



HALLAMS

WATERFRONT RESTAURANT

EST 1996

Lunch Menu

Oysters & Chilled Prawns

Lease 65 Oysters St Helens

Natural lemon chardonnay vinegar mignonette	½ dozen 26	dozen 48
Cucumber & basil Tasmanian gin & tonic granita	½ dozen 26	dozen 48
Nahm jim nori	½ dozen 26	dozen 48
Stout & pancetta kilpatrick	½ dozen 26	dozen 48

Chilled prawns & condiments | house cocktail sauce | seaweed aioli | nahm jim dressing 28

Mains

Citrus & beetroot cured ocean trout salad house ricotta baby beets kipfler potato	26
Spring Bay mussels fragrant coconut broth herbs house flat bread	25
Tassie beer battered market fish house cut chips house tartar soft herb salad	28
Cape Grim sirloin asparagus chimichurri garlic cream organic leaves	36
Local scallop omelette crustacean aioli salmon roe dashi broth seaweed	27
House made pappardelle summer veg verde local chèvre slow cooked egg	24

On the Side

House made chips herb salt smoked garlic aioli	9
Yorktown organic leaves radish citrus	9
Heirloom tomato ponzu basil pine nuts local goats cheese	10
Asparagus onsen egg tarragon vinaigrette soft herbs	10
Baby cos lemon buttermilk cured yolk chives	9
House made lemon myrtle & wattle seed focaccia local olive oil sea salt	8

To Finish

“Burnt Pav” charcoal meringue burnt marshmallow coconut chantilly cherry strawberry	16
Textures of raspberry & milk	16
Dark chocolate parfait coffee crumb miso caramel whipped mascarpone	16
Local lemon brûlée tart vanilla crème fraîche	16

Cheese

All locally sourced Tasmanian artisan cheese

Served with house made apple preserve local honeycomb house made lavosh	1 cheese \$14
	2 cheeses \$20
	3 cheeses \$26



HALLAMS

WATERFRONT RESTAURANT

EST 1996

Dinner Menu

Oysters & Raw

Lease 65 Oysters St Helens

Natural lemon chardonnay vinegar mignonette	½ dozen 26	dozen 48
Cucumber & basil Tasmanian gin & tonic granita	½ dozen 26	dozen 48
Nahm jim nori	½ dozen 26	dozen 48
Stout & pancetta kilpatrick	½ dozen 26	dozen 48

Local scallop tartare avocado finger lime young radish avruga caviar tapioca crisp	24
Ocean trout sashimi local wasabi white soy compressed apple crème fraîche trout roe	25

Starters

Tasmanian octopus terrine potato fermented cucumber roasted pepper puree ink	26
Confit heirloom tomato beetroot smoked house ricotta olive sherry vinegar	20
Slow cooked abalone salted pork shiitake white fungus seaweed dashi	32
Roasted tiger prawns kombu burnt butter prawn oil warrigal greens mizuna	26
Local pork organic honey glaze house kimchi black garlic charred onion	24

Mains

Fish of the day	MP
“Bouillabaisse” emulsion mussel squid white fish prawns Israeli couscous	46
Robbins Island wagyu pressed potato roasted marrow Pepperberry jus	49
Roasted Blue Eye leek hazelnut curry spiced beurré noisette watercress	44
House made pappardelle summer veg verde local chèvre slow cooked egg	29
1/2 Tasmania Crayfish seaweed burnt butter garlic cream charred lemon 1 side	MP

To Share

Accompanied with a choice of 2 sides

Whole fish of the day crustacean sauce vierge rainbow chard	MP
Whole Tasmanian crayfish seaweed burnt butter garlic cream charred lemon	MP
Meat cut of the day pressed potato local Pepperberry jus	MP

On the Side

Yorktown organic leave radish citrus verjuice	8
Baby cos lemon buttermilk cured yolk chives	9
Tomato basil pine nuts ponzu local goats cheese	10
Asparagus onsen egg tarragon vinaigrette soft herbs	10
House made chips herb salt smoked garlic aioli	9

To Finish

“Burnt Pav” charcoal meringue burnt marshmallow coconut chantilly cherry strawberry	16
Textures of raspberry & milk	16
Dark chocolate parfait coffee crumb miso caramel whipped mascarpone	16
Local lemon brûlée tart vanilla crème fraîche	16

Cheese

All locally sourced Tasmanian artisan cheese

Served with house made apple preserve local Honeycomb house made lavosh	1 cheese \$14
	2 cheeses \$20
	3 cheeses \$26