

DINNER MENU

Garlic bread (V)	\$8.5
Garlic & cheese bread (V)	\$10
Hamer's house loaf with aged balsamic, cradle coast olive oil & house made whipped bush dust butter	\$13

ENTRÉES

Woody Island (TAS) Oysters (min of 3 each type):

- Natural with fresh lemon (GF, DF) \$4.50 each
- Kilpatrick (DF) \$4.80each
- with pickled ginger, cucumber and coriander salsa (GF, DF) \$4.80 each

Hamer's soup of the day with bread roll	\$13.5
Grilled bruschetta with garlic & sesame roasted eggplant, marinated Westhaven feta cheese, rocket leaf & basil oil (V)	\$15.5
Deep fried Szechuan spiced calamari with Japanese cucumber salad & wasabi mayo	\$16
Teriyaki spiced tuna fillet with avocado, roasted capsicum & shiso Salad (GF,DF)	\$19
Candied pear, prosciutto, King Island blue cheese & roasted walnut salad with raspberry vinaigrette (GF)	\$17
Pan fried Tasmanian scallops with roasted red pepper and pineapple salsa (GF)	\$19.5

HAMERS

Bar & Grill

MAINS

Asian style yellowfin tuna fillet with crunchy noodle salad, sesame roasted peanuts & lemongrass infused soy dressing	\$29.5
Hamer's gourmet wild clover lamb & pea pie with beer battered chips & garden salad	\$27
Pan fried duck breast on candied pear, prosciutto, King Island blue cheese & roasted walnut salad with raspberry vinaigrette (GF)	\$39
Indian butter chicken with basmati rice, poppadum, cucumber riata & fresh coriander (GF)	\$26.5
Hamer's seafood linguine with prawns, squid, Tasmanian scallops, mussels, cherry tomato, confit of garlic and creamy chipotle sauce	\$32
Coconut and tamarind curry with roasted pumpkin, eggplant & lentils with green beans, basmati rice & cashew crumb (V,GF,DF)	\$30
add Chicken	\$34.5

FROM THE GRILL

All grill items are served with your choice of beer battered chips or leek & parmesan smashed potato.

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

250g pepper crusted Macquarie Harbour salmon cutlets <i>Sourced from Petuna Seafood's</i>	\$35
220g Bass Strait prime eye fillet steak <i>Tasmanian sourced connoisseur cut</i>	\$47
300g Bass Strait porterhouse <i>Firm textured, flavoursome steak sourced from Tasmania</i>	\$40
or try with our famous Vegemite marinade	\$42

HAMMERS

Bar & Grill

500g Scottsdale Pork tomahawk steak <i>Sourced from Scottsdale TAS</i>	\$47
250g Prosciutto wrapped chicken breast	\$32
250g Herb rubbed Lenah wallaby porterhouse steak <i>Sourced from Lenah Valley TAS</i>	\$35

Sauces:

Chipotle Mayonnaise (V)

Port Wine Jus (GF, DF)

Whipped Herb and Garlic Butter (V)

extra Sauces \$2.00

Original Gravy

Wild Mushroom

Béarnaise Sauce

SIDES

Char grilled broccolini (V,GF,DF)	\$9
Honey glazed black sesame seed young carrots (V,GF,DF)	\$9
Leek & parmesan smashed potato (V,GF)	\$9
Crunchy salad leafs & homemade dressing (V,GF,DF)	\$9
Beer battered chips & chipotle mayo (V)	\$9
Rustic potato sidewinders with Tasman Sea Salt and Rosemary (V)	\$9

All items with **V**, **GF** or **DF** are **or** can be *vegetarian, gluten free or dairy 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 feed on lush green pastures and drink from fresh mountain streams. The fruit is 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 a sundae glass with a choice of topping:

- Chocolate fudge
- Butter scotch
- Raspberry sauce

Additional toppings \$1.00 each:

- Cracked crunchie bar
- 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:

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