

# HUMMINGBIRD

Restaurant & Lounge Est. 2000



## Snack

Marinated warmed olives	8
House made potato crisps, rosemary salt	6
House made focaccia, preserved lemon hummus, toasted seeds	13

## Entree

Market fish crudo, burnt orange, pickled chilli, herb oil	20
Salt fish croquettes, preserved lemon aioli, salsa verde	18
Heritage tomato & mozzarella salad, basil, balsamic, sunflower seeds	19
Mushroom pâté, hazelnuts, shiitake, burnt apple, crispbreads	18
Buttermilk fried chicken, confit garlic & smoked pepper aioli	19
Beef tartare, mustard, dill pickle, capers, egg yolk, chives, potato crisps	20

## Tuesday Nights: Sirloin Special

Aged sirloin, red wine jus, skinny fries & glass pinot noir	38
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## Wednesday Nights: Schnitzel Special

Chicken schnitzel, potato & herb salad, caeser dressing, parmesan, lemon	28
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## Large Plates

12 hour whole lamb shoulder, salsa verde, lamb jus   <b>for 2+ ppl.</b>	120
Risotto rosso, sundried tomato, broccolini, peas, crème fraîche, parmesan	36
Grilled za'atar spiced cauliflower, sumac onions, romesco, almond pangrattato	28
Miso glazed market fish, daikon, pickled shiitake, greens, lemon butter emulsion	MP
Chicken schnitzel, potato & herb salad, caeser dressing, parmesan, lemon	36
Prime steer 250g sirloin, potato gratin, confit leek puree, red wine jus	45
Burger - house made aged beef patty, cheddar, dill pickles, tomato relish, confit garlic aioli, brioche bun (+ fries \$32)	28

## Side

Waldorf salad; baby cos, radicchio, apple, grapes, celery, walnuts, blue cheese	15
House slaw; fennel, charred broccoli, cabbage, ginger & sesame dressing	12
Grilled broccolini, almond & green peppercorn butter	13
Thrice cooked agria potatoes, garlic & herb oil, truffle creme fraîche	12
Skinny fries, ketchup & smoked pepper aioli	11

## 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
<b>Cheese</b>	
tomato jam, burnt apple, Glenys' seed crackers	
<i>Choose from 3 cheeses</i>	
<b>One / Two / Three.</b>	<b>20/28/36</b>

## Fortified & Sweet Wines

GLS BTL

Dicey Late Harvest Pinot Gris 2021	16	75
<i>Bannockburn, Central Otago</i>		
Campbells Rutherglen Muscat NV,	15	70
<i>Rutherglen, VIC, Australia</i>		
Niepoort Ruby Port, Porto, Portugal	12	
Niepoort Tawny Port, Porto, Portugal	12	
Gonzalez Byass 'Nectar'		14
<i>Pedro Ximenez, Jerez, Spain</i>		