

HUMMINGBIRD

Restaurant & Lounge Est. 2000



Snack

Marinated warmed olives	8
House made potato crisps, rosemary salt	6
House bread, preserved lemon hummus, toasted sunflower seeds	13
Buttermilk fried chicken, confit garlic & smoked pepper aioli	19
Cold smoked salmon taramasalata, soda bread, pickled cucumber, mustard seeds	19

Entree

Raw fish, wakame, pickled grape, crème fraîche, olive oil, nori	20
Grilled zucchini, buffalo mozzarella, cos, radicchio, orange & marjoram	19
Mushroom pâté, hazelnuts, shiitake, burnt apple, crispbreads	18
Beef tartare, mustard, dill pickle, capers, egg yolk, chives, potato crisps	20
Salt fish croquettes, baby gem, preserved lemon, salsa verde	18

Tuesday Night Sirloin Special

Aged sirloin, red wine jus, skinny fries & glass pinot noir

*available Tuesday evening only

Large Plates

12 hour lamb shoulder, salsa verde, lamb jus for 2+ ppl.	120
Risotto bianco, peas, fennel, artichoke, crème fraîche, herb oil	36
Creamy parmesan & truffle potato gnocchi, broccoli, lemon, Italian parsley, parmesan crisp	38
Today's fish, mussels, leeks & creamed chicken broth	MP

Grill

Prime steer 250g sirloin, red wine jus	42
NZ black origin 500g wagyu flank steak, chimichurri, charred lemon	95
Burger - house-made aged beef patty, cheddar, dill pickles, tomato relish, confit garlic aioli, brioche bun (+ fries \$32)	28

Side

Garden salad, pickled red onion, french dressing	12
Waldorf salad; witloof, walnut, celery, grapes, blue cheese	15
House slaw; fennel, charred broccoli, cabbage, ginger & sesame dressing	12
Grilled broccolini, almond & green peppercorn butter	13
Skinny fries, ketchup & smoked pepper aioli	11
New season potatoes, gremolata	12

Sweet

Lemon curd tart, meringue, blackberry	17
Caramelised chocolate mousse, cherry, honeycombe, crème fraîche	17
white wine & vanilla poached pear, almond, oat and olive oil crumble, coconut cream	17
Sticky date pudding, toffee sauce & vanilla bean ice cream	17

Cheese

Quince, burnt apple, soda bread
Choose from 3 cheeses

One / Two / Three. **20/28/36**

Fortified & Sweet Wines

	GLS	BTL
Misha's 'The Cadenza' late harvest Gewurztraminer 2024 C. Otago	16	75
Campbells Rutherglen Muscat NV, Rutherglen, VIC, Australia	15	70
Niepoort Ruby Port, Porto, Portugal	12	
Niepoort Tawny Port, Porto, Portugal	12	
Gonzalez Byass 'Nectar' Pedro Ximenez, Jerez, Spain	14	

22 Courtenay Place, Te Aro (04) 801 6336

For any dietary requirements, please speak to your waiter.

15% Surcharge applies on all public holidays.