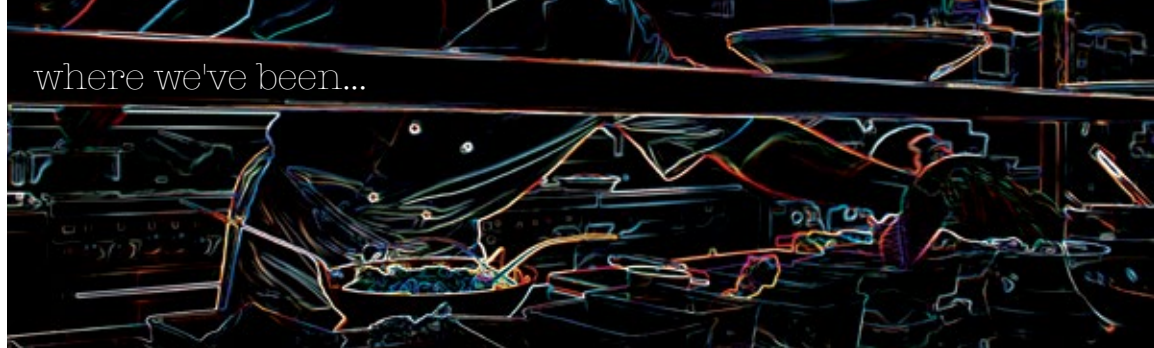


where we've been...



## **THE HERMITAGE** Leumeah by Kirsty

*I'm delighted to say I visited The Hermitage Restaurant again since our last edition - child free! Although it was lovely to take Brin to a 'flash restaurant' (to this day she talks about the lovely lady who served us and allowed her to draw on the table), it was nice to go for some adult time. Mark and I decided to go midweek and take advantage of the Wednesday/Thursday special.*

*We started with a drink while we checked out the menu. An Asahi for Mark and I ordered a TwinCellars Sauvignon Blanc. We both went 'off script' for our entrees, ordering differently than usual. Mark decided on Kataifi Salt and Pepper Prawns. King Prawns are marinated in Chilli Jam and wrapped in Kataifi Pastry served with a chilli, coriander and mint salad. This dish is one of the restaurant's signatures and does look fabulous, but I'm not even sure I asked Mark how it tasted. I was too busy gushing over my choice.*

*As far as I'm concerned, I won the night with my Bushmans Camembert. Imagine if you can, baked Camembert on a sizzling hot plate surrounded by marinated vegetables, honeycomb and pistachio. The dish is served with bread to scoop up the Camembert as it had oozed its goodness all over the veggies. It's all so rich and decadent and when paired with the sweetness of the honeycomb - just wow! We were making our selections from the Winter menu and knowing The Hermitage they will create a Spring menu. After all my carry on, I hope this dish remains for you.*

*For our main meals we resorted to our favourite dining out choices. Mark went for a steak in*

*the way of the Surf and Turf: Cape Grim eye fillet, Australian king prawn, whipped garlic mash, eshallot, Dutch carrots with red wine butter.*

*I ordered the Cone Bay Barramundi. A little different to your standard fish dish, this one is bursting with Asian flavours of ginger, shallots, pickled vegetable and Asian greens. A light soy broth added another element of flavour.*

*I was too full for dessert. But of course I didn't let that stop me! Just an Affogato for me though. A beautiful vanilla bean ice cream with a strong espresso and a shot of Frangelico on the side. I wasn't sure of the etiquette - should I tip it all in or just enjoy a little sip separately? I went with option A. It packed a punch at first, but as the ice cream melted a bit it all combined for a sublime flavour. The vanilla bean ice cream on its own is the best I've ever tasted. Mark decided on the Vanilla Bean Creme Brûlée. Served with a mini cinnamon brûlée scroll it looked like two beautiful desserts on one plate. It seems that Mark was the dessert winner.*

*The food at The Hermitage is always fabulous, but 'kid free' added immensely to our evening. Even when the restaurant is full, the management leave plenty of space between tables so you can really enjoy your company. There is music but you have to listen to notice it. The Hermitage is a lovely escape - the wonderful service makes you feel special. Big thanks to my parents for babysitting for the night. Free babysitting and \$65 each for three courses - winning!*