

# HAMER'S



## BAR & BISTRO

### BREADS

|   |    |
|---|----|
| Chargrilled Turkish Bread (v)                         | 15 |
| Served with garlic butter rub & house made dips       |    |
| Tasmanian Cheese Bread for Two (v)                    | 22 |
| Cob loaf filled w' double brie, baked w' rosemary oil |    |

### TASMANIAN OYSTERS (6)

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| Natural w' Yuzu (GF, D)                        | 24 |
| Natural w' julienne pickle veg (GF, D)         | 26 |
| Spicy w' Nam Jim (GF, D)                       | 26 |
| Kilpatrick w' Tasmanian worcestershire (GF, D) | 26 |

### ENTRÉES

|  |    |
|--|----|
| Truffle Mushroom Croquettes (v, VG)  | 20 |
| Potato croquettes w' Tasmanian truffle & mushroom served w' vegan chili garlic aioli                   |    |
| Prawn Ravioli  | 24 |
| Prawn cutlets, pine nuts, Galliano, spinach in a creamy white wine sauce                               |    |
| Hamer's Pan-Fried Calamari (D)   | 24 |
| Calamari seasoned w' Hamer's secret five spice blend, served w' lemon myrtle aioli                     |    |
| Hamer's Coconut Scallops (GFA)   | 26 |
| Scallops cooked in a light house made tomato & coconut curry served w' gluten free rice flour crackers |    |
| Tasmanian Octopus (GF, DA)   | 28 |
| Pan fried octopus served w' smoky wedges, charred lemon, and black garlic aioli                        |    |

### MAIN COURSES

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| Summer Seafood Marinara  | 46 |
| Squid, mussels, prawns, Tasmanian scallops in a vibrant Napoli sauce w' fettuccine & white fish  |    |
| Tasmanian Salmon (GF, DA)  | 45 |
| Grilled Tasmanian salmon on black rice & Mediterranean vegetables served w' fresh ginger, lime & sweet chili sauce                                 |    |
| Tasmanian Blue eye Trevalla (GF, DA)   | 45 |
| Grilled blue eye w' lightly seasoned, marinated broccolini, asparagus, fresh apple & beetroot relish, charred lemon                                |    |
| Skewer of the Day (GF, D)  | 42 |
| Ask your server for the skewer of the day, served w' tangy salad of cucumber, coriander, edamame beans, daikon radish, semi-dried tomato & olives. |    |

### TASMANIAN CHAR GRILLED CUTS

(steaks w' your choice of one potato side & a complimentary sauce)

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| 200gm Cape Grim Eye Fillet (GF, D)   | 47 |
| Premium cut, fully trimmed, the most tender of cuts  |    |
| 300gm Cape Grim Scotch Fillet (GF, D)  | 49 |
| Center seam of fat provides excellent flavour whilst grilling  |    |
| Portuguese Chicken Breast (GF, D)  | 42 |
| Sous vide in Portuguese spice, olive oil, lemon & thyme<br>Chargrilled & basted w' EVOO, lemon & herbs |    |
| Tasmanian Pork Ribs (6)(GF)  | 42 |
| 16 hour sous vide BBQ Cajun pork ribs  |    |
| 400gm Wagyu MB 5+ Rump (GF, D)   | 69 |
| Full flavoured Rangers Valley marbled cut  |    |

### POTATO SIDES

Medley of roasted beetroot, sweet potato & balsamic onion  
Thick cut Dukkha sweet potato wedges  
Ashgrove Bush Pepper cheese gratin  
Classic Dauphine potato

### VEGETABLE SIDES

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|--|----|
| Beans & Brussel Sprouts (GF, V, VG, D)   | 14 |
| Green beans & brussels sprouts in a delicate tomato & coconut curry                    |    |
| Glazed Baby Carrots & Broccolini (GF, VA, DA)  | 14 |
| Sweet glazed baby carrots, seasoned broccolini & nuts tossed in butter                 |    |
| Noodle & Mushrooms (V, VG, D)  | 14 |
| Buckwheat noodles, w' mushrooms, cucumber, edamame beans, radish, herbs & sesame glaze |    |

### SAUCES

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| Sautéed Huon mushrooms w' red wine & thyme jus | 5.5 |
| Brandy & green peppercorn jus                  | 4.0 |
| Garlic & herb butter (GF)                      | 4.0 |
| Tasmanian truffle butter (GF)                  | 4.5 |

### TASTING PLATTER FOR 2

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| Hamer's Grill Platter  | 126 |
| Chef's selection of Tasmanian meats including slow cooked BBQ brisket & smoky BBQ ribs; roast veg medley; skewers & truffle mushroom croquettes, crispy sweet potato wedges & spicy chicken wings w' a side of your choice |     |

### VEGETARIAN AND VEGAN

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|--|----|
| Falafel Salad (V, VGA, DA)   | 32 |
| Lentils, falafel, berries, garden greens, seed & nut mix w' creamy yoghurt, balsamic & EVOO dressing.                        |    |
| Roasted Vegetable Ravioli (V)  | 32 |
| Pumpkin & sage filled ravioli w' in a creamy garlic & white wine sauce w' sautéed Huon mushrooms, fresh basil & Grana Padano |    |