

HAMERS

Bar & Grill

Garlic Bread (V) \$8.5

Garlic & Cheese Bread (V) \$10

Hamer's house loaf \$13
aged balsamic, cradle coast olive oil & house
whipped bush dust butter (V)

Small Plates

Woody Island (TAS) Oysters
Natural each \$4.5
Kilpatrick each \$4.8
(minimum of 3)

Soup of the day \$13.5
w/ sour dough roll

Deep Fried Calamari \$16
Szechuan pepper spiced w/ Japanese cucumber
salad & wasabi mayo

Pan fried Tasmanian scallops \$19.5
w/ roasted red pepper & pineapple salsa (GF)

Big Plates

Steak Sandwich \$26
Char grilled Bass Strait porterhouse
w/ bacon, onion, lettuce, tomato, BBQ sauce &
beer battered chips (DF)

Gourmet lamb burger \$22
w/ roasted eggplant, lettuce, tomato, tzatziki &
beer battered chips

Hamer's Caesar Salad \$22
w/ crispy prosciutto, garlic croutons, boiled egg,
garlic aioli & shaved parmesan cheese

+ spiced chicken \$26
+ local smoked salmon \$28

Chicken Schnitzel \$24
w/ beer battered chips, garden salad & gravy (DF)

Chicken Parmigiana \$27
w/ beer battered chips & garden salad

Wild Clover Lamb & Pea Pie \$27
w/ beer battered chips & salad

Coconut & Tamarind Curry \$30
w/ roasted pumpkin, eggplant & lentils
w/ green beans, basmati rice & cashew crumb
(V,GF,DF)

+ spiced chicken \$34.5

Indian Butter Chicken \$26.5
w/ basmati rice, poppadum, cucumber raita &
fresh coriander (GF)

Crispy Battered Flathead Fillets \$28
w/ beer battered chips, salad & tartare sauce

Spaghetti Bolognese \$20
w/ shaved parmesan

Hamer's seafood linguine \$32
w/ prawns, squid, Tasmanian scallops, mussels,
cherry tomato, confit of garlic & creamy
chipotle sauce

HAMMERS

Bar & Grill

From The Grill

All grill items are served with your choice of beer battered chips *or* baked jacket potato w/ herb & garlic butter and your choice of sauce.

Please note that well-done steaks can take more than 40 minutes to cook.

Macquarie Harbour Salmon cutlets \$35
250gm Pepper crusted

Eye fillet steak (220gm) \$45
Bass Straight Prime cut

Porterhouse (300gm) \$40
Firm textured, flavoursome steak from Bass Straight

Scottsdale Pork Cutlet (350gm) \$32
w/ Vegemite marinade sourced from Scottsdale TAS

Chicken Breast \$32
wrapped in Prosciutto

Sauce

Chipotle Mayonnaise (V)

Port Wine Jus (GF, DF)

Herb & Garlic Butter (V)

Extra Sauces \$2.00

Original Gravy (DF)

Wild Mushroom (DF)

Béarnaise (V)

Sides

\$9

Char grilled broccolini *(V,GF,DF)*

Honey glazed black sesame seed young carrots
(V,GF,DF)

Crunchy salad leafs & homemade dressing *(V,GF,DF)*

Beer battered chips & chipotle mayo *(V)*

Rustic potato sidewinders with sweet chilli and sour cream *(V)*