

# HAMER'S



## BAR & BISTRO

### BREADS

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

### TASMANIAN OYSTERS (6)

- Natural w' yuzu (GF, DF) 25
- Natural w' Tasmanian gin dressing 26
- Natural w' wakame & sashimi soy (GF) 26

### ENTRÉES

- Pickled Baby Octopus Salad (GF, DF) 26  
Confit baby potato, rocket, chorizo w' parsley oil.
- Lemon Pepper Squid (DF) 25  
Served with chips & siracha aioli
- Baked Scallops 26  
W' cheesy herb crust
- Ravioli in Norma Sauce (V) 17/30  
Spinach and ricotta filled ravioli, w' ricotta and eggplant cream, Napoli sauce

### MAIN COURSES

- Chef's Skewers (GF, DF) 35  
Changing daily to suit the freshest availability; char grilled w' fresh summer salad of radish, cucumber, snow peas, edamame beans & a light house made dressing
- Moreton Bay Bug, Prawn & Calamari Fettucine 44  
Saffron fettuccine with zucchini, chili, garlic cherry tomato, Napoli sauce & basil
- Fish of The Day (GFO, DFO) 39  
Served with confit baby potatoes & summer veg
- Vegan Summer Risotto (GF, DF, VEGAN) 28  
Chef special risotto with confit cherry tomato, salsa verde & truffle oil
- Add chicken 10
- Add calamari 13
- 200gm Firecracker Salmon 45  
Oven baked Tasmanian salmon w' siracha, ginger & soy marinade, served with confit baby potatoes & summer vegetables
- Mozambique Spiced Chicken (GF, DFO) 38  
Chicken breast on bone marinated with Mozambique spices, served with confit baby potatoes & summer vegetables

### THE TASMANIAN GRILL

- (served w' Tasmanian seasonal vegetables, choice of either confit baby potatoes or seasoned fries & with a sauce of your choice)
- 250g Cape Grim Scotch Fillet (GF, DFO) 48
- 250g Pork Loin (GF, DFO) 39
- 400g T-Bone (GF, DFO) 65

### SAUCES

- 4.5
- Sauteed Huon mushrooms w' red wine and thyme jus (GF, DF)
- Brandy and green peppercorn jus (GF)
- Redwine jus (GF, DF)
- Siracha mayo (GF, DF)
- Garlic mayo (GF, DF)

### SIDES

- Carrots & Broccolini (GF, V, DFO) 13  
Sweet glazed baby carrots, seasoned broccolini & nuts tossed in butter
- Medley (VEGAN, DF, GF) 13  
Roasted beetroot, sweet potato & red onion
- Green Salad (GF, V, DA) 13  
Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives, capsicum, sliced almonds
- Confit Baby Chat Potato (GF, DFO, VEGAN) 13  
Herb slow confit chat potato

### DESSERT

- Coconut Panna Cotta (GF, VEGAN) 14  
W' mango coulis
- Crunchy Churros 14  
Classic Spanish churros served with cinnamon dust, chocolate sauce & cream
- Chocolate Brownie (GF) 14  
Vanilla ice cream & chocolate sauce
- Basil Sorbet (GF, DF, VEGAN) 14  
House made basil sorbet with fresh strawberries
- Affogato 11  
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