

HUMMINGBIRD

Restaurant & Lounge Est. 2000



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Snack

Marinated warmed olives	8
House made potato crisps, rosemary salt	6
House made focaccia, preserved lemon hummus, toasted seeds	13
3 half shell oysters: shallot vinegar or wakame ponzu	GF/DF 18

Entree

Market fish crudo, burnt orange, pickled chilli, herb oil	23
Crispy squid, lemongrass salt, nahm jim, pickled chillies	GF/DF 20
Heritage tomato & mozzarella salad, basil, balsamic, sunflower seeds	21
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	23

Tuesday Nights: Sirloin Special 38

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

Wednesday Nights: Schnitzel Special 28

Chicken schnitzel, potato & herb salad, caesar dressing, parmesan, lemon

Large Plates

12 hour whole lamb shoulder, salsa verde, lamb jus for 2+ ppl.	98
Salt baked kumara, whipped smoked feta, almond crumb, balsamic, pickled fennel	GF 30
Ricotta gnocchi, cauliflower cream, greens, roasted mushrooms, Parmesan pangritatta	34
Market fish, shallot crust, curry veloute, clams, greens	GF MP
Chicken schnitzel, potato & herb salad, caesar 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 with fries	29

Side

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

Sweet

Lemon meringue cheesecake, lemon curd, caramelised white chocolate	GF 18
Caramelised chocolate mousse, cherry, honeycombe, crème fraîche	17
Fruits de Saison & Sorbet	GF/DF 17
Sticky date pudding, toffee sauce & vanilla bean ice cream	17

Cheese

Tomato jam, burnt apple with Crostini

Choose from 3 cheeses

One / Two / Three. 20 / 28 / 36

Fortified & Sweet Wines GLS BTL

Astrolabe Late Harvest Chenin Blanc	16	75
Campbells Rutherglen Muscat NV, Rutherglen, VIC, Australia	15	70
Niepoort Ruby Port, Porto, Portugal	12	
Niepoort Tawny Port, Porto, Portugal	12	
Lusta 'San Emilio' Pedro Ximenez, Jerez, Spain	15	
Hummingbird Limoncello (made in house served to your liking)	12	

Function enquiries:
gm@hummingbirdwellington.co.nz

Courtenay Place, Te Aro (04) 801 6336

For any dietary requirements, please speak to your waiter.