



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 \$20 (1 style)
Or 1 dozen for \$36 (select any 2 styles)

Cold Styles

- * Nude & lemon (gf)
- * White soy jalapeno
- * Chilli & ginger (gf)
- * Mignonette (gf)
- * Ponzu & crispy shallot
- * Wakame (seaweed salad) & a light lime soy

Hot Styles

- * Hamilton's Flaming Kilpatrick (medium heat)
- * Mornay
- * Garlic & parsley (gf)

* Cold oyster tasting plate

1/2 doz \$21 (6 oysters 1 of each cold style)
1 doz \$37 (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 \$29

Spicy salted chips with aioli \$9 (v)

400gms of prawns served with fresh lemon
& cocktail sauce \$26

Spicy buffalo wings with a ranch dipping sauce
\$17 (10 pieces)

Or as a main size with chips & salad \$24

Fragrant lemon pepper squid with aioli &
a mixed salad \$18 (gf)

Or as a main size with chips & salad \$25

BURGERS

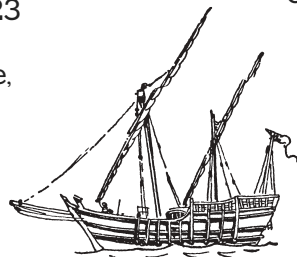
Grilled haloumi burger with onion rings, rocket,
tomato, caper & pickles mayonnaise & chips \$22

Wagyu beef burger with tangy burger
sauce, bacon, lettuce, tomato, onion, beetroot
American Jack cheese & chips \$23

Pulled pork burger with onion rings, slaw, tomato,
Texas style smokey BBQ sauce & chips \$23

Grilled chicken burger with bacon, lettuce,
cheese, tomato, ranch sauce & chips \$24

During busy times we do not alter dishes.
A 10% surcharge applies on public holidays.



SALADS

Squid & Rodriguez chorizo with tomato, spanish onion,
corn, rocket & spicy squid dressing \$24 (gf)

Brown rice & broccolini summer salad with walnuts,
mixed lettuce & fetta & finished with a balsamic
dressing (gf) \$22 Add grilled chicken for \$6 (gf)

MAINS

Hamilton's own oyster & seafood chowder with
bacon, diced potato & served in a cobb roll \$29

Hamo's classic chicken schnitzel with garden salad,
chips & gravy on the side \$23

Stone & Wood beer battered barramundi with
chips, garden salad & tartare sauce \$26

Sautéed prawn, bacon & asparagus linguine with a zesty
garlic cream sauce and finished with aged parmesan \$30

Sticky spiced pork ribs served with chips &
cheesy slaw,
1/2 rack \$29 Full rack \$45

Seared Atlantic salmon fillet (MR) served on a
avo & wasabi dressed salad & finished with
béarnaise sauce \$33

Chilled seafood platter for 1 - \$49

A trio of Hamilton's oysters, Slipper Lobster bug, prawns,
marinated NZ Green Lip mussels,
squid salad & cocktail sauce

Today's market fish

See our special's board or ask one of our friendly
staff members \$37

Oven baked lobster mornay served with
smashed chats & a walnut & roast cherry
tomato salad (subject to availability)
1/2 lobby \$45 Whole lobby \$75

12 hour slow cooked 300gm porterhouse steak served
(mr) or above chips, garden salad & a side of gravy \$34

250gm scotch fillet steak served with a sour cream &
chive potato rosti, sautéed asparagus &
creamy mushroom & garlic sauce \$36

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.