

TAPAS MENU

SERVED FROM 5.30PM–8.00PM FRIDAY & SATURDAY NIGHT

CAJUN PRAWNS gf, dfo 26

mildly spiced cajun SA king prawns, crispy sweet potato slices, avocado, w tzatziki, grilled lemon

LAMB KOFTAS gfo, dfo 19

3 middle eastern spiced lamb koftas, whipped alexandrina feta, charred lemon, warmed flat bread

SPENCER GULF MUSSELS gfo, dfo 23

mussels of your choice with crusty sourdough:

drunken mussels – leek, onion, celery, parsley, garlic, crème fraîche, white wine

chilli mussels – charred bell peppers, onion, carrots, garlic, leeks, sugo

FALAFEL AND HUMMUS gfo, df, veo 17

HNT falafel, hummus, tzatziki w tabouli and warm flat bread

ARANCINI df, ve 16

mushroom and white wine arancini w sugo dipping sauce

LENTIL KOFTAS gf, dfo, veo 17

middle eastern chickpea koftas served w mint chutney

WEDGES gf, dfo 14

rosemary wedges served w sour cream

WOOD OVEN GARLIC BREAD gfo, df, ve 8

SEASONED CHIPS gf, df, ve 12

w house made tomato relish

RIBS & WINGS

HNT BUFFALO WINGS gf, dfo 1/2 serve 16

fireball whisky chicken wings full serve 22
w HNT hot sauce and blue vein

AMERICAN PORK RIBS gf, df 1/2 rack 16

w sticky bourbon bbq glaze full rack 22

GREEK SALAD gf, dfo, veo 16

cucumber, alexandrina feta, olives, sundried tomato, spanish onion, mesclun, house vinaigrette

Add grilled chicken +6

THE HAWAIIAN PIZZA 9" 16

[ham & pineapple]

sugo, mozzarella, ham, pineapple

KIDS

PARMY BITES gf 16

crumbed chicken pieces grilled with mozzarella cheese, napolitana sauce, salad and chips

FISH & CHIPS df 16

battered fish, salad and chips

DESSERT

HNT DONUT BALLS dfo, veo 16

hot donut balls w caramel sauce, vanilla bean ice cream, toffee shards

AFFOGATO gf, dfo, veo 17

vanilla bean icecream, double espresso, choice of frangelico, baileys or kahlua

HAMMER 'N' TONGS

EST



2020

S T R A T H A L B Y N

PIZZA MENU

SERVED FROM 5.30PM–8.00PM FRIDAY & SATURDAY NIGHT

PIZZA

– 11" sugo base –

THE APPRENTICE 21
[margherita]

sugo, basil, fior di latte,
parmesan, evoo

THE FORGE 26
[pepperoni]

sugo, oregano, fior di latte, pepperoni,
olives, evoo

THE BLACKSMITH 25
[chicken]

sugo, cajun chicken, fior di latte,
basil, cherry tomatoes, pesto

THE PATCH 25
[eggplant]

sugo, basil, eggplant, parmesan,
provolone, red capsicum harissa

ADD ONS

ham, pepperoni, chorizo 4

mushrooms, olives 3

fresh chilli paste, jalapeños

capsicum, pesto 2

vegan cheese, gluten free base 3

– 11" garlic base –

THE HAMMER 28
[lamb]

confit garlic, rosemary, confit potato,
marinated lamb shoulder, gorgonzola,
fior di latte

THE TONG 25
[ham]

confit garlic, leg ham, smoked honey
mustard, fior di latte, gruyère

THE CHISEL 25
[mushroom]

confit garlic, fior di latte, truffled
mushrooms, provolone, parmesan,
thyme, truffle oil

THE IRON PIG 26
[chorizo]

confit garlic, fior di latte, chorizo, nduja,
capsicum, jalapeño

DIETARY

GF = gluten free, GFO = gluten free option

VE = vegan, VEO = vegan option

DF = dairy free, DFO = dairy free option

our kitchen does use allergen containing
ingredients.

please let us know if you have any dietary
requirements so that we can best accommodate
your needs.

