

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

MAIN COURSES

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

SIDES

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

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
<i>Classic baked vanilla cheesecake topped with mixed berry compote</i>	
Crunchy Churros	14
<i>Classic Spanish churros served with cinnamon dust & chocolate sauce</i>	
Classic Panna Cotta (GF)	14
<i>Panna cotta passion fruit coulis and mint</i>	
Banana Split (GFA)	15
<i>Ripe banana served with ice cream, topped with whipped cream, rich chocolate sauce, a wafer & crunchy nuts</i>	
Affogato	11
<i>Scoop of Vanilla ice cream with a shot of espresso</i>	
Add a liqueur	8

LIQUEURS

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

Please advise your waiter of food allergies or intolerances; however, we cannot guarantee a total absence of traces of allergens
V Vegetarian - GF Gluten Free - VEG Vegan - DF Dairy Free - VO Vegetarian option - GFO Gluten Free option - DFO Dairy Free option