

HEMMINGWAYS

BAR & GRILL

The Hemmingway Room

Sample Events Menu

MONDAY - THURSDAY - \$120ph - Inclusive of 5 hrs drinks package – beer, wines & soft drinks

FRIDAY & SUNDAY - \$140ph - Inclusive of 5 hrs drinks package – beer, wines & soft drinks

SATURDAY - \$150 - Inclusive of 5 hrs drinks package – beer, wines & soft drinks

Entrée

King crab & lemongrass tortellini, curry & coconut, lime spices

Carpaccio of king salmon, lemon & summer vegetable dressing, soft feta

Marinated then seared ocean trout, wasabi mayonnaise, chopped salad

Slow braised pork belly, cucumber & pickled papaya, star anise sauce

Garlic & basil roast spatchcock, salad of celeriac & sopressa salami, yoghurt & tahini chutney

Tempura zucchini flowers, goats cheese & green olive cream, tomato & herb fondue

Beetroot & goats curd carpaccio, hazelnut vinaigrette, caraway tuille v

Goats cheese tart, roast pumpkin, caramelized onion, parmesan, hazelnut and truffle dressing.

Main Course

Pan fried wild barramundi, spinach & fine herb risotto, Mediterranean broth

Roast Salmon fillet, heirloom tomato & fennel salad, sea salt crisp

Roast chicken breast with mixed grains, tomato & watercress, pressed sweet potato

Confit duck leg, celeriac puree, savoury granola & sprouting shoot salad

Herb crusted rump of lamb, confit garlic & potato puree, lentils & mustard

Grilled beef fillet, potato galette, buttered spinach and mushrooms, horseradish curd

Potato gnocchi with globe artichoke, baby spinach & roast hazelnut cream v

Preserved lemon & fine herb risotto, tomato & basil salsa, marinated feta v

Dessert

Dark chocolate fondant with blueberry gel & vanilla bean ice cream

Chocolate & raspberry mousse cake, coconut gelato

Coconut & white chocolate pannacotta, textures of lime & pear, honeycomb & mint

Ginger & lime crème brûlée

Mango parfait, lychee & mint salad, ginger tuille

Cheesecake gâteau with rhubarb, orange & star anise

Sour cherry & lime tart, scorched Italian meringue

Cheese – international & local selection with oatcakes, lavoche & fruit chutney

Contact our events team events@hemmingways.com.au to discuss your special event and how we can assist you.