

HUMPBAC'S DINNER MENU



OYSTERS

hama hama, hood canal, washington, usa 3 ea.

everything a pacific oyster should be from a fifth generation family farm.

slow growing, strong-shelled oysters grown the old fashioned way directly on the beach.

disco hama, discover bay, washington, usa 3 ea.

grown in bags on top of cobbled beaches by ryan spafford from hama hama farm. light brine, mellowing to a crisp sweetness with a finish of fresh spinach, green olive, and light smoke.

summerstone, skunk island, washington, usa 3 ea.

summertime oyster, bag-to-beach grow out method. expect them to be sweet on the finish but bracingly briny up front.

eld inlet, south puget sound, washington, usa 3 ea.

the heartiest and richest oysters of the south puget sound. first grown in bags then onto the beach. plump with glycogen, very sweet, medium brine with subtle honeydew finish.

SNACKS

sea urchin (r), cauliflower puree, chives, brioche 18

black olive toast, hazelnut pesto, sourdough* 14

fried calamari, tomato mayonnaise 17

mac & cheese balls, vadouvan aioli, lemon* 18

snow crab croquette, kanimiso 20

marinated mussels, kombu broth 17

GARDEN

kale, dill yoghurt, pecan nut, pear, kale chips* 17

beetroot, roquefort cheese, pickle raisin, cranberry* 20

burrata, arrabiata, baby heirloom, pine nuts, sour dough, smoked oil* 20

caramelised cauliflower, almond nut mole, red quinoa, brown butter* 17

cabbage, herb cheese, crispy quinoa, chilli oil* 16

SEAFOOD

seafood sausage, bean ragout, pickled fungus, chive beurre blanc 25

ahi tuna, calabrian chilli aioli, baby spinach, egg yolk powder 30

lobster roll, fish roe, fennel salad, cayenne fries 46

octopus, crispy jerusalem artichoke, parsnip puree 30

barramundi, bonito charred corn, garlic mashed potato 26

torched hamachi, cucumber, passionfruit chantily, kombucha 28

MEAT

rib eye steak, red chimichurri, creamed celeriac 38

crispy pork belly, wild berries jam, pommery mustard sauce 35

chicken piccata, saffron, capers, lemon beurre blanc 24

DESSERTS

banana cake, myers's rum, chia seed, pecan nut, vanilla ice cream 15

churros, bitter cocoa, salted caramel 13

chocolate cake, griotannes cherry, ganache, sweet cream 15

all of our dishes are
designed to be small plates
and shared.

please inform us of any food allergies or dietary restrictions

*vegetarian - prices subject to service charge and gst. - one check per party and maximum of 4 credit cards please