

### First tastes

Olives with chilli, pickled lemon & goats cheese	8
Daily baked farmhouse bread with truffled mascarpone & olive oil	8
Mezze with polenta, romesco, hummus, pickles & flatbreads	25
Charcuterie with billtong, parfait, tartare & cured meats	30

### Small plates

Tomato salad with chevre goats cheese & tomato consomme	15
Market fish ceviche with cucumber, radish & beets	17
Pork belly with daikon & apple slaw	15
Cloudy Bay clams with chilli & garlic beurre blanc & bread	18
Beef capaccio with rocket, parmesan & pickled mushrooms	18
Whitebait fritter with baby leaf salad	15

### Main plates

Goats cheese souffle with beets, hazelnut, pear & radicchio	29
Snapper with cauliflower, crayfish, lemon & almond	34
Pork scotch with onion soubise, potato, apple, mustard & radish	32
Poussin with pancetta, charred onion, walnut & mushroom	34
Beef fillet with pinot shallots, rivercress, parsnip, mushroom & smoked bone marrow	35
Shoulder of lamb for two with grilled corn, potatoes, tomato & goats cheese salad, romesco & jus	70

### Sides

Blair street salad	8
Broccolini with chilli & garlic	8
Perla potatoes with salsa verde & parmesan	8
Triple cooked handcut fries with garlic mayo	8

### Desserts

Cherry creme brulee with biscotti	15
Chocolate trio with cake, shards, mousse	15
Strawberry tart with biscuit & cream	15
Lemon posset with prosecco, berries & biscuit	10
House made chocolate truffle	4
Cheese selection with fruit, pickles, crackers & bread	26

### Cocktails from the nest

Lowrider Frangelico, kahlua, amaretto, drambuie & chocolate cream	18
Hendricks Summer Mule Hendricks gin, lime, elderflower, mint & ginger beer	18
Aperol Spritz Aperol, deutz prestige, angostura orange bitters	17
Chanel # 5 Absolut citron, rinquiquin, sour rhubarb, apple juice, & chocolate	16
Hummingbird Pimms Cup Pimms No#1, strawberry, fruits, mint, cucumber & lemonade	17
Celery Sours Hendricks gin, lemon, sugar, pineapple & celery bitters	17
Hummingbird Oriental Absolute vanilla, passionfruit syrup, basil, lemon, & chi	18
Melon Ball Midori melon, vodka, lemon & pineapple	18
Spiced old fashioned Makers mark, spiced sugar, bitters & a flamed fig	19
Sloe Gin Fizz Hayman's sloe gin, tanqueray, lemon juice, gomme syrup & orange bitters	18
Monkey Business Monkey shoulder, sweet vermouth, maraschino liqueur & chocolate bitters	18
Hendrick's high tea <small>serves 2 - 3</small> Hendrick's gin, lavender vermouth, campari, grapefruit, elderflower, cucumber, soda, served steaming cold	40

Our private dining room is available at any time

Takeaway dinners available

Ask about our set menus for group bookings

Dinner and cocktails, Tuesday - Saturday, from 3pm

Feel free to take this menu home with you

hummingbird.net.nz - 22 courtenay place, wellington - 04 801 6336

Beer	Cider	Classic Cocktails
<b>Tap</b>	Isaacs Apple 5% 8	Mojito 18
Macs Gold 4% 8	Aspall Cyder - premier cru 7% 10	Havana Blanco, mint, lime & soda water
Steinlager Pure 5% 10	Moa apple 4% 10	Brandy Alexander 17
Emersons Pilsner 4.9% 10	Zeffer red apple 5% 11	De valcourt, creme de cacao, fresh cream
Emersons 1812 Pale Ale 5% 10		Cosmopolitan 17
	<b>Cans</b>	42 below, cointreau, lime & cranberry juice
<b>NZ</b>	Panhead Supercharger APA 5.7% 10	Singapore Sling 19
Steinlager Classic 5% 9	Panhead Quickchange XPA 4.6% 10	Tanqueray gin, cherry herring, cointreau, lemon, pineapple with grenadine & angostura bitters
Emersons Bookbinder 3.7% 11	Panhead Port Road Pilsner 5.2% 10	Caipirinha 17
Emersons London Porter 5% 500ml 14	Guinness 4.1% 12	Sagatiba cachaca, lime, & brown sugar served over crushed ice
Mac's Black 4.8% 9	<b>DIY Classic Cocktails</b>	Moscow Mule 17
Mac's Green Beret IPA 5.4% 10	Margarita POA	42 below, mint, lime & Bundaberg ginger beer
Mac's Three Wolves Pale Ale 5.1% 10	Your choice of tequila with cointreau, lime. Served with a salt rim, or as you like them.	Espresso Martini 19
	Manhattan POA	42 below, espresso, patron xo & creme de cacao
<b>Imported</b>	Your choice of rye or bourbon with vermouth and bitters. Served sweet, dry or perfect	Long Island Iced Tea 21
Becks Germany 5% 9	Sour POA	42 below, tanqueray, jose cuervo, bacardi blanco & cointreau with lemon & coca cola
Stella Artois Belgium 5.2% 9	Your choice of spirits with angostura bitters & frothed egg white - on the rocks or as martini	Dark & Stormy 18
Corona Mexico 4.5% 9	Old fashioned POA	Appletons, fresh lime, Bundaberg gingerbeer and angostura bitters
Kirin Japan 5% 10	Your choice of rum or bourbon stirred into sugar, angostura biters and orange zest	Mai Tai 19
Hoegaarden White Belgium 4.9% 11	Martini POA	Bacardi, oregat, lime and pineapple
Leffe Blonde Belgium 6.6% 12	Your choice of vodka or gin with olives or twist, shaken or stirred. Served dry, wet, dirty or perfect	
Little Creatures Pale Ale Australia 5.2% 12	Negroni POA	
Little Creatures IPA Australia 4.4% 12	Your choice of gin with campari and sweet vermouth	