> .....	<b>\$36</b>
<i>marinated in garlic, lemon and olive oil, served on minted green pea mash with red capsicum pesto</i>	
<b>Double Baked Pork Belly</b> .....	<b>\$34</b>
<i>served with crispy polenta chips, green beans and a blueberry-apple jus</i>	
<b>Veal Saltimbocca</b> .....	<b>\$36</b>
<i>served on crispy kipfler potatoes, with grilled zucchini and a lemon-sage sauce</i>	

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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!

The Il Cacciatore range is growing all the time and includes:

- Caramelized Balsamic Figs
- Quince & Fig Paste
- Cumquat & Apricot Chutney
- Marinated Roasted Olives
- Egg Plant & Tomato Chutney
- Balsamic Syrup
- Mustard Fruits
- Orange & Apricot Chutney
- Premium Extra Virgin Olive Oil
- Apricots in White Chocolate & Vanilla Beans



## DINNER

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### PASTA & RISOTTO

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**Chicken and Chorizo Gnocchi** ..... **\$28**  
*pan fried gnocchi with chicken, chorizo, zucchini, tomato  
and marinated black olives*

**Fettuccine Boscaiola** ..... **\$28** GFO  
*with pancetta, mushrooms and fresh basil in a garlic cream sauce*

**Spinach and Ricotta Gnocchi** ..... **\$28**  
*with tomato sugo and toasted pine nuts*

**Smoked Salmon Linguine** ..... **\$30** GFO  
*with capers, baby spinach and a lemon-dill cream sauce*

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### CONTORNI - SIDES *(Plenty for two!)*

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**Crisp Parmesan Polenta Chips** ..... **\$8** GF  
*with basil aïoli*

**Steamed Vegetables** ..... **\$8** GF

**Italian Garden Salad** ..... **\$8** GF

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