

### First tastes

Olives with chilli, pickled lemon & goats cheese	8
Daily baked farmhouse bread with truffled mascarpone & olive oil	8
Charcuterie with cured meats, tartare, parfait & grilled ciabatta	30
Bluff oysters (6) served natural with sauce mignonette	24

### Small plates

Tomato salad with chevre goats cheese & tomato consomme	15
Cured kingfish with grapefruit, ginger, cucumber & radish	17
Pork belly with peach, sweet potato & fennel	15
Roasted scallops with cauliflower, almond, raisin & vadouvan	15
Beef carpaccio with rocket, parmesan & pickled mushrooms	18
Whitebait fritter with baby leaf salad	15

### Main plates

Gorgonzola souffle with beets, hazelnut, fig & radicchio	29
Snapper with cauliflower, crayfish, lemon & almond	34
Pork fillet with onion soubise, potato, apple, mustard & radish	32
Poussin with pancetta, charred onion, walnut & mushroom	34
Beef sirloin with red wine onion, parsnip, cress & smoked bone marrow	35
Shoulder of lamb for two with brussel sprouts, almonds, potatoes, tomato & goats cheese salad, romesco & jus	75

### Sides

Blair street salad	8
Brussel sprouts with cranberry & almonds	8
Perla potatoes with salsa verde & parmesan	8
Handcut fries with garlic mayo	8

### Desserts

House made chocolate truffle	4
Passionfruit creme caramel, confit citrus, orange & grapefruit	15
Chocolate, mandarin, hazelnut, salt milk & caramel	15
Baked Quince, cassia ice cream, brown butter, honey & walnut	15
Coconut, feijoa, apple, meringue & ginger	15
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

<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			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>				Singapore Sling	19
Steinlager Classic 5%	9			Tanqueray gin, cherry herring, cointreau, lemon, pineapple with grenadine & angostura bitters	
Emersons Bookbinder 3.7%	11	<b>DIY Classic Cocktails</b>		Caipirinha	17
Emersons London Porter 5% 500ml	14	Margarita	POA	Sagatiba cachaca, lime, & brown sugar served over crushed ice	
Mac's Black 4.8%	9	Your choice of tequila with cointreau, lime. Served with a salt rim, or as you like them.		Moscow Mule	17
Mac's Green Beret IPA 5.4%	10	Manhattan	POA	42 below, mint, lime & bundaberg ginger beer	
Mac's Three Wolves Pale Ale 5.1%	10	Your choice of rye or bourbon with vermouth and bitters. Served sweet, dry or perfect		Espresso Martini	19
<b>Imported</b>		Sour	POA	42 below, espresso, patron xo & creme de cacao	
Becks Germany 5%	9	Your choice of spirits with angostura bitters & frothed egg white - on the rocks or as martini		Long Island Iced Tea	21
Stella Artois Belgium 5.2%	9	Old fashioned	POA	42 below, tanqueray, jose cuervo, bacardi blanco & cointreau with lemon & coca cola	
Corona Mexico 4.5%	9	Your choice of rum or bourbon stirred into sugar, angostura biters and orange zest		Dark & Stormy	18
Kirin Japan 5%	10	Martini	POA	Appletons, fresh lime, Bundaberg ginger beer and angostura bitters	
Hoegaarden White Belgium 4.9%	11	Your choice of vodka or gin with olives or twist, shaken or stirred. Served dry, wet, dirty or perfect		Mai Tai	19
Leffe Blonde Belgium 6.6%	12	Negroni	POA	Bacardi, orgeat, lime and pineapple	
Little Creatures Pale Ale Australia 5.2%	12	Your choice of gin with campari and sweet vermouth			
Little Creatures IPA Australia 4.4%	12				