

Entrée

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

tempura tiger prawns with sweet chilli \$16 [D]

fried salt + pepper squid, kimchi, pickled cucumber, chilli + szechuan dipping sauce \$23
[vegan tofu option available] [G,D]

salt baked salmon salad, orange, organic leaves, fennel, capers, olives \$26 [G,D]

seafood chowder, white fish, scallops, black forest bacon + toasted bread \$22

tasmanian seared scallops, edamame bean pureé, charcoal nori + crispy rice jelly [G] \$24

sashimi taste plate, fresh tasmanian fish + condiments. ask your waiter for today's selection \$26 [G,D]

tuna + salmon poke bowl, pickled cucumber, jalapenos, guacamole, coriander, black rice + nori \$26
[vegan tofu option available] [G,D]

Please notify your wait staff of any allergies.

We cater for a range of dietary requirements
[G] – GLUTEN FREE [D] – DAIRY FREE [V] - VEGAN

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HALLAMS

SEAFOOD RESTAURANT

EST 1996

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.



Our oysters are freshly shucked to order

all oysters are dairy + gluten free (tempura not gf)

natural w fresh lemon [6] \$22 | [12] \$44

Hallams **kilpatrick** [6] \$24 | [12] \$48

tempura, ginger, wakame, ponzu [6] \$24 | [12] \$48

orange gastrique [6] \$24 | [12] \$48

cucumber + shallot [6] \$24 | [12] \$48

sherry + tarragon vinaigrette [6] \$24 | [12] \$48

cold dressed trio [6] \$24 | [12] \$48

Mains

tempura fish + chips, dressed organic leaves, lemon + house tartare \$33 [D]

spring bay mussels, lemongrass, ginger, chilli + tomato jam, coriander, bean shoots \$36 [G,D]

grilled white fish, carrot purée, asparagus, sage, garlic, almond beurre noisette \$39.5 [G]
[white fish available as tempura fish + chips]

oven roasted atlantic salmon, xo sauce, bok choy, mung bean shoots, rice noodles \$39 [G,D]

cape grim eye fillet, pickled beetroot, silken mash, sautéed beetroot leaves + pepper jus \$48

oven roasted butternut pumpkin, charred corn, chilli, mint, coriander + onion purée \$29 [V,G,D]

cold seafood plate, pickled tasmanian octopus, freshly shucked pacific oysters, tiger prawns, fennel + lemon cured atlantic salmon \$49

Sides

fries + aioli \$10

sweet potato fries, old bay salt + aioli \$11 [G,D]

green salad, herb vinaigrette \$10 [G,D]

harissa spiced carrots, charred onion purée, chilli pine nuts + coriander \$14 [V,G,D]

pear, raspberry, watercress, sorrel, five spice + raspberry dressing \$12 [G,D]

spiced roasted cauliflower, grapes, pickled cauliflower heart + red onion \$11 [G,V,D]