



HURMEZ RESTAURANT

ENTREES

Hurmez Classic Seafood Chowder	19
Boston Clam Chowder Corn & Bacon	18
Grilled King Prawns (Per One Piece)	12
Salt & Pepper Calamari Served with chips & aioli	25
Garlic Prawns or Chilli Prawns Sauteed with garlic or chilli, white wine, cream, parsley, on a bed of rice	28
Duck Scallops Seared Scallops with duck served on a cauliflower puree, red wine jus & white truffle oil	38
Softshell Crab Thai salad & nam jim dressing	23
Crispy Pork Belly Served on an apple puree, sweet and tangy pineapple sauce, With a scallop on top	34
Smoked Chorizo Served on a cauliflower puree, red wine jus & white truffle oil	19

KIDS MENU

Bolognese with fettuccine	16
Fish & Chips	16

FROM THE SEA

Oysters		
Natural ½ dozen or 1 dozen	24 / 44	
Kilpatrick ½ dozen or 1 dozen	26 / 46	
Mornay ½ dozen or 1 dozen	26 / 46	
Southern Rock Lobster		MP
Hurmez Chilled Platter		185
King Prawns, Blue Swimmer Crab, Moreton Bay Bugs, 1/2 dozen Oysters, Mussels, Smoked Salmon, Served with tartare, cocktail sauce, soy/mirin, sweet chilli mayo & garlic butter		
Premium: Southern Rock Lobster		MP
Hurmez Hot Platter		215
Marinated split King Prawns in chilli & garlic, chargrilled Moreton Bay Bugs, steamed Blue Swimmer Crabs, Salt n Pepper Calamari, Grilled Flounder with paprika butter, 1/2 dozen Kilpatrick Oysters, Mussels, with napoli chilli sauce served with chips		
Premium: Southern Rock Lobster		MP

SIDES

Potato Puree	12
Crab Croquettes (5 Piece)	19
Chips	12
Seasonal Vegetable	19

SIDE SALADS

Mediterranean Salad	15
Rocket Salad With Pear, walnuts, shaved parmesan & balsamic dressing	15

MAINS

Hurmez Fish & chips King George whiting served with tartare sauce	38
Grilled Flounder Beurre noisette, parsley & chips	46
Blue eye Fillet Served on a Brandade with mussels & saffron sauce with grilled bread & aioli	46
Linguini Marinara Selection of fresh seafood sauteed with chilli, garlic, white wine, parmesan & olive oil	38
Salmon Wellington Served on a bed of mash, Burre Blanc sauce, With a Prawn & Scallop Moose topped with Chives	48
Snapper Curry Red curry, whole baby Snapper fried, baby corn, bok choy, pickles and jasmin rice	44
Lobster risotto Served with green peas, sauteed chorizo, garlic, chilli, & mascarpone cheese topped with spring onion	52
Atlantic Salmon Served with spinach & cauliflower puree	42
Grilled Chicken Breast Served with mash, sauteed spinach & mushroom sauce	42
Lamb Rack Herb crusted served with mash & red wine jus	48
Paella Selection of fresh seafood, sauteed chorizo, chicken, garlic, chilli, capsicum, & green peas	38
Chilli Jam Mussels Chilli jam & coconut served with grilled sourdough bread	39
Marinieres Mussels Cooked in onion, white wine & cream served with grilled sourdough bread	39



HURMEZ RESTAURANT

FROM THE GRILL

Eye Fillet (250g)

250 grams 100-day grain-fed certified Black Angus Eye Fillet of MBS 2+.

Served with mash, sauteed spinach & the choice of your sauce. Red wine jus, Pepper sauce, Mushroom sauce

54

Porterhouse (300g)

300 Grams Vic Farms Grass Fed Premium Black Angus Porterhouse of MBS 4+

Served with mash, sauteed spinach & the choice of your sauce. Red wine jus, Pepper sauce, Mushroom sauce

52

Rib-Eye (450g)

400 Grams Rangers Valley Black Onyx 270-day Grain Fed, Rib-Eye MBS 3+

Served with mash, sauteed spinach & the choice of your sauce. Red wine jus, Pepper sauce, Mushroom sauce

65

Tomahawk (1.4kg)

1.4kg Rangers Valley Black Onyx 270-day Grain Fed Tomahawk MBS 3+

Served with chips & the choice of two sauces

180

T-Bone (1kg)

1kg 120-day Riverine Premium Grain Fed T-Bone Steak

Served with chips & the choice of two sauces

100

