



THE GARDEN BAR

AT

Hemingway's

Garden Bar Menu

Available 4-7pm

Warm olives - sourdough – dukkah (gfo – v)

10

Charcuterie a selection of cured meats & cheeses, olives & bread (gfo)

45

Calamari - mango tamarind – fennel – rocket - white bait (nf)

17

Pork terrine – pistachio – pickles – cognac jelly – apple textures (gf)

19

Mushroom faux gras - Brioche – pickles – lilli pilli jam (gfo-v-vegan)

15

Pork Chicharron – chicken skin – yuca chips – crisp nuts - huancaína

17

Kinkawooka mussels - dark ale – smoked chorizo – medley tomato
- fresh herbs (gfo-nf)

20

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

12

Beverages

Espresso Martinis

Traditional – Smirnoff, Kahlua, Licor 43, espresso

18

Spiced Lattini - Kahlua, Licor 43, Drambuie, mascarpone, espresso, biscotti

19

The Rum One – Mount Gay, Chambord, Tia Maria, espresso,
vanilla, dark chocolate

20

Hemingway's Cocktail Teasers

Grandma's Apple Pie – Frangelico, apple cider, cinnamon, fresh cream

Drop the Anchor – Kahlua, Baileys Irish Cream, White Crème de Cacao

Green Tea – Jameson Irish Whiskey, Peach Schnapps, sweet & sour

Bloody Hell Mary – Smirnoff, tomato, tabasco, Worcestershire, lemon,
tajin, celery

Spicy Mexican – El Jimador Reposado, Grand Marnier, lime, agave, orange,
grapefruit, jalapeno, tajin

1 Cocktail Teaser 10 or Board (4 teasers) 35

SHUCK AND SHOOT– Oyster, Smirnoff, passion fruit, lime, cucumber

1 Oyster Cocktail Teaser 15 or Board (4 teasers) 45

See beverage list for options.