

HUMMINGBIRD

Restaurant & Lounge Est. 2000

Snack

Marinated warmed olives	6
Pacific oysters, mignonette <i>naturel or tempura (+ 50c)</i>	MP
House focaccia, fermented pumpkin hummus, toasted seeds	9
Pork rinds, apple ketchup	8
Seasoned corn ribs	9

Small

Smoked salmon taramasalata, chive, radish, lavosh	16
Beef carpaccio, truffle cream, cornichons, watercress, chicory	20
Buttermilk fried chicken, lemon and herbs, pasilla aioli	18
Grilled zucchini, buffalo mozzarella, witloof, orange and marjoram	18
Raw fish, kelp cream, green olive	20
Mushroom pate, apple ketchup, pickled apple, focaccia, hazelnut	18

Large Plates & Grill

12 hour lamb shoulder, salsa verde, lamb jus <i>for 2 ppl.</i>	85
250g aged sirloin	35
500g ribeye on the bone	65
Parmesan gnocchi, charred greens, seeds, walnut butter, parmesan crisp	35
Day boat fish, new season potatoes, roasted leek, sauce Nantais, keta	MP
Corn and saffron risotto, charred corn, salsa verde, capers	25

Side

Panzanella salad, orange and marjoram	9
Waldorf salad, chicory, walnut, celery, grape, blue monkey	11
Charred broccoli, fennel, sesame & ginger cabbage slaw	9
Charred greens, lemon butter	9
Skinny fries, salt, ketchup & pasilla aioli	9
New season potatoes, fresh herbs	9

For any dietary requirements, please speak to your waiter.

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Sweet

Lemon posset, strawberry, meringue	16
Caramelized chocolate mousse, preserved cherries, honeycombe, crème fraiche	16
Chilled coconut rice pudding, pineapple, mint, passionfruit & ginger	16
Sticky toffee pudding, toffee sauce, vanilla bean ice cream	16

Cheese

Choose from 4 cheeses

Quince, burnt apple, lavosh	
One. Two. Three. Four.	20/28/36/44

Fortified & Sweet Wines

	GLS	BTL
Campbells Rutherglen Muscat NV, <i>Rutherglen, VIC</i>	15	70
Niepoort Ruby Port <i>Porto, Portugal</i>	12	
Niepoort Tawny Port <i>Porto, Portugal</i>	12	
Gonzalez Byass Nectar Pedro Ximinez <i>Jerez, Spain</i>	14	

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