

# HAMER'S



## BAR & BISTRO

### TASMANIAN OYSTERS (6)

Natural w' Lemon Wedges (DF, GF) (A)	28
Kilpatrick w' Tasmanian Worcestershire (GF, DF)	29

### ENTRÉES

Pork Belly Bites (DF)	23
<i>Tossed in a sticky home-made BBQ Sauce</i>	
Soup of the Day (Please ask your host for dietaries)	16.5
<i>Chef's seasonal soup, served with oven-baked bread</i>	
Buffalo Chicken Wings (DFO)	23
<i>Golden fried chicken wings coated in buffalo sauce, served with sour cream</i>	
Garlic Bread (V)	11
<i>Add cheese &amp; bacon</i>	5

### MAIN COURSES

Sous-vide Chicken Breast (GFO, DFO)	38
<i>Juicy chicken breast marinated w/ Fresh herbs and EVOO, sous-vide for 2.5 hours, served with a side of creamy mushroom sauce, mash &amp; seasonal veg or chips &amp; salad</i>	
Mixed Mushroom Risotto (V, GFO)	36
<i>A classic mix of mushrooms, arborio rice, white wine, finished with grana Padano and truffle oil</i>	
250gm Bass Strait Scotch Fillet (GFO, DFO)	49
<i>Char grilled scotch fillet, served with mash &amp; seasonal veg or chips &amp; salad</i>	
Grilled Salmon (A) (GF, DFO)	45
<i>Seared salmon w/ creamy dill sauce, served with mash &amp; seasonal veg or chips &amp; salad</i>	
Lamb Ragu	38
<i>5-hour braised lamb w/ pappardelle topped with parmigiana Reggiano</i>	

### SIDES

Creamy Mashed Potatoes (V, GF)	13
Hamers Garden Salad (V, DF, GF)	13
<i>Crisp mixed lettuce tossed with house dressing, tomato, onion, cucumber, olives &amp; capsicum</i>	
Chips & Aioli (V, DF)	10
<i>Crispy chips with truffle aioli</i>	

### EXTRA SAUCES

Creamy mushroom sauce (GF)	4
Green peppercorn gravy (GF)	4
Traditional gravy (DF, GF)	4
Tomato/BBQ	2
Truffle aioli (GF, DF)	2

### DESSERT

Homemade Chocolate Brownie	16
<i>Warm Chocolate brownie w/ Chocolate sauce, Vanilla ice cream and a berry compote</i>	
Hamer's Apple Crumble (GF, DFO)	16
<i>Cinnamon apple, Buttery oat crumble w/ Vanilla ice cream</i>	
Affogato (GF)	11
<i>Scoop of Vanilla ice cream with a shot of espresso</i>	
<i>Add a liqueur</i>	8

### LIQUEURS

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

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

V Vegetarian - GF Gluten Free - VEG Vegan - DF Dairy Free - VO Vegetarian option - GFO Gluten Free option - DFO Dairy Free option - A Australian - I Imported - M Mixed Origin