

HUMMINGBIRD

Eatery & Bar . Est 2000

New Years Eve 2018 / 2019

Shelly Bay Bakery sourdough with cultured butter

Compressed daikon and shiitake and white anchovy on toast

Salmon and sorrel

Cured Venison, beetroot and pine

Asparagus tart

Beef tenderloin with black garlic and peas

Stone fruit sorbet with meringue.

Lemon tart

Brie de meaux, lavah and pickle

Vegetarian Menu

Shelly Bay bakery sourdough with cultured butter
Compressed Daikon, shiitake and roast tomato on toast
Marinated tomato with fennel
Zucchini flower stuffed with ricotta
Asparagus tart
Gnocchi, peas, mint, preserved lemon
Stone fruit sorbet, meringue
Brie de meaux, lavash, pickle Lemon Tart

Gluten Free / Dairy Free Menu

Vegetable 'trim' chips with thyme oil
Compressed daikon, shiitake and white anchovy on toast (gluten free)
Salmon and Sorrel
Cured Venison, beetroot, pine
Asparagus tart (GF pastry)
Beef tenderloin, black garlic, peas
Stone fruit sorbet, meringue
Brie de meaux, gluten free bread, pickle (GF option) or Pavlova with berries (DF)
Passionfruit souffle