

## DINNER MENU

Garlic bread	\$8.00 (V)
Garlic & cheese bread	\$9.50 (V)
Mezze plate-Hamers house loaf <i>with spicy roast pumpkin &amp; feta dip, Middle Eastern beetroot dip, balsamic olives, hot smoked ocean trout with honey mustard dressing</i>	\$22.00 (V)

### ENTRÉES

Grilled bruschetta with balsamic roasted Swiss brown mushrooms, King Island blue cheese & lavender honey drizzle	\$14.50 (V)
Woody Island (TAS) oysters (min of 3 each type):	
- Natural with fresh lemon	\$4.20each (GF)
- Kilpatrick	\$4.50each
- Golfo – mango, cucumber & coriander salsa & serrano chilli sauce	\$4.80each(GF)
Hamers soup of the day with house-baked sour dough roll	\$13.00
Smoked salmon & avocado timbale with rocket & parmesan salad & crisp bread	\$18.00(GF)
Lamb kofta kebab with quinoa tabbouleh salad & mint yoghurt dressing	\$16.50(GF)
Candied pear, prosciutto, King Island blue cheese & roasted walnut Salad with raspberry vinaigrette	\$16.50(GF)
Pan seared Tassie scallops on cauliflower puree, chorizo crumb & baby herbs	\$19.50(GF)
Deep fried salt & pepper calamari salad with garlic aioli dressing	
	Entrée \$14.50
	Main \$26.00

# HAMERS

Bar & Grill

## MAINS

Ancient seed crusted yellow fin tuna fillet on roasted beetroot, pumpkin, cauliflower & rocket salad with turmeric & yoghurt dressing	\$29.00(GF)
Hamers gourmet pie with Cape Grim beef braised in red wine & mushrooms with mixed garden salad & chips	\$25.50
Grilled duck breast on candied pear, prosciutto, King Island blue cheese & roasted walnut salad with raspberry vinaigrette	\$37.50(GF)
Indian butter chicken with basmati rice, poppadum, cucumber riata & fresh coriander	\$26.00(GF)
Seafood risotto with selection of prawns, calamari, mussels, scallops & local fish with garlic & chilli infused olive oil & shaved parmesan cheese	\$32.00(GF)
Prawn & bacon fettuccine in garlic cream sauce, cherry tomatoes, baby spinach & shaved parmesan cheese	\$28.50
Spaghetti "aglio e olio" - sautéed garlic, capers, sundried tomatoes, parsley, lemon juice, black olives & shaved parmesan	\$25.00 (V)
Add chicken	\$28.50

## FROM THE GRILL

All grill items are served with your choice of chips **OR** sour cream, parmesan & spring onion smashed chat potatoes, buttered spinach & your choice of sauce.  
Please note that well-done steaks can take more than 40 minutes to cook.

300g Roland Range porterhouse steak <i>Firm textured, flavoursome steak sourced from Sheffield TAS</i>	\$39.50
220g Tasmanian prime eye fillet steak <i>Tasmanian sourced connoisseur cut</i>	\$45.00

# HAMMERS

Bar & Grill

200g Macquarie Harbour ocean trout fillet <i>Sourced from Petuna Seafoods</i>	\$32.00
400g Scottsdale pork T-bone steak <i>Sourced from Scottsdale TAS</i>	\$29.00
200g Marinated Lenah wallaby steak <i>Sourced from Lenah Valley TAS</i>	\$31.00
Half authentic Jamaican`s jerk chicken with jerk sauce, rice & peas	\$27.50

## Sauces:

*Brandy Peppercorn*

*Red Wine Jus (GF)*

*Chipotle Butter (V, GF)*

**Extra Sauces \$2.00**

*Traditional Gravy*

*Forest Mushroom*

*Honey Mustard Hollandaise(V)*

## SIDES

Steamed seasonal vegetables (GF,V)	\$8.50
Smashed potatoes (V,GF)	\$8.50
Garden salad (V,GF)	\$8.50
Chips (V)	\$8.50
Steamed basmati rice (V,GF)	\$8.50
Roasted beetroot, pumpkin &cauliflower with yoghurt dressing (V,GF)	\$8.50

All items with **V** or **GF** are **or** can be *vegetarian* or *gluten free*.

## DESSERT

### 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

*Choose from today`s selection:*

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

Served in sundae glass with choice of topping:

- Chocolate fudge
- Butter scotch
- Raspberry sauce
- Choco top coating

Additional toppings \$1.00 each:

- Cracked crunchie bar
- Chocolate chips
- Roasted peanuts
- Choco top coating & 100`s & 1000`s

#### Take away

Waffle cone single	\$4.50
Waffle cone double	\$6.00
Choco top coating	\$1.50

Additional toppings \$1.00 each:

- Cracked crunchie bar
- Chocolate chips
- Roasted peanuts
- Choco top coating & 100`s & 1000`s