

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)

- Natural w' yuzu (GF, D) 24
- Kilpatrick w' Tasmanian Worcestershire (GF, DF) 24

ENTRÉES

- West Coast Creamy Seafood Chowder (GFA) 22
White fish, prawns, scallops, squid with Turkish bread
- Honey Soy Chicken Wings 5 (GF, DF) 17
Crispy, sticky Asian style chicken wings
- Lemon Pepper Squid (D) 24
Served with chips & yuzu aioli
- Hot Smoked Salmon Salad (GF, DF) 22
Edamame beans, broccoli, smoked salmon, baby spinach leaves, flaked almonds, capers tossed in wholegrain mustard dressing
- Hamers Garden Salad (V, DF, GF) 19
Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives, capsicum & mushrooms

MAIN COURSES

- Portuguese Chicken Breast (GF, D) 38
Sous vide in Portuguese spice, olive oil, lemon & thyme, chargrilled & basted w' EVOO, lemon & herbs
- Tennessee Style Pork Ribs 37
House-made special sauce with slaw, sweet potato chips & aioli
- Lamb Shank 39
Served with Truffle mash with winter vegetables & red wine jus
- 15hr Slow Braised Beef Cheeks (DFA) 42
Served with truffle mash with winter vegetables & red wine jus
- Chefs Special Curry of The Day (GFA) 33
Served with steamed rice, raita & papadums
May contain bones
- 250gm Cape Grim Scotch Fillet (GFA) 48
Centre seam of fat provides excellent flavor whilst grilling, served with your choice of truffle mash, or chips & salad
- 200gm Firecracker Salmon 45
Oven baked Tasmanian Salmon marinated in hot sauce, maple syrup, ginger & soy sauce served with your choice of truffle mash or chips & salad
- Pumpkin & Sage Ravioli (V) 32
Creamy garlic & white wine sauce w' sautéed Huon mushrooms, fresh basil & Grana Padano

- Creamy Chicken Fettuccine Pasta 36
Roasted pumpkin pesto, baby spinach & pine nuts
- Falafel Salad (VEG) 32
Lentils, falafel, berries, garden greens, seed & nut mix w' creamy yoghurt, balsamic & EVOO dressing

SIDES

- Carrots & Broccolini (GF, V, DA) 13
Sweet glazed baby carrots, seasoned broccolini & nuts tossed in butter
- Medley (GF, V, DF) 13
Roasted beetroot, sweet potato & balsamic onion
- Green Salad (GF, V, DA) 13
Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives, capsicum, sliced almonds
- Sweet Potato Wedges (GF, V, DA) 13
House made thick cut Dukkha sweet potato wedges

SAUCES

- Sauteed Huon mushrooms w' red wine & thyme jus 5.5
- Brandy & green peppercorn jus 4.0

DESSERT

- Classic Panna Cotta 14
Yoghurt panna cotta passion fruit coulis and mint
- Crunchy Churros 14
Classic Spanish churros served with cinnamon dust & chocolate sauce
- Chocolate Brownie 14
Ice cream & chocolate sauce
- Cheese plate 22
Three Tasmanian soft cheeses, please ask your waiter
- Affogato 11
Scoop of Vanilla ice cream with a shot of espresso
- Add a liqueur 8

LIQUEURS

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