

HAMER'S



BAR & BISTRO

TASMANIAN OYSTERS (6)

Natural w' lemon wedges (DF, GF)	26
Kilpatrick w' Tasmanian Worcestershire (GF, DF)	26

ENTRÉES

Lemon Pepper Squid (DF)	25
Served with chips & garlic mayo	
Cauliflower Bites (DF, V)	22
Crispy golden-brown florets lightly seasoned with Moroccan spice, served spiced mayo	
Buffalo Chicken Wings	22
Golden fried chicken wings coated in buffalo sauce, served with sour cream	
Garlic Bread (V)	10
Add cheese & bacon	5

MAIN COURSES

Tandoori Chicken Breast	38
Juicy chicken breast marinated in a blend of aromatic tandoori spices, served with a side of cooling raita & fresh herbs, chat potatoes & vegetables or chips & salad	
Linguini Al Pesto Verde (V, DF)	29
classic basil pesto with roasted broccolini, mushrooms, baby spinach, cherry tomatoes, green beans, finished with parmigiana Reggiano	
Tennessee Style Pork Ribs (GFO)	37
Sous vide for 10 hours & glazed with smokey Tennessee BBQ sauce, served with slaw and chips	
18hr Slow Braised Beef Cheek (DFO)	43
Tender beef cheeks slow cooked for 18 hours, served in rich gravy sauce, served with chat potatoes & vegetables	
250gm Cape Grim Scotch Fillet (GFO)	49
Char grilled scotch fillet, served with chat potatoes & vegetables or chips & salad	
Grilled Salmon (GF, DF)	45
Seared salmon served with chat potato & vegetables or Chips & salad with lemon beurre Blanc	
Confit Cherry Tomato Linguine (V, DF)	26
Cherry tomatoes slow cooked in, olive oil, basil garlic and chili, tossed within linguine	
ADD prawns	8

SIDES

Carrots & Broccolini (GF, V, DFO)	13
Sweet glazed baby carrots, seasoned broccolini & nuts tossed in butter	
Roasted Herb Chat Potatoes (VEG, DF, GF)	13
Roasted with seasonal herbs	
Hamers Garden Salad (V, DF, GF)	13
Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives & capsicum	
Chips & Aioli (V, DF)	9
Crispy chips with aioli	

SAUCES

Sauteed Huon mushrooms gravy (DF, GF)	4.0
Brandy & green peppercorn gravy (DF, GF)	4.0
Traditional gravy (DF, GF)	4.0
Tomato/BBQ	2.0
Aioli	2.0

DESSERT

Baked Cheesecake	16
Classic baked vanilla cheesecake topped with mixed berry compote	
Crunchy Churros	14
Classic Spanish churros served with cinnamon dust & chocolate sauce	
Classic Panna Cotta (GF)	14
Panna cotta passion fruit coulis and mint	
Banana Split (GFA)	15
Ripe banana served with ice cream, topped with whipped cream, rich chocolate sauce, a wafer & crunchy nuts	
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