TO START

Cobb Loaf 16.5
house baked cobb loaf, hickory smoked butter, olive tapenade, balsamic & evoo

Olives 13.0
marinated olives, garlic, fennel, and cumin GF

Chorizo 14.5
grilled chorizo, lemon, rocket GF

Scallops 29.0
Vadouvan curry, chilli oil, toasted pepita, samphire, cauliflower GFO | I

Duck Breast 26.5
Tea smoked duck, blackberry coulis, pickled fennel, radicchio salad, basil oil GF|DF

Croquette 25.0
sweet corn & manchego croquette, tomato kassundi, saffron & sumac mayonnaise, charred corn V

Bresaola 29.5
wagyu bresaola, burrata, balsamic gel, truffle oil, roquette, cherry tomatoes, toasted ciabatta GFO

Baby Squid 26.5
lemon pepper baby squid, fried, roquette, aioli GF | I

Tuna Ceviche 31.0
Avocado mousse, tapioca crisp, wasabi kewpie GF | A

Chilli Prawns 29.5
sambal chilli prawns, ramen noodles, bok choy, toasted sesame DF | I

Vegan Agnolotti 28.0
vegan eggplant agnolotti, semi sundried tomato, artichoke, spinach, vegan parmesan VEGAN

FOR THE KIDS (under 12 please)

Kids Bolognese - italian penne bolognese GFO 13.5

Chicken Nuggets - tempura chicken nuggets, chips, salad 13.5

Mini Fish - battered or grilled fish fillet, chips, salad A 14.0

Hula Skirt Pizza - ham, cheese 14.0

SIDES

Hamptons Salad 14.0
mixed lettuce, capsicum, cherry tomato, red onion, cucumber, danish fetta

Seasonal Vegetables 13.0

Sweet Potato Wedges GF 13.5

Hamptons Fries 12.5

Please advise your waitperson of any allergies at the time of ordering
1.0% surcharge on card transactions | No split billing.
GF gluten free | GFO gluten free option | V vegetarian | VO vegetarian option |VEGAN | N contains nuts
A australian origin | I international origin | M mixed origin

MAINS

Vegan Pumpkin 36.0
Miso roasted pumpkin, crispy brussel sprouts, baby beets, fried kale, spiced coconut yoghurt VEGAN | GF

Fish & Chips 38.5
beer battered nor west snapper, salad DFO | A

Chicken Breast 40.0
Sweet Aleppo spiced bone in chicken, raisin wild rice mix, pomegranate, burnt eggplant puree, charred fennel, riata GF

Tasmanian Salmon 49.0
crispy skin salmon, pea and spinach mascarpone risotto, confit tomatoes, preserved lemon herb pangrattato A

Barramundi 47.5
crispy skin barramundi, teriyaki, Asian broth, pickled carrot, bok choy, baby potatoes, wakame, bean shoots, GF | DF | A

Pappardelle Pasta 40.0
gluten free pasta available add $4.0
prawns, squid, mussels, fish, napolitana, chilli, garlic, evoo, parmesan GFO | M

Pork Belly 45.0
Master stock braised pork belly, jerusalem artichoke puree, bourbon glazed apple, roasted kipfler potatoes, spinach, red wine jus GF

Beef Fillet 58.0
char grilled, black garlic and celeriac puree, ratatouille, red wine jus, duck fat potatoes, sweet potato crisp GF

Kangaroo 48.0
Charred harissa kangaroo, sweet potato mash, pickled purple carrot, salt bush, labneh, warrigal greens GF

Beetroot and Pumpkin Salad 32.0
Roast pumpkin, whipped goat cheese, confit beetroot, ancient grains, swiss chard, hot honey walnuts, lemon thyme vinaigrette V | N |GF

ADD half avocado 5.0 | grilled chicken 11.5 | smoked salmon A 11.5

PIZZAS

gluten free pizza base available add $4.0

Margarita Pizza 27.0
Nap sauce, cherry tomato, bocconcini, fresh basil GFO | V

Shawama Chicken Pizza 32.0
Nap sauce, roast capsicum, tzatziki GFO

Beef Brisket Pizza 32.0
Nap sauce, harissa infused slow roasted brisket, stracciatella, courgette, chimichurri mayo GFO

Prosciutto and Pear Pizza 32.0
Jamon, Blue cheese, parmesan, rocket, EVO, balsamic glaze GFO

Spicy Ndjua Pizza 32.0
Ndjua, stracciatella, pickled red onion, roquette

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