

HEMMINGWAYS

BAR & GRILL

Hemingway Room

GROUPS & PARTIES

For groups of 12 or more people we have create a special groups and party menu.

Set Breakfast Menu

29 per person

A selection of housemade petit pastries for the table

Two eggs (scrambled or poached) per person

Sourdough toast

Two Share sides per guest table

Sides

- Roast tomato
- Hash brown
- House baked beans
- Mushrooms with flat leaf parsley
- Bacon
- Sausage

A selection of teas and BLACKWHITE espresso coffee.

Champagne Breakfast

Celebrating something special or just feel like a treat

enjoy a glass of house champagne, bucks fizz or bloody Mary with your breakfast/brunch

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Set Lunch/ Dinner Menu

2 Courses 40 per person

Entrée

3 Courses 50 per person

Please select two options

Prawn tortellini with a lemongrass and coconut broth, curry spices

Carpaccio of king salmon, summer vegetable, lemon and white balsamic dressing, soft feta

Marinated then baked ocean trout, wasabi mayonnaise, chopped salad

Slow roast pork belly with star anise, pickled papaya, cucumber and Vietnamese mint salad

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

Beetroot, caramelised onion and goats cheese tart, bitter leaf salad

Main Course

Please select two options

Pan fried barramundi fillet, spinach and fine herb risotto, Mediterranean broth

Roast seasonal fish, quinoa, lentil and sprouting shoot salad, green chilli dressing

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

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

Rump of lamb, kifpler potatoes, zucchini ribbons caramelized, petit onion, salsa verde

Potato gnocchi with spinach, mushroom and goats cheese sauce

Dessert

Please select 2 items

Dark chocolate fondant with a raspberry coulis, vanilla bean ice cream

Chocolate and seasonal berry mousse cake with coconut gelato

Buttermilk panna cotta, aged balsamic berries, almond tuille

Passionfruit crème brûlée

Lime blueberry and mascarpone cheesecake with poached rhubarb

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