

HAMER'S



BAR MENU

Bacon and Garlic Cheese Bread	\$15
Baguette, confit garlic, olive oil, chives	
Seafood Chowder (GFA)	\$22/\$29
White fish, prawns, scallops, squid, with Turkish bread	
Cauliflower Bites	\$22
Tempura cauliflower bites with tangy gochujang spicy mayo	
Chips & Aioli	\$9
Crispy chips with aioli	
Tasmanian Oyster (6)	
Natural with orange yuzu (GF, DF)	\$25
Natural with Tasmanian gin dressing (GF, DF)	\$26
Kilpatrick w' Tasmanian Worcestershire (GF, DF)	\$26
Beef Burger	\$26
Lettuce, tomato, cheese, pickled gherkins, house made smokey tomato relish, served with fries & aioli	
Korean Fried Chicken Burger	\$26
Lettuce, kimchi slaw, gochujang mayonnaise, pickles, served with fries & aioli	
Veggie Burger	\$25
A hearty patty made from mushroom, buckwheat & broad beans topped with pickle, lettuce, tomato, vegan mayo, served with fries & aioli	
Old Classic Aussie Parm	\$29
300g crumbed chicken breast schnitzel, topped with smoked pandani leg ham, Napoli sauce & melted mozzarella cheese, served with fries or garden salad	
250gm Cape Grim Scotch Fillet (GFA)	\$49
A premium, grass-fed Cape Grim scotch fillet, cooked to your liking. Served with truffle mash & vegetables or chips & salad	
Sauces	
Sauteed Huon mushrooms w' red wine & thyme jus (DF, GF)	4.0
Brandy & green peppercorn jus (DF, GF)	4.0
Traditional jus (DF, GF)	4.0