

HAMER'S



BAR & BISTRO

STARTER

Garlic & Herb French Stick (V)	\$9
Spinach & Ricotta Pull Apart Loaf (V)	\$10
Hamer's Soup with bread & butter	\$11
Tasmanian Char Grilled Octopus (GF) on eggplant garlic crème & smoked paprika mayo	\$20
Cape Grim Beef Tataki (DF) with onion ponzu & soy sauce pickled egg yolk	\$20

MAIN

Butternut Pumpkin Risotto (V) topped with roasted pumpkin, pine nuts & Grana Padano cheese	\$25.5
Slow Braised Cape Grim Beef Cheeks (GF) with cauliflower potato crème, buttered Brussels sprouts & spiced jus	\$33
Petuna Crispy Seared Salmon Fillet (GF) on turmeric potatoes in rasam broth	\$33
Moroccan Style Lamb Cutlets (GF) on spiced chickpea crush, sweet potato bake, pistachios & yoghurt	\$38.5
Sweet Potato & Lentil Curry (VEGAN) with crispy sesame chickpeas and coconut rice	\$31

OUR CLASSICS

Hamer's Beef & Cheese Burger with lettuce, tomato, tomato relish on brioche bun & chips	\$22
Chicken Schnitzel (DF) with chips, garden salad & gravy	\$24
Chicken Parmigiana topped with ham, Napoli sauce & cheese, with chips & garden salad	\$27

Vegetarian Schnitzel (V) with chips and garden salad	\$26
Crumbed Whiting Fillet with Greek salad, chips & house-made tartar sauce	\$26
Australian Grass Feed Porterhouse Steak (GF) with salad or buttered beans & chips or sweet potato bake	\$36

SAUCE

Original Gravy (DF)	English Mustard (GF, DF)
Black Garlic Aioli (V, GF)	Dijon Mustard (DF)
Mushroom Gravy (DF)	Seeded Mustard (V)
Tomato Sauce	BBQ Sauce
Extra Sauce \$2.00	

SIDE

Buttered French Beans & Parmesan Crumb (V, GF)	\$10
Chips & Black Garlic Aioli (V)	\$9
Moroccan Sweet Potato Bake (V, GF, DF)	\$9
Garden Salad (V, GF, DF) with tomato, Spanish onion, radish, capsicum, carrot & topped with French dressing	\$9

DESSERT

Chocolate & Hazelnut Tarte (V) with orange oil infused crème fresh	\$12
Apple & Rhubarb Crumble (V) with vanilla bean ice cream	\$12

All items with V, GF or DF are or can be vegetarian,
gluten free or dairy free

