

Menu

Lunch & Dinner

Starters

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|---|---------------|
| House breads, churned butter | 6 |
| South West marinated olives, chorizo, toasted breads ^{DF} | 14 |
| Coconut prawns, chili jam, kaffir lime ^{GF DF} | 22 |
| Sweet corn and manchego croquettes, beetroot chutney ^V | 16 |
| Freshly shucked oysters, house dressings | 4 ea 36 doz |
| Shark Bay crab chowder, grilled pretzel bread | 22 |
| School prawns, lemon aioli ^{GF} | 16 |
| Buttermilk squid, chorizo crumb | 15 |
| Salmon tartare, crispy nori, avocado, squid ink mayonnaise ^{GF DF} | 23 |
| Fremantle octopus, crocodile chorizo, romesco ^{GF DF} | 22 |

Lighter bites

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| Hamptons Caesar salad ^{GF} | 22 | |
| | add chicken | 26 |
| | add smoked salmon | 26 |
| Tea smoked chicken, baby kale, roasted cashews, papaya salad ^{GF DF} | 22 | |
| Spiced Lamb, Israeli cous cous, grilled peach, mint yoghurt | 26 | |
| King Prawn and smoked salmon salad, avocado, peppers, preserved lemon, pepitas, lemon oil ^{GF DF} | 30 | |
| Hampton's pretzel brioche bun with pulled beef, American cheese, mustard pickle, chips | 25 | |

More substantial

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| Market Fish of the day | MP |
| Barramundi, white bean cassoulet, salsa verde, guanciale ^{DF GF} | 36 |
| White Lakes beer battered fish and chips, aioli ^{DF} | 24 |
| Cuttlefish, spiced cauliflower, pomegranate, citrus vinaigrette ^{DF GF} | 30 |
| Split roasted Shark Bay prawns, kipfler & celery crisp, witlof, citrus dressing ^{DF GF} | 34 |
| Spicy crab and prawn tagliatelle, herb pangrattato, saffron broth | 32 |
| Jerusalem artichoke risotto, porcini crème, artichoke chips and Fremantle oyster mushroom ^{GF V} | 30 |
| Half roasted chicken, kipfler potato, pearl barley, sweet corn, macadamia ^{DF GF} | 32 |
| Free Range pork belly, cardamom pineapple, parsnip, crackling ^{DF GF} | 33 |
| Braised beef short rib, wood fired onion puree, macro salad, vanilla vinaigrette ^{DF GF} | 33 |
| Butterfield beef fillet 200g, wild mushrooms, cream potato, béarnaise ^{GF} | 45 |
| Dry aged Sirloin 400g, chips, jus, chimichurri ^{DF GF} | 48 |

Sides

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| Manuka honey carrot salad, goji berries, baby currants ^{DF GF V} | 9 |
| Raw fennel, beetroot, smoked almonds, citrus ^{GF DF V} | 10 |
| Corn on the cobb, sage butter, hazelnuts ^{GF V} | 9 |
| Seasonal steamed vegetables, lemon oil, almonds ^{DF GF V} | 9 |
| Sweet potato fries, chipotle mayonnaise ^{DF GF V} | 9 |
| Hampton's fries, aioli ^{DF GF V} | 9 |

Kids menu (under 12 please)

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| Prime grilled steak and chips | 15 |
| Battered or grilled fish and chips, tomato sauce | 14 |
| Popcorn chicken, chips and carrot salad | 13 |
| Penne pasta, bacon and green beans, tomato sauce | 12 |

Desserts

Chocolate marquise, raspberry, white chocolate ice cream^{GF} 14

Latte panna cotta, hazelnut brittle^{GF} 14

Honey cake, orange, comb, crème fraiche^{GF} 14

Hamptons waffles, berries, maple syrup, rock salt caramel ice cream 14

Trio of Norgen Vaaz Ice creams & Sorbets 9

White chocolate and raspberry

Rock salt caramel

New York chunky chocolate

Vanilla

Rum n Raisin

Green Tea

Raspberry Sorbet

Green apple Sorbet

Mango Sorbet

Please also see our selection of cakes in our cake display

Cheese Board 25

Brillat savarin *Cows milk, white blomy rind with an interior paste that is buttery, slight hints of salt, cream, mushroom, nuts and truffle.*

Vacherouse *Smooth and creamy made from cows milk. The rind of the cheese is first washed with salt water, and then during the maturation develops the white mould rind. Originates from France.*

Two Sisters Isabella *Gourmet cheese of exceptionally high quality. It is like buttery aged Dutch Gouda but nuttier and sweeter. Made with milk from free range grass grazing Holsteins. Originates from Spain*

Dolce gorgonzola *A shorter ageing period for this cheese gives a milder and sweet flavour, with a slight spice to finish. Originates from Italy.*