

# HAMERS

Bar & Grill

Garlic Bread (V) \$8.5  
Garlic & Cheese Bread (V) \$10

## Small Plates

Soup of the day \$13.5  
*w/ our house made herb focaccia*

Pan Seared Tasmanian Scallops (GF) \$19.5  
*w/ fennel and parsnip cream,  
baby capers & browned nut butter*

Char Grilled Calamari (GF) \$17  
*w/ garlic, Spanish aioli & wild herb salad*

Warmed Baked Butternut Pumpkin & Red Onion Salad (V, GF) \$16.5  
*w/ Westhaven goats cheese curd & toasted pepitas*

## Big Plates

Hamers Gourmet Wild Venison & Pepper Berry Pot Pie \$27  
*topped w/ potato mash, w/ chips & garden salad*

Butternut Pumpkin & Cauliflower Coconut Curry (Vegan, GF) \$29.5  
*w/ jasmine rice & coriander leaves*

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

Chicken Parmigiana \$27  
*topped w/ ham, Napoli sauce & cheese,  
w/ chips & garden salad*

Hobart Brewing Beer Battered Gummy Shark \$29.5  
*w/ chips, coleslaw & tartare sauce*

## Pizza Classics

*(gluten free pizza bases are available)*

Margherita (V) \$23  
*w/ our house made tomato sauce & cheese*

Hawaii \$25  
*w/ our house made tomato sauce, ham,  
pineapple & cheese*

Meat Lovers \$25  
*w/ ham, salami, pepperoni, roast beef, bacon,  
onion, our house made smoky BBQ sauce & cheese*

Supreme \$25  
*w/ ham, onion, capsicum, mushroom, salami,  
black olives, our house made tomato sauce & cheese*

## Pizza Gourmet

*(gluten free pizza bases are available)*

Macquarie Harbour Smoked Salmon \$28  
*w/ red onion, baby capers, dill, feta cheese,  
crème fraiche & garlic oil*

Vegie Deluxe (V) \$28  
*w/ our house made tomato sauce,  
roasted pumpkin, spiced cauliflower, baby spinach  
red onion, portobello mushrooms, cherry tomatoes,  
basil & Westhaven goats cheese*

Indian Spiced Chicken \$28  
*w/ our house made tomato sauce, capsicum,  
caramelised onion, cheese, coriander,  
topped with minted yoghurt*

## Extra Toppings Each

**\$1.50**

# HAMMERS

Bar & Grill

## From The Grill

All grill items are served with your choice of chips & salad *or* char grilled vegetables and your choice of sauce.

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

Macquarie Harbour Salmon Fillet \$38  
200 gm Fennel Seed Crusted

Lemon & Rosemary \$30  
Infused Half Chicken

Porterhouse \$40  
300gm grow in the coastlines of 39o latitude of the Bass Strait, perfect growing conditions for grass-fed & free range beef

Cape Grim Flank Steak \$38  
250gm w/ chimichurri – one of the tougher cuts but most flavoursome taste, chef recommends med-rare

## Sauce

*Chimichurri (V)*

*Port Wine Jus (GF, DF)*

*Herb & Garlic Butter (V)*

*Mixed Peppercorn Sauce (GF, DF)*

*Original Gravy (DF)*

*Wild Mushroom (DF)*

*Spanish Aioli (V)*

**Extra Sauces \$2.00**

## Sides

**\$9**

Char Grilled Vegetables *(V,GF,DF)*

Potato Mash *(V,GF)*

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

Chips & Spanish Aioli *(V)*

Rustic Potato Sidewinders w/ Sea Salt & Rosemary *(V)*

Garden Salad w/ Homemade Balsamic Dressing  
*(V)*

## VALHALLA ICE CREAM

Valhalla ice cream is made to their own recipe using only the finest ingredients that Tasmania can offer. They only use the purest cream from cows that fed on lush green pastures and drink from fresh mountain streams. Fruit is supplied freshly picked from local Tasmanian orchards, and finally the secret ingredient – a passion to produce a taste fit for the Gods, after all “Valhalla” was the hall the Viking Gods came to feast.

### Dine In

Single scoop	\$6.00
Double scoop	\$9.00
Triple Scoop	\$12.00

Served in sundae glass with choice of topping:

Chocolate sauce  
Butter scotch  
Raspberry sauce

Additional toppings \$1.00 each:

Chocolate chips  
Roasted peanuts & 100`s & 1000`s

### Take away

Waffle cone single	\$4.50
Waffle cone double	\$6.00

Additional toppings \$1.00 each:

Chocolate chips  
Roasted peanuts & 100`s & 1000`s