

All-day dining
from 11.30am

For ordering do you know
your table number and please
place your order at the bar

OYSTERS

½ dozen for \$19 (1 style)
Or 1 dozen for \$33 (select any 2 styles)

Cold Styles

- * Nude & lemon (gf)
- * White soy jalapeno
- * Chilli & ginger (gf)
- * Passionfruit & lime (gf)
- * Fresh radish & sauv blanc (gf)
- * Wakame (seaweed salad) & a light lime soy

Hot Styles

- * Hamilton's Flaming Kilpatrick (medium heat) (gf)
- * Champagne macadamia nut crumb
- * Mornay

* Cold oyster tasting plate
1/2 doz \$20 (6 oysters 1 of each cold style)
1 doz \$34 (12 oysters 2 of each cold style)

STARTERS/SHARE

(tapas size OR shared dishes)

Baked garlic, herb & cheese bread \$9 (4 pieces)

Hamilton's antipasto platter, served with
Danish hot salami, aged cheddar cheese,
marinated vegetables, fresh dip &
charred bread \$25

Spice salted chips with aioli \$9 (v)

Spicy buffalo wings with blue cheese sauce
\$16 (10 OR 12 pieces)(gf)

Fragrant salt & pepper squid with aioli &
a mixed salad \$17 (gf)
Or as a main size serve \$25

Hamilton's own fish cakes with corn salsa, rocket
& salsa verde \$22 (3 cakes)

BURGERS

Grilled haloumi burger with onion rings, rocket,
tomato, caper & pickles mayonnaise &
chips \$20

Angus Wagyu beef burger with a smokey Texas
bbq sauce, bacon, lettuce, tomato, onion, beetroot
aged cheddar & chips \$21

Chicken, bacon & ranch burger
with lettuce, cheese, tomato & chips \$23

SALADS

Squid & Rodriguez chorizo with tomato, spanish
onion, corn, rocket & spicy squid dressing \$22.50 (gf)

Grilled haloumi & mushroom, quinoa mixed leaf salad
topped with raspberry vinaigrette & walnuts (gf) \$25

MAINS

Hamilton's own oyster & seafood chowder with
bacon, diced potato & served in a cobb roll \$23

Classic chicken schnitzel with garden salad,
chips & gravy \$23 OR Parmigiano for \$29

Stone & Wood beer battered barramundi with
chips, garden salad & tartare sauce \$25

Tri coloured prawn fettuccini with chilli & bacon
& finished with a napolitana sauce \$32

Sticky spiced pork ribs served with chips &
cheesy slaw, 1/2 rack \$25 Full rack \$35

Chilled seafood platter for 1 - \$45
A trio of Hamilton's oysters, slipper lobster bug,
prawns, smoked salmon, squid salad
& cocktail sauce

Today's market fish
See our specials board for today's fish \$35

Oven baked lobster mornay served with
smashed chats and a walnut &
roast cherry tomato salad
1/2 lobby \$38 Whole lobby \$70

300gm Emerald Valley New York sirloin steak \$26
with the following options of sides.

Chips & salad \$8

Mash potato & seasonal vegetables \$8
Cheesy coleslaw & onion rings \$8

Choice of sauce served on the side of steaks
Gravy, Dianne, Mushroom

See our kids colouring in for our children's menu options.

Some of our dishes can be served GF or Vegan, ask one of our
staff members if you need help selecting.