

Dinner Menu

Hemingway's

With a range of fresh locally sourced produce, exciting, innovative flavours prepared by first class chefs, the menu at Hemingway's will be sure to impress. Modern Australian cuisine fused with influences from across the globe, make the dining experience at Hemingway's unique and inspiring.

With an exceptional range of wines on offer, speak to our expert team about how best to pair your favourite dish with the perfect blend.

Dining at Hemingway's is an authentic gastronomic experience, offering you the perfect combination of superb food, stunning surroundings and first-class service.

“As I ate the oysters with the strong taste of the sea
and their faint metallic taste that the cold white wine
washed away, leaving only the taste and the succulent texture,
and as I drank their cold liquid from each shell
and washed it down with the crisp taste of the wine,
I lost the empty feeling and begun to be happy
and to make plans.”

- Ernest Hemingway

Oysters

Naked

23 1/2 doz | 44 doz

Chorizo Kilpatrick

26 1/2 doz | 48 doz

Coconut snow - lychee

25 1/2 doz | 47 doz

Tuna - yuzu - wakame

27 1/2 doz | 49 doz

gluten free option (gfo), gluten free (gf), vegetarian (v), dairy free (df), dairy free option (dfo), nut free (nf)

“Wine & friends are a good blend”

- Ernest Hemingway

1.5% surcharge on all credit card payments

No split bills for groups of 4 +

Entrées

Ocean trout - Sake – honeydew consommé – raspberries
– mandarin yuzu (gf-nf-df)

22

Lamb - beetroot – ants – grapes – coffee dukkah
– goats cheese espuma (gf-nf)

24

Moreton bay bug - Tom yum – dashi – Pak choy – hazelnuts
– kimchi (gf-nfo)

24

Beef cheek - Vanilla carrot puree - confit carrot
– Brussel sprouts garlic (gf-nf)

23

Tartlet - Tomato - Zucchini – lemon – thyme
– onion – blue cheese (v-nf)

19

Mains

Eye Fillet - bone marrow – beef cheek – wild mushrooms – smoked
pumpkin – beetroot – garlic – vigneronne (gf-nf)

49

Brussel sprouts - pumpkin – miso cauliflower – artichoke
– nashi quinoa – hemp seed feta (gf-df-v-vegan nfo)

29

Barramundi - vanilla carrot puree – fennel - smoked leek – hazelnuts fen-
nel pollen – tomato – squid cracker (gf-nfo)

37

Dried Aged Duck - mushrooms – foie gras – huancaína
– bunya nut quinoa – grape (gfo-nfo)

39

Pork loin - pickled cabbage – prunes – salt baked sweet potato
– onion – pork jus – apple puree (gf-nf-df)

35

Prawn – chorizo – tomato – fresh herbs – lemon
– oil – chili – linguini (nf)

34

Sides

Lemon myrtle sour dough – dukkah – chili curried honey butter (v)

12

Rocket - Nashi – candied walnuts – parmesan (v-vegan o-gf)

12

Pak choy – kimchi – mushrooms – furikake (gf-nf)

12

Brussel sprouts – sweet potato – fennel – pickled cabbage

– dukkha (gf-v-vegan)

12

Crispy chips Aji Amarillo aioli – house seasoning (nf-df)

12



gluten free option (gfo), gluten free (gf), vegetarian (v), dairy free (df), dairy free option (dfo), nut free (nf)

“Drinking wine was not a snobbism
nor a sign of sophistication nor a cult;
it was as natural as eating and to me as necessary...”

- Ernest Hemingway