



DINNER MENU

At Hallam's we source only the freshest seafood available from the market each day. Sourcing only sustainable and line caught seafood from the pristine waters of Tasmania, allowing us to deliver only the best local produce to our patrons.

Please notify your wait staff of any allergies.
We cater for a range of dietary requirements
[G] – GLUTEN FREE [D] – DAIRY FREE [V] - VEGAN

OYSTER BAR

Our oysters are freshly shucked to order
all oysters are gluten free + dairy free

natural w fresh lemon	[6] \$22 [12] \$42
hallams kilpatrick	[6] \$24 [12] \$44
a la grecque	[6] \$24 [12] \$44
cucumber + shallot	[6] \$24 [12] \$44
prik nam pla	[6] \$24 [12] \$44
cold dressed trio	[6] \$24 [12] \$44

GRAZING

bread loaf with house made butter + rosemary infused
balsamic + olive oil \$8

korean chicken wings, kimchi, soy + ginger glaze \$14

spanner crab cakes + dill remoulade \$17.5

char sui pork dumplings + sweet chilli \$14.5 [D]

citrus cured salmon + hazelnut dukkah \$16 [G,D]

ENTRÉE

seafood chowder, white fish, spring bay mussel, black
forest bacon + toasted bread \$20

tasmanian seared scallops, cauliflower purée, red
cabbage crumb + herb oil \$24 [G]

spring bay mussels, tomato + chili broth, tarragon +
lemon, house made rosemary cornbread \$24.5 [G]

white fish ceviche, ginger + lime dressing, ruby
grapefruit, radish, coriander, fresh chilli + crispy
shallots \$24 [G,D]

tuna + salmon poke bowl, avocado, coriander, pickled
ginger, kimchi, sushi rice, yuzu + sesame dressing \$26
[G,D]

fried salt + pepper berry squid, salt baked beetroot
purée, chorizo + toasted romesco almonds \$24 [G,D]

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PLEASE NO CHANGES TO MENU
PUBLIC HOLIDAYS ATTRACT A 15% SURCHARGE

MAIN

fettuccine, tiger prawns, basil, fresh chilli, garlic, onion,
pressed lemon, baby spinach, cherry tomatoes
+ white wine \$36 [D]

tempura fish + chips, green salad, lemon + garlic
dressing, fresh lemon + tartare \$36 [D]

yellow curry, white fish, spring bay mussels, jasmine
rice, basil, vietnamese mint + bean shoots \$38 [G,D]

grilled white fish, glazed carrots, french radish +
beetroots with sauce provençal \$39 [G]
[white fish available as tempura fish + chips]

pan fried atlantic salmon, speck, carrot, potato,
charred fennel + smoked tomato butter \$38 [G]

cape grim porterhouse, broccolini, roasted
mushrooms, pickled onion, red wine reduction + café
de paris butter or green peppercorn jus \$43 [G]

braised du puy lentils, roasted vegetables, smokey
aubergine + tahini coconut yoghurt \$29 [V]

HOT + COLD SEAFOOD PLATTER FOR TWO \$110
spring bay mussels, freshly shucked oysters, tiger
prawns, citrus cured salmon, tempura fish, grilled
harissa calamari, crumbed scallops, oven roasted
atlantic salmon + fries

SIDES

fries + aioli \$8

sweet potato fries, old bay salt + aioli \$10 [G,D]

baby spinach, crispy pita, date + almond salad \$10

green salad, lemon + garlic dressing \$10 [G,D]

beetroot, red sorrel, persian fetta, orange + latin
vinaigrette \$12 [G]