

THE

Hyman

EST. 2012

MENU

SHARE

Crisp Chicken Wings 13

chilli & shrimp paste caramel, cabbage salad

Roti pancake 12

soy braised porkbelly, beansprouts, chilli caramel, fried onions, Asian herbs

Prawn croquettes 14

chilli & blackbean oil, herbs

Antipasti 18

hot sopressa salami, olives, buffalo mozzarella, stuffed peppers, sourdough

Calamari 14

chili, lemon, herbs, aioli

PASTA'S

Wild mushroom ravioli 20

artichoke, truffle paste, pine nuts, parmesan, lemon & thyme burnt butter

Free range lamb ragout 22

rigatoni, slow cooked lamb shoulder, pesto, wood-side goats curd

SALADS

Roast beetroot & haloumi 16

baby spinach, lemon myrtle, dukkha, tomatoes, herbs, grains, nuts, hummus, garlic & herb dressing

Roast lamb & rocket 20

feta, pine nuts, herbs, green beans, Israeli couscous, sweet capsicum, yogurt & dill dressing

Warm roast vegetables & wood side goats curd 16

roast root vegetables, herbs, seeds, grains, burnt pear, snow pea shoots, avocado & ginger dressing

Protein on the side

Spiced chicken skewer 5 Halloumi 4 Tofu 3

MAINS

Duck Pie 22

Slow braised duck legs, porcini mushrooms, thyme, creamy mash & jus

Snapper Fillet 26

cod brandade, greens, Sicilian olives, tomato passata, kombu butter

Roast Free-Range Chicken Breast 22

Israeli couscous, pistachios, raisins, dukkha crusted carrot, cumin yoghurt

John Dee grain fed scotch fillet 300g (marble 2+) 32

Mash potato, pepper sauce

Herb crusted chicken schnitzel

chips, slaw, lemon, jus 19
parmigiana +3

Fish & chips

beer battered fish of the day, fat chips, tartare 19

“Poke” bowl

seared or raw tuna, Kombu brown rice, avocado, pickled ginger, edamame,
tomato, chilli bean & lime dressing 18

SIDES

Chips, aioli 8

Mash potato 8

Rocket, parmesan, pear 8

Broccoli, speck, dashi, almonds 8

Truffle chips, parmesan, truffle mayo 10

Sweet potato, sour cream, sweet chilli 9

BURGERS

Flynn Burger 15

grass fed Angus patty, American cheese, house made dill pickle, lettuce, tomato, mustard,
special sauce, tomato relish

South West Chicken Burger 15

buttermilk chicken breast fillet, Frankies hot sauce, American cheese, iceberg, slaw,
pickles, blue cheese dressing, chipotle mayo

+chips 3

+ extra patty 5

+truffle chips 5

+bacon 3

ARTISAN PIZZA

Margarita

Buffalo mozzarella, fior di latte, tomato, garden basil 19

Verdure (v)

eggplant, grilled zucchini, feta, confit garlic, red onion, pangrattato 19

Roast pumpkin

fior di latte, gorgonzola, caramalised onions, rocket, pine nuts, sage 20

Chorizo

fior di latte, Spanish chorizo, piquillo pepper mayo, tomato, caramelised onions 21

Gamberi,

fior di latte, prawns, cherry tomatoes, capsicum, salsa verde, chilli 24

Porchetta

fior di latte, pork & fennel sausage, parmesan, caramelised onion, oregano, chilli, radicchio 21

Pollo

fior di latte, chicken breast, pesto, halloumi, pine nuts 21

Pepperoni

fior di latte, spicy pepperoni, mushroom, oregano 21

Duck

roast duck, hoisin sauce, spring onion, cucumber, coriander 22

Jumbo Pizza (dinner service only)

Any artisan pizza, served with mixed leaves or beer battered fries 40

extra cheese or vegetable toppings 1.5

extra meat toppings 3

gluten free bases 4

DESSERT

Apple Tart

rhubarb, calvados sorbet 10

Ice cream sandwich sundae

miso caramel, sesame, nuts, chantilly cream, chocolate sauce 10

Cheese plate,

selection of 2 cheese, date & tarragon paste, crackers 18

Affogato,

biscotti 6.5

(Add shot +9)

Espresso martini

16

Irish coffee,

chantilly cream 12

Wolf Blass tawny port

10 gls

09 Margan Botrytis Semillon

50 btl

Leabrook Estate late harvest pinot gris

60 btl