

HAMER'S



BAR MENU

Garlic Bread (v)	\$11
Add cheese & bacon	\$5
Buffalo Chicken Wings	\$23
Golden fried chicken wings coated in buffalo sauce, served with sour cream	
Pork Belly Bites (GF)	\$23
Tossed in a sticky home-made BBQ Sauce	
Soup of the Day (Please ask your host for dietaries)	\$16.5
Chef's seasonal soup, served with oven-baked bread	
Chips & Truffle Aioli	\$9.5
Crispy chips with truffle aioli, gravy or tomato/BBQ sauce	
Tasmanian Oyster (6)	\$28
Natural with lemon wedges (GF, DF)	\$29
Kilpatrick w' Tasmanian Worcestershire (GF, DF)	
Beef Burger	\$28
Lettuce, tomato, cheese, pickled gherkins, house made smokey tomato relish, served with chips & truffle aioli	
Veggie Burger	\$27
A hearty patty made from mushroom, buckwheat & broad beans topped with pickle, lettuce, tomato, vegan mayo, served with chips & truffle aioli	
Plain chicken	\$31
300g Crumbed chicken breast schnitzel, served with chips & garden salad	
Classic Parm	\$34
300g crumbed chicken breast schnitzel, topped with smoked pandani leg ham, Napoli sauce & melted mozzarella cheese, served with chips & garden salad	
Hawaiian Parm	\$35
300g crumbed chicken breast schnitzel, topped with smoky ham, melted cheese, and juicy pineapple, served with chips & garden salad	
Mexican Parm	\$37
300g crumbed chicken breast schnitzel, topped with chunky salsa, melted cheese, jalapeños, sour cream, serve with chips & garden salad	
250gm Bass Strait Scotch Fillet (GFO, DFO)	\$49
Char grilled scotch fillet, cooked to your liking. Served with mash & seasonal vegetables or chips & garden salad	
Sauces	
Creamy mushroom sauce	\$4
Green peppercorn gravy	\$4
Traditional gravy	\$4
BBQ/tomato	\$2
Truffle aioli	\$2

Please advise your waiter of food allergies or intolerances; however we cannot guarantee a total absence of traces of allergens

Classified as Internal
Vegetarian - GF Gluten Free - VEG Vegan - DF Dairy Free - VO Vegetarian option - GFO Gluten Free option - DFO Dairy Free option