

# HEMINGWAY'S

## WINE | ROOM

### Prix Fixe

#### AVAILABLE LUNCH & DINNER

<b>Two courses</b>	<b>69pp</b>
Choice of Entree & Main	
<b>Three courses</b>	<b>79pp</b>
Choice of Entree, Main & Dessert	
<b>Four courses</b>	<b>89pp</b>
Choice of Two Entree, Main & Dessert or Cheese	
<b>Five courses</b>	<b>99pp</b>
Choice of Two Entree, Main, Dessert & Cheese	
<i>Add Angus Porterhouse</i>	<i>+16</i>



### The Saturday Champagne Luncheon

12pm - 3pm **199pp**

Each Saturday lunchtime we offer 90 minutes of free-flowing NV Pol Roger Brut Réserve served with a two-course lunch from our main menu.

Add Angus Porterhouse	+16
Add cheese course	+22

\*note maximum of 90 minutes of included wine

### Entrée

<b>OCTOPUS</b>	<b>27</b>
octopus terrine + grilled tentacles pickled kohlrabi   romesco sauce	
<b>SMOKED SALMON</b>	<b>27</b>
house smoked salmon + salmon spring roll horseradish cream   pickled cucumber	
<b>PORK &amp; VEAL PÂTÉ</b>	<b>27</b>
pork & veal   kaiserfleisch bacon   veal liver apple chutney   pork skin cracker	
<b>BEEF TARTARE</b>	<b>28</b>
angus beef fillet   radish   potato tuiles   smoked egg spread	
<b>ZUCCHINI TERRINE</b>	<b>27</b>
zucchini + pumpkin   piquillo peppers   sun dried tomato cream cheese   olive chips	



### Cheese Trolley

Choose local and international cheeses from our daily rotating selection served with accompaniments wheeled to your table.

Three cheese selection	<b>33</b>
Add additional cheese	+11

### Main Course

<b>FISH OF THE DAY</b>	<b>45</b>
potato dauphinoise   wild mushrooms   spinach champagne & leek fondue	
<b>CALAMARI</b>	<b>45</b>
whole grilled calamari   chorizo + prawn + risoni stuffing   fennel   saffron & seafood bisque	
<b>DUCK À L'ORANGE</b>	<b>45</b>
pan seared duck breast + confit duck leg glazed baby carrots   orange duck jus	
<b>LAMB</b>	<b>47</b>
roast lamb rack + pistachio crust   lamb loin sausage roll   onion jam   mint sauce	
<b>ANGUS PORTERHOUSE 200gr</b>	<b>58</b>
ox tail + pastrami shepherd's pie   parsnip puree king oyster mushroom   truffle sauce	



### Steak Special

**1KG GRAIN-FED GIPPSLAND ANGUS TOMAHAWK** **165**  
for two | choose two sides to accompany

(Allow 25 - 30 minutes)

### Sides

<b>POTATO LYONNAISE</b>	<b>15</b>
kipfler potato   caramelised onion   bacon	
<b>BROCCOLINI</b>	<b>15</b>
garlic butter   lemon + tarragon	
<b>SWEET POTATO FRIES</b>	<b>12</b>
aioli	



### Dessert

<b>'BASQUE STYLE' BURN'T CHEESECAKE</b>	<b>18</b>
berry compote   mascarpone cream lavosh crisp	
<b>CHOCOLATE</b>	<b>18</b>
milk chocolate mousse   raspberry toasted hazelnuts   caramel ice cream	
<b>PEAR TARTE TARTIN</b>	<b>18</b>
frangipane   red wine poached pear vanilla ice cream	

