



HALLAMS

WATERFRONT RESTAURANT

EST 1996

Winter | 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
Sashimi market fish 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
Local pork belly sobise Pepperberry caramel pickled fennel herbs		23

Main Plates

Clam, mussel & local fish chowder smoked bacon garlic & caviar toast	28
Confit Strelleyfield duck leg ragu artichoke cream remoulade jus	36
Cape Grim tenderloin beef jam roasted celeriac kale shiitake jus	39
Moo Brew beer battered pink ling house cut chips house tartar organic leaf salad	32
Market fish	MP
Roasted pumpkin risotto pine nut parmesan chèvre verde	25
Local scallop omelette nori aioli trout roe dashi broth seaweed	26

On the Side

Roast potato smoked sour cream rosemary & nori salt	11
Organic baby cos lemon buttermilk cured yolk chives	11
Roasted pumpkin pistachio dukkah confit tomato saffron labneh	11
Market greens roasted garlic slow cooked eshallot Lemon oil	11
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

Lunch Set Menu

2 course \$42

Entrée

House smoked fish croquette | aioli | Tobiko

Brown & Towns King Oyster mushroom | pickled nameko | truffled grains | smoked almond | black garlic

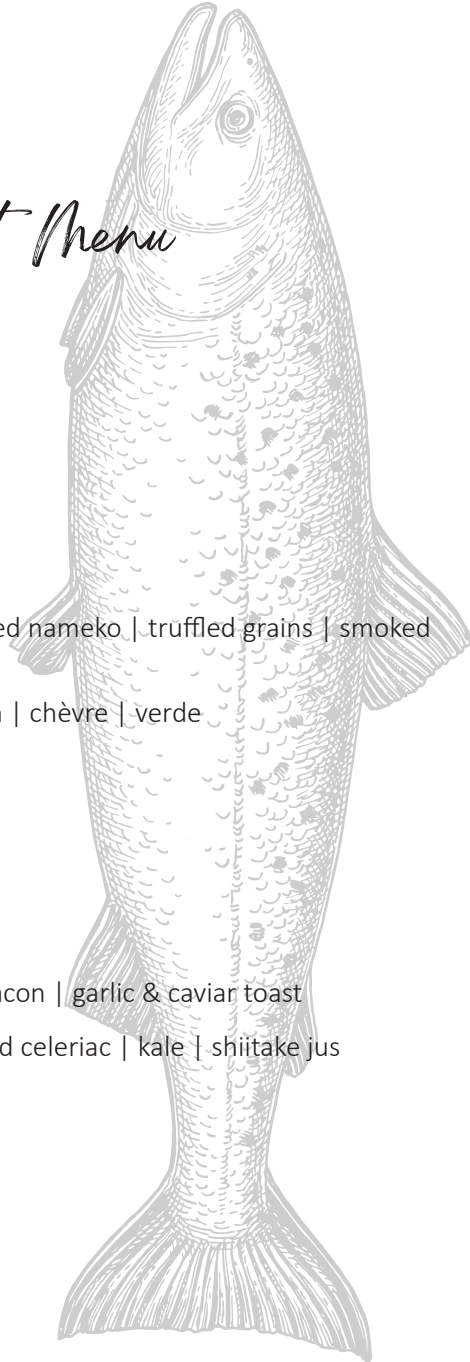
Roasted pumpkin risotto | pine nut | parmesan | chèvre | verde

Main

Fish of the Day

Clam, mussel & local fish chowder | smoked bacon | garlic & caviar toast

12 hour braised Cape Grim beef cheek | roasted celeriac | kale | shiitake jus



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

www.hallamswaterfront.com.au

To Finish

Burnt pav. meringue marshmallow whipped coconut strawberry	16
Anvers dark chocolate parfait coffee crumb miso caramel mascarpone	16
Local apple tart spiced caramel rose & white chocolate mousse compressed apple	16

Affogato

House vanilla bean ice cream espresso	11
Add liqueur	8
Amaretto	
Baileys	
Frangelico	
Belgrove black rye coffee liqueur	

Cheese

All locally sourced Tasmanian artisan cheese

Served with house made apple preserve | local honeycomb | house made lavosh

1 cheese	14
2 cheese	20
3 cheese	26

Digestif

Castarede Napoleon 15yo Armagnac (FRA)	18
05' Victor Gontier Domfrontais Calvados (FRA)	16
Hennessy V.S.O.P (FRA)	14
Lark Classic Cask Single Malt (TAS)	30
Overeem Port Cask Single Malt (TAS)	35
Belgrove Rye Whisky (TAS)	30
Hellyers Road Peated Single Malt (TAS)	14
Hellyers Road Pinot Noir Finish Single Malt (TAS)	16
Starward 'Nova' Single Malt (VIC)	16
Villa Massa Limoncello	12
Grappa Candolini Bianca	12
Belgrove Black Rye Coffee Liqueur	12
Turner Stillhouse Three Cuts Pinot Barrel Rested Gin	13

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

www.hallamswaterfront.com.au

