



HALLAMS

WATERFRONT RESTAURANT

EST 1996

Autumn | Lunch

Oysters | Raw | Small Plates

Lease 65 Oysters St Helens

Natural chardonnay mignonette lemon	½ dozen 26	dozen 48
Nahm Jim nori	½ dozen 26	dozen 48
Pickled local wasabi shoyu mirin tobiko (served warm)	½ dozen 26	dozen 48
Tasmanian gin apple & ginger jelly	½ dozen 26	dozen 48
Kingfish ceviche tigers milk miso mayo avruga caviar tapioca crisp		24
Ocean Trout sashimi local wasabi white soy compressed apple crème fraîche roe		24
House smoked fish croquette aioli tobiko		16
Salt baked beetroot house citrus ricotta olive hazelnuts leek ash sherry vinegar		15
Braised beef jam garlic toast pickled onion cured yolk baby herbs		17

Main Plates

Pici pasta Tasmanian mussel prawn bisque smoked paprika pangratatto dill	27
Confit Strelleyfeild duck leg ragu roasted celeriac rémoulade jus	36
Cape Grim sirloin MBS4+ truffle polenta kale shiitake jus	39
Moo Brew beer battered Pink Ling house cut chips house tartar organic leaf salad	32
Market fish broccolini organic chard confit garlic lemon	MP
Roasted pumpkin risotto pine nut parmesan verde chèvre	25
Local scallop omelette nori aioli trout roe Dashi broth seaweed	28

On the Side

House chips smoked garlic aioli nori & herb salt	12
Organic baby cos lemon buttermilk cured yolk chives	12
Roasted pumpkin pistachio dukkah confit tomato saffron labneh coriander	12
Market greens roasted garlic slow cooked eschalot lemon oil	12
House made fennel seed & herb focaccia local olive oil	9

We kindly advise all diners that a surcharge of 10% applies on Sundays & 15% on any Public Holiday

www.hallamswaterfront.com.au