

TO SHARE

house baked cobb loaf, hickory smoked butter, green olive & roast almond tapenade, balsamic & evoo ^N	11.0
pizza bianca - garlic, rosemary, parsley, shaved parmesan ^{GFO}	11.0
Fresh oysters natural, caiprioska ^{GF}	6 for 27.0 or 12 for 42.0
marinated olives, garlic, fennel and cumin ^{GF}	10.0
grilled chorizo, lemon, rocket ^{GF}	12.0
hommus and spiced pumpkin dip, dukkah, evoo & turkish ^{N GFO}	10.0
hamptons board - grilled chorizo, szechuan squid, marinated olives, prosciutto, olive oil and balsamic, vintage cheddar, chicken liver parfait, breads ^{GFO}	33.0

ENTREES

seared scallops, black sushi rice, pickled daikon, fried enoki mushroom, ponzu sauce, nori salt ^{GF}	24.0
szechuan baby squid, asian slaw, aioli, tomato relish	20.0
sweet corn and manchego croquette, beetroot kasundi ^V	19.5
tea smoked duck breast, fennel and orange salad, tomato relish ^{GF}	24.0
wagyu bresaola, horseradish crème, pickles, rye croute ^{GFO}	26.0
caponata prawns, roasted bell peppers, blister tomato, capers, ciabatta ^{GFO}	24.0
beetroot, rocket, candied pecans, feta, strawberries, and balsamic glaze ^{GF N}	24.0

PIZZAS & SALADS

gluten free base option extra 4.0	
margarita pizza - cherry tomato, buffalo mozzarella, fresh basil ^{GFO V}	23.5
tandoori chicken pizza - tandoori roasted chicken, red onion, capsicum, coriander, tzatziki ^{GFO}	25.0
pumpkin pizza - roast pumpkin, goats cheese, rocket, shaved parmesan ^{V GFO}	23.5
italian pizza - italian sausage, mix mushroom, oregano, olives and mozzarella ^{GFO}	25.0
roast sweet potato, quinoa, chickpea salsa, crispy kale, honey cumin dressing ^{GF V}	26.0
grilled haloumi, carrot and orange salad, tatsoi, currants, pomegranate, honey mustard dressing ^{GFO V}	22.0
ADD half avocado 4.5 grilled chicken 10.0 grilled prawns 12.0	

Please advise your waitperson of any allergies at the time of ordering
15% surcharge applies on public holidays
GF gluten free | GFO gluten free option | V vegetarian | VO vegetarian option | VEGAN | N contains nuts

MAINS

brown rice pilaf- thyme roasted portobello mushroom, sautéed kale, cashews, spinach, sweet potato, fried tofu, chilli caramel ^{VEGAN GF N}	30.5
fish and chips - beer battered nor west snapper, salad	27.0
kalbarri whiting – crispy beer battered whiting fillets, fries, greek salad and tartare sauce	33.0
romesco chicken breast - patas bravas, chargrilled broccolini, red wine jus ^{GF N}	35.0
tasmanian salmon, pesto risotto, carrot puree, pickled shaved fennel, hollandaise sauce ^{GF}	37.5
pappardelle pasta, prawn, squid, mussels, fish, chilli tomato pesto, garlic, evoo ^{GFO}	33.5
turmeric and coconut grilled prawns, vietnamese mint salad, roasted peanuts, sesame seeds, sticky rice ^{GF N}	36.5
twice cooked pork belly, fondant potato, pickled cabbage, apple cider vinegar glaze, caramelised apple ^{GF}	37.5
350g ribeye, polenta chips, slow roast tomato, broccolini, mushroom jus ^{GF}	47.0
chargrilled eye fillet, herb potato rosti, roasted beetroot, chargrilled brussels sprouts, red wine jus ^{GF}	49.5

SIDES

hamptons salad – mixed lettuce, capsicum, cherry tomato, red onion, cucumber, danish fetta	10.5
seasonal vegetables	12.0
sweet potato fries ^{GF}	13.0
hamptons fries	10.0

FOR THE KIDS (under 12 please)

italian penne bolognese ^{GFO}	10.0
tempura chicken nuggets, chips, salad	10.0
sirloin steak, chips, salad	15.0
battered or grilled fish fillet, chips, salad	10.0
hula skirt pizza – ham, pineapple, cheese	10.0
gluten free pasta and pizza base option extra	4.0

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