



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)

Antipasto platter for 2  
served with danish hot salami, vintage 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 lime 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

## SALADS

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

Autumn grilled chicken salad with pearl cous cous and  
roasted beetroot, sweet potato, parmesan cheese and  
dressed with a blood orange glaze \$26

## MAINS

Classic chicken schnitzel with garden salad,  
chips & gravy on the side \$23

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

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

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 served medium rare  
on an avocado & wasabi dressed salad & finished  
with béarnaise sauce \$33

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

Platter for 1 \$49

Shared platter for 2 \$95

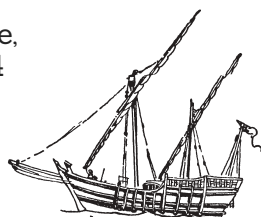
Today's market fish

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 market availability)  
1/2 lobby \$45                      Whole lobby \$82

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 \$38



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.

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