

HAMER'S



BAR & BISTRO

TASMANIAN OYSTERS (6)

Natural w' gin dressing (DF, GF)	26
Kilpatrick w' Tasmanian Worcestershire (GF, DF)	26

ENTRÉES

West Coast Creamy Seafood Chowder (GFA)	22/29
White fish, prawns, scallops, squid with Turkish bread	

Lemon Pepper Squid (DF)	25
Served with chips & garlic mayo	

Cauliflower Bites	22
Crispy golden-brown florets lightly seasoned, served with tangy gochujang spiced mayo	

Hamers Garden Salad (V, DF, GF)	19
Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives, capsicum & mushrooms	

Garlic Bread (V)	10
Add cheese & bacon	5

MAIN COURSES

Tandoori Chicken Thigh (GF, D)	38
Juicy chicken thigh marinated in a blend of aromatic tandoori spices, grilled for a smoky, charred finish, served with a side of cooling raita & fresh herbs, truffle mash & vegetables or chips & salad	

Baked Mushroom & Spinach Cannelloni (V)	30
Tender pasta tubes filled with a creamy blend of wild mushroom & fresh spinach, baked in a rich tomato sauce, topped with melted mozzarella & parmesan	

Tennessee Style Pork Ribs (GF)	37
Sous vide for 10 hours & glazed with smokey Tennessee BBQ sauce, served with slaw and chips	

Lamb Shank	42
Slow cooked to tender, braised in a rich, savory sauce, infused with herbs & spices, served with truffle mash & vegetables	

18hr Slow Braised Beef Cheek (DFA)	43
Tender beef cheeks slow cooked for 18 hours, served in rich red wine sauce, served with truffle mash & vegetables	

Chefs Special Curry of The Day (GFA, DFA)	35
served with steamed rice, raita & papadums	
May contain bones	

250gm Cape Grim Scotch Fillet (GFA)	49
A premium, grass-fed Cape Grim scotch fillet, cooked to your liking. Served with truffle mash & vegetables or chips & salad	

Maple and Siracha Glazed Salmon (GF)	45
Seared salmon drizzled with a sweet and spicy maple sriracha glaze, served with truffle mash & vegetables or chips & salad	

Pumpkin & Sage Ravioli (V)	30
Delicate ravioli filled with sweet pumpkin and fragrant sage, served in a garlic cream sauce	

SIDES

Carrots & Broccolini (GF, V, DA)	13
Sweet glazed baby carrots, seasoned broccolini & nuts tossed in butter	

Truffle Mash (GF)	13
Creamy mashed potato infused with truffle oil	

Seasonal Vegetables (GF, V)	13
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Chips & Aioli (VA)	9
Crispy chips with aioli	

SAUCES

Sauteed Huon mushrooms w' red wine & thyme jus (DF, GF)	4.0
Brandy & green peppercorn jus (DF, GF)	4.0
Traditional jus (DF, GF)	4.0

DESSERT

Classic Panna Cotta (VEG, GF)	14
Yoghurt panna cotta passion fruit coulis and mint	

Crunchy Churros	14
Classic Spanish churros served with cinnamon dust & chocolate sauce	

Sticky Date Pudding	14
Ice cream & chocolate sauce	

Cheese plate	22
Mixed Australian soft & hard cheeses, please ask your waiter	

Affogato	11
Scoop of Vanilla ice cream with a shot of espresso	
Add a liqueur	8

LIQUEURS

Frangelico	Tia Maria
Drambuie	Bailey's Cream
Amaretto	Kahlua
Cointreau	Chambord
Grand Marnier	Vanilla Galliano