

# 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	
Add wagyu filet mignon M3+	+16

Our staff are happy to discuss sides & supplements for the above menus.



### 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 wagyu filet mignon 3+	+16
Add cheese course	+22

\*note maximum of 90 minutes of included wine

### Entrée

<b>OCTOPUS</b>	<b>26</b>
terrine + escabeche   panzanella salad almond sherry vinaigrette	
<b>CRAB</b>	<b>29</b>
spanner + alaskan crab cake   sweet corn coriander mango salsa	
<b>TUNA NIÇOISE</b>	<b>27</b>
bluefin tuna tataki   green bean   confit potato olive crisp   egg & capers emulsion	
<b>BEEF TARTARE</b>	<b>27</b>
wagyu beef fillet   pickled beetroot   potato tuiles tomato relish	
<b>FENNEL TARTE TATIN</b>	<b>26</b>
ricotta cheese   preserved lemon   zucchini flower roquette pesto	



### Cheese Trolley

Choose local and international cheeses from our daily rotating selection served with accoutrements 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>
semolina gnocchi   green pea   radish green coconut coulis	
<b>SEAFOOD CANNELLONI</b>	<b>47</b>
scallop + king prawn cannelloni   summer bouillabaisse   paprika rouille	
<b>SPATCHCOCK</b>	<b>45</b>
deboned spatchcock   morel + rice stuffing celery grapes   tarragon   verjuice sauce	
<b>PORK</b>	<b>45</b>
pork tenderloin + crispy pork belly   asian kraut black tea pickled plum   ginger salsa   balsamic jus	
<b>WAGYU FILET MIGNON M3+</b>	<b>58</b>
wrapped in prosciutto   grilled spring onion   cauliflower   onion rings   provence jus	



### Steak Specials

<b>1KG WAGYU T-BONE</b>	<b>165</b>
for two   choose two sides to accompany	
<b>1KG GRAIN-FED GIPPSLAND ANGUS TOMAHAWK</b>	<b>165</b>
for two   choose two sides to accompany	
(Allow 25 - 30 minutes)	

### Sides

<b>CRUSHED POTATO</b>	<b>15</b>
basil   tomato   extra virgin olive oil   roquette	
<b>GREEN VEGETABLES</b>	<b>15</b>
garlic butter   toasted almond	
<b>SUMMER SALAD</b>	<b>15</b>
garden greens   grilled peach   manchego cheese macadamia nuts	



### Dessert

<b>"CHEESE" CAKE</b>	<b>18</b>
cream cheese   mustard fruit   dried fruit biscuit   honeycomb	
<b>BITTERSWEET DARK CHOCOLATE</b>	<b>18</b>
caramelised pineapple   meringue   ice cream milo crumb	
<b>STRAWBERRIES</b>	<b>18</b>
yuzu sake macerated strawberries   shortcake vanilla cream   lemon sorbet	

