

### Raw & Cured

Rock oysters with bacon dashi or lemon	5 each
Kahawai with fermented tomato, radish & kombu	18
Ora King salmon with roe, horseradish, dill & cream	24
Beef tartare with sourdough, watercress & egg	21

### Vegetables

Grilled cauliflower with walnuts & thyme	18
Salt baked celeriac with Mahoe old edam & parsley	17
Jerusalem artichoke with parmesan & hazelnuts	18
House chips with aioli	8

### Meat & Fish

Oxtail tortellini with bone broth, onions & thyme oil	26
Pork belly with new potatoes, parsley & cress	28
Snapper with shiitake, daikon & kelp	31
Grilled lamb belly with confit garlic & sorrel	28
Shoulder of lamb for two with rocket sauce, onion & honey glaze	75
Bluenose for two with mussel sauce & grilled cabbage	80

### To Finish

Chocolate tart with tonka bean	16
Lemon custard with chantilly	16
Cheese selection with condiments	21

### Cocktails from the nest

Lowrider Frangelico, Kahlua, Amaretto, Drambuie & chocolate cream	18
Hendricks Mule Hendricks gin, lime, elderflower, mint & ginger beer	18
Mexican Coffee Kraken spiced rum, Avion Espresso, sugar, espresso, topped with a cream float	18
Chanel # 5 Absolut Citron, Rinquiquin, Sour Rhubarb, apple juice, & chocolate	16
Rosemary Sour Small batch bourbon, lemon, egg white, rosemary & Ardbeg 10yo	17
Rose Lemonade 42 below vodka, Nga Waka Rose, lemon, sugar. Topped with Fentimans Rose Lemonade	18
Hummingbird Oriental Absolut Vanilla, passionfruit syrup, basil, lemon, & Chi	18
Cherry & Pomegranate Fizz El Jimador blanco, Maraschino, Six Barrel Soda co. Cherry & Pomegranate, agave & lemon	18
Spiced Old Fashioned Makers Mark, spiced sugar, bitters & a flamed fig	19
Pear & Maple Smash Havana 3yo, Piores William, pear puree, maple syrup, lemon juice, egg white & cinnamon	18
Blue Grass Blazer <small>serves 2</small> Woodford Reserve, Grand Marnier, bitters and cinnamon syrup. Served flamed and hot	25
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

<b>Beer</b>	<b>Cider</b>	<b>Classic Cocktails</b>
<b>Tap</b>	Aspall Cyder - premier cru 7% 10	Mojito 18
Macs Gold 4% 8	Moa apple 4% 10	Havana Blanco, mint, lime & soda water
Steinlager Pure 5% 10	Zeffer red apple 5% 11	Brandy Alexander 17
Panhead Pilsner 5.2% 10	Zeffer green apple 5% 11	De valcourt, creme de cacao, fresh cream
Panhead Supercharger APA 5.2% 10	<b>Cans</b>	Cosmopolitan 17
Emersons 1812 Pale Ale 5% 10	Panhead Quickchange XPA 4.6% 10	42 below, cointreau, lime & cranberry juice
<b>NZ</b>	<b>DIY Classic Cocktails</b>	Singapore Sling 19
Steinlager Classic 5% 9	Margarita POA	Tanqueray gin, cherry herring, cointreau, lemon, pineapple with grenadine & angostura bitters
Emersons Bookbinder 3.7% 11	Your choice of tequila with cointreau, lime. Served with a salt rim, or as you like them.	Caipirinha 17
Emersons London Porter 5% 500ml 14	Manhattan POA	Sagatiba cachaca, lime, & brown sugar served over crushed ice
Parrot Dog Pandemonium Pilsner 4.8% 10	Your choice of rye or bourbon with vermouth and bitters. Served sweet, dry or perfect	Moscow Mule 17
Parrot Dog Bitterbitch IPA 5.8% 10	Sour POA	42 below, mint, lime & bundaberg ginger beer
Parrot Dog Dead Canary Pale Ale 5.3% 10	Your choice of spirits with angostura bitters & frothed egg white - on the rocks or as martini	Espresso Martini 19
Becks Germany 5% 9	Old fashioned POA	42 below, espresso, patron xo & creme de cacao
Stella Artois Belgium 5.2% 9	Your choice of rum or bourbon stirred into sugar, angostura biters and orange zest	Long Island Iced Tea 21
Corona Mexico 4.5% 9	Martini POA	42 below, tanqueray, jose cuervo, bacardi blanco & cointreau with lemon & coca cola
Kirin Japan 5% 10	Your choice of vodka or gin with olives or twist, shaken or stirred. Served dry, wet, dirty or perfect	Dark & Stormy 18
Hoegaarden White Belgium 4.9% 11	Negroni POA	Appletons, fresh lime, Bundaberg ginger beer and angostura bitters
Lefte Blonde Belgium 6.6% 12	Your choice of gin with campari and sweet vermouth	Mai Tai 19
Little Creatures Pale Ale Australia 5.2% 12		Bacardi, orgeat, lime and pineapple
Little Creatures IPA Australia 4.4% 12		