

Hamers Bar Valentine's Day menu

3 courses \$ 85 pp - 2 courses \$75pp

Sparkling on arrival

TO START

Grilled flatbread, our za'atar,
Cannellini bean hummus, cumin burnt butter.

ENTRÉE

Tiger prawns, pomegranate molasses, smoked tomato (GF,DF)

or

Half dozen Pacific oyster & guindilla pepper dressing (GF,DF)

or

Heirloom tomatoes with green olives & extra virgin olive oil (GF,VG)

MAIN COURSE

250g SCOTCH FILLET (GF)

Grilled scotch fillet with roasted sweet potato, green beans, beef jus

or

SALMON (GF)

Hazelnut & citrus crust, cumin pumpkin puree,
charred vegetables and lime butter sauce

or

MOROCCAN SPICED ROASTED CAULIFLOWER (GF)

with beetroot humus, haloumi, crispy chickpeas and furikake

or

Our Signature 400gm Cape Grim T bone (GF)

(supplement \$25)

Coal grilled T-Bone steak, potato gratin, charred broccolini, red wine jus

DESSERT

Country Pavlova

with assorted seasonal fruit, fresh berries and fresh Chantilly cream

or

Red velvet cake

Strawberries compote, rose Chantilly, pistachios, strawberry ice cream.

or

Tasmanian Cheese

2 local cheeses, quince paste, crackers, dried fruit and nuts.