

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)
- * Oyster ceviche (gf)
- * Virgin Mary (gf)
- * Chilli Ginger (gf)
- * Lemon myrtle & wattle seed
- * Wakame (seaweed salad) & lime soy

Hot Styles

- * Hamilton's Flaming Kilpatrick (medium heat) (gf)
- * Mornay
- * Panko crumb & wasabi mayo

* 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 & cheese bread \$9

Antipasto platter for 2
served with danish hot salami, vintage cheese,
marinated vegetables, fresh dip &
char grilled bread \$29.50

Spicy salted chips with aioli \$9 (v)

Sea Scallops infused with balsamic vinegar &
finished with fresh tomato & prosciutto (6) \$20

Spicy buffalo wings with ranch dipping sauce \$17
Or as a main size with chips & salad \$24

Fragrant Salt & Pepper squid with aioli \$18 (gf)
Or main size with chips & salad \$25 (gf)

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

BURGERS

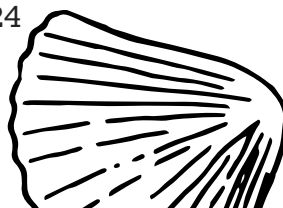
Crumbed pea & broad bean vegetarian burger
with lettuce, cheese, tomato & sweet chilli sauce
& topped with onion rings & chips \$22

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

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

Gluten free buns available for \$2

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



SALADS

Winter grilled chicken salad with sauteed fennel,
roast pumpkin, oven baked pepita seeds, lettuce
& honey mustard dressing \$19

Beer battered prawn & grilled squid salad
served with rocket, coriander & corn salsa & dressed
with a spicy Asian style vinaigrette \$25

MAINS

Stone & Wood beer battered Flathead fillets with
chips, garden salad & tartare sauce \$19.50

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

Slow cooked mint & rosemary Emerald Valley lamb
served (MEDIUM RARE) with sauteed silver-beet, roast
potatoes and red wine jus \$26

Seared fillet of Barramundi with broccolini
sweet potato mash and a lemon dill cream sauce \$26

Traditional Seafood Bouillabaisse with pappardelle
pasta with a garlic, saffron, tomato & leek broth & topped
with a selection of fresh seafood. \$28

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

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

300gm porterhouse steak served to your liking with
chips and garden salad & a side of gravy \$34

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

Oven baked lobster thermidor served with
smashed chats & a walnut & roast cherry
tomato salad (subject to market availability)
1/2 lobby \$50 Whole lobby \$90

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.