



# MAINS

## 14OZ RIBEYE (GF)

Roasted fingerling potatoes, seasonal vegetables, sweet carrot puree and demi

## 6oz AAA FILET MIGNON (GF)

Roasted fingerling potatoes, seasonal vegetables, sweet carrot puree and demi

## STUFFED WHOLE BRANZINO

Stuffed with preserved lemon, parsley and truffle peach on warm nicoise rice

## DUCK CONFIT RAVIOLI

Ricotta and duck confit, crispy poached egg, bacon lardon, Grana Padano, white wine herb sauce

## BRAISED BEEF SHORT RIB

Red wine braised short rib, smoked onion puree, asparagus, loaded baked potato croquettes

## PERCH AND UBE GNOCCHI

Pan seared perch, goat cheese asparagus puree, honey mushrooms, radish

## SALMON

Grilled and teriyaki glazed, crispy chickpeas, cucumber, walnut, avocado, cherry tomatoes, arugula, sunflower seeds, pickled chilis, green onion, lime tahini sauce

## RISOTTO

Daily Feature

## HALLOUMI POWER BOWL

Wild rice, quinoa, pearl barley, crispy chickpeas, edamame, cherry tomatoes, avocado, cucumber, halloumi, green goddess dressing

# HANDHELDS

Served with choice of house-cut fries, soup, house greens or Caesar salad

## FRIED CHICKEN AND WAFFLE SANDWICH

Buttermilk battered brined chicken thigh, fresh pickle slaw, tossed with honey hot sauce, dill aioli

## AUSTRALIAN WAGYU BURGER (GF AVAILABLE)

8oz wagyu patty, lettuce, tomato, shaved onion, pickle, aged cheddar, roasted garlic aioli

# APPETIZERS

## COLOSSAL SHRIMP COCKTAIL (GF)

3 colossal shrimp, cocktail sauce, lemon

## FRIED CRAB CAKES (2)

Wild caught crab, panko breaded, Lime Mustard Aioli, prosciutto parm chip

## TREMPETTES

Roasted garlic and caramelized onion hummus, tzatziki, spicy muhammara, pita chips, vegetables

## CALAMARI - FRIED OR GRILLED

House made tzatziki, grilled lemon

## MUSSELS

Choice of coconut curry with cilantro and pickled chilis or fennel, cherry tomatoes, white wine and parsley

## GRILLED OCTOPUS

Spicy Mediterranean kalamata olives, chilis, ash and onion puree, baby arugula, cherry tomatoes

## TACOS TRES

3 Tacos, fresh pico de gallo, lime crema, cilantro, pickled chilis, cucumber cabbage carrot slaw

choice of :

buttermilk battered or pan seared pork belly

crispy avocado

buttermilk battered basa

grilled halloumi

fried brussels sprouts

## CHARCUTERIE (SERVES 2-4)

Chef's selection of 3 local & imported meats and cheeses, served with a selection of sweet & savoury accompaniments and house grilled focaccia

## OYSTERS

*Half Dozen or Dozen*

Cucumber red wine mignonette, fresh horse radish, seafood sauce, lemon wedge

# SOUPS

## LOBSTER BISQUE (GF)

## SOUP DU JOUR

# GREENS

## GREEK SALAD

Tomato, feta, cucumbers, pepper coulis, balsamic red onion puree, kalamata olives

## APPLE AND BLUE CHEESE SALAD

Grapes, dried cranberries, frisée, candied walnuts

## CAESAR SALAD

Romaine lettuce, crispy prosciutto, house dressing, anchovy, Grana Padano

## TOGARASHI TUNA BOWL (GF)

Cucumber, edamame, avocado, carrot, watermelon radish, pickled chilis, sesame hoisin vinaigrette, cilantro, rice noodles

## HAMILTON CLUB COBB SALAD (GF)

Grilled chicken, hard-boiled egg, bacon lardons, avocado, cherry tomatoes, house blend greens, crumbled blue cheese, sherry vinaigrette

Add to any salad :

chicken breast, grilled shrimp, falafel

Truffle Fries (GF/V) / Sweet Potato Fries (GF/V) / Onion Rings (V)