

HUMMINGBIRD

Restaurant & Lounge Est. 2000

Snack

Marinated warmed olives	8
House made potato crisps, rosemary salt	6

Small Plates

Smoked salmon taramasalata, chives, radish, lavosh	19
Raw fish, wakame, pickled grape, creme fraiche, olive oil, nori	20
Grilled zucchini, buffalo mozzarella, witloof, orange and marjoram	19
Mushroom pate, hazelnuts, shiitake, apple ketchup, crispbreads	18
Beef carpaccio, truffle cream, cornichons, watercress, chicory	20
Buttermilk fried chicken, confit garlic & smoked pepper aioli	19

Large Plates & Grill

12 hour lamb shoulder, salsa verde, lamb jus <i>for 2+ ppl.</i>	105
250g aged sirloin, red wine jus	39
500g roast rump of beef, red wine jus	75
Creamy parmesan & truffle gnocchi, grilled broccoli, lemon, Italian parsley	38
Today's fish, mussels, leeks, creamed chicken broth	MP
Salt baked beetroot risotto, pickled baby beets, crispy cavolo nero, feta	34
Beef burger; house-made aged beef patty, cheddar cheese, dill pickles, tomato relish, confit garlic aioli, cos lettuce, brioche bun (+ fries \$32)	28

Side

Panzanella salad; tomatoes, olives, focaccia, aged balsamic, olives	12
Waldorf salad; witloof, walnut, celery, grapes, blue cheese	14
House slaw; fennel, charred broccoli, cabbage, ginger & sesame slaw	11
Market greens, lemon butter	13
Skinny fries, ketchup & smoked pepper aioli	11
New season potatoes, fresh herbs, butter	12

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 fraîche	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
Misha's 'The Cadenza' Late Harvest Gewurztraminer 2024 <i>C. Otago</i>	16	75
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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