

HUMMER

HUMMER MENU 1

STARTER TO SHARE

Bread antipasto & gravlax boards

Oven baked panini bread w olive oil balsamic & macadamia roasted pepper dip,
Old Italian Style cured local meats w slow oven roasted fennel & herb olives
Cured NZ King salmon gravlax w fresh lemon

MAINS

Grass fed porterhouse steak 300g

creamy paris mash, pancetta wrapped beans, honey roasted baby carrots & pepper sauce

Flame grill Portuguese chicken

w seasonal salad, chips & fresh lemon

Bangalow sweet pork scotch fillet

truffled shallot & potato gratin, buttered macadamia crusted gourmet mushrooms, seared asparagus & madeira port jus

Fresh fish of the day

nicoise salad (potato, french beans, boiled egg, olives, tomato, parsley, olive oil & lemon dressing)
w roasted red pepper basil sauce

Chive garlic polenta cake

w baked pecorino cauliflower & zucchini gratin, baby spinach, marinated cherry tomatoes, goats cheese & roasted red pepper sauce

DESSERT

Selection of cheese w fresh apple, muscatels, quince paste & crackers

Tasmanian Heritage Farm House Double Brie, Maffra Cheddar, Fourme D'Ambert

Warm chocolate & walnut slice

drizzled in fresh cream, chocolate ice cream & berry compote (gluten free)

Passionfruit crème brulee

w crispy toffee crust, fresh berries & pistachio biscotti

Affogatto

vanilla ice cream, hazelnut Frangelico liquor & Toby's estate short black

Starter & Main \$89 person

Dessert \$16 person

