



Sebastian's

Food and Wine

ALL DAY MENU

TOAST

fruit toast w/ butter or date butter 8.5
 multigrain or sourdough 8.5
 Gluten Free +1.7
 Choice of berry jam, marmalade, Vegemite, date butter, or peanut butter

FREE-RANGE EGGS YOUR WAY ON SOURDOUGH

poached or fried (scrambled +1.5) 15.5

BACON BUTTY

bacon, fried egg, baby spinach, home made Hampton barbecue sauce, toasted milk bun 15.5
 SUGGESTION - add hash brown or cheddar

OAT PORRIDGE (VEG)(V)(N)

w/ caramelised apple, cinnamon and honey yoghurt with your choice of milk 21.5

CORN FRITTERS

topped w/ baby spinach, bacon, sundried tomato paste and fresh avocado 25
 SUGGESTION - add smoked salmon

HAMPTON BENNY

Thick cut maple sriracha glazed bacon on English muffin, two poached eggs and hollandaise 24.5

GRANOLA BOWL (VEG)(VO)(N)

w/ mixed berry panna cotta, seasonal fruit, and strawberry coulis 22.5

CHORIZO OMELETTE

w/ whipped goat's cheese, semi dried tomatoes, salsa verde, fine herbs, pastrami crumble on sourdough 23

SMASHED AVO

on multigrain w/ Zuni pickles, cherry tomatoes, red sorrel, dukkah, salsa verde, whipped goat's cheese and poached egg 25.5

BLUEBERRY HOTCAKES

w/ lemon curd, Italian meringue and fresh berries 24.5

CHILLI SCRAMBLED EGGS

on sourdough w/ pecorino cheese, bean shoots, herbs, and chilli black bean sambal 24

SEB'S FAMOUS CHICKEN SANDWICH

poached chicken breast tossed in herb mayonnaise, rocket, avocado smash, on grilled sourdough w/ chips 23.5
 SUGGESTION - add bacon

SPRING HAMPTON BEEF BURGER

w/ caramelized pineapple, bacon, lettuce, tomato, cheese, onion jam, American mustard w/ fat boy chips 27.5

MUSHROOM MEDLEY (VEGO)

Mushroom medley w/ crispy polenta, spinach, goat's cheese and poached egg 23

HOUSE-MADE POTATO ROSTI

w/ smoked salmon, spinach, poached egg, and hollandaise 24.5

SALADS & SIDES

SPICY THAI BEEF SALAD

eye fillet wok fried topped w/ bean shoots Asian herbs, snow pea leaf, cucumber, cherry tomatoes, Spanish onion & Thai dressing 25

HAMPTON BUDDHA BOWL (VEG)(V)

warm grilled cauliflower, roast sweet potato salad w/ quinoa, cherry tomatoes, almonds, walnuts and pepitas, baby spinach, carrot, chickpeas, cranberries, avocado, cucumber, onion, drizzled w/ tahini lemon dressing 25
 SUGGESTION - add smoked salmon, Asian style chicken, or poached egg

TARRAGON CHICKEN SALAD

w/ baby cos lettuce, prosciutto, shaved pecorino cheese, poached egg w/ buttermilk dressing 26.5

MISO GLAZED EGGPLANT

On a brown rice, cucumber, pomegranate & parsley salad w/ hummus and lemon dressing 25.5

POKE BOWL (VEGO)(VO)

w/ brown rice, edamame, avocado, carrot, pickled ginger w/ sesame kewpie dressing

Choice of:

>tofu 25.5 >chicken 26.5 >salmon28.5

NASI GORENG

w/ chicken, prawns, fried egg and crispy shallots 25

TOASTIES

on multigrain or sourdough GF(+3)

Choice of:

> Virginian ham, tomato, cheddar 15

> Gourmet Toastie - Dijon mustard, oregano, parsley, thyme, Virginian ham, cheddar, pickle 16.5

SIDES

roasted mushrooms 6
 roasted tomatoes 6
 Asian style chicken 5
 avocado (half) 4.5
 avocado smash 5
 hash brown (2) 4.5
 all condiments 1
 hollandaise 3
 chorizo 6
 smoked salmon 8
 aioli 1
 egg 3
 wilted spinach 3.5
 bacon 5
 GF bread (slice) 1.7

EXTRAS

Fat boy chips 10
 w/ aioli
 French fries w/ rosemary salt 12.5

(VEG) VEGETARIAN
 (V) VEGAN

GLUTEN FRIENDLY, NUT FRIENDLY AND DAIRYFREE FRIENDLY. PLEASE NOTE OUR KITCHEN WILL HAPPILY ACCOMMODATE ANY OF THE ABOVE ALLERGIES OR INTOLERANCES AS BEST AS POSSIBLE. WE CANNOT GUARANTEE THAT OUR DISHES ARE ENTIRELY FREE FROM THESE PRODUCTS - PLEASE INFORM OUR FRIENDLY STAFF OF ANY INTOLERANCES AND DIETARY REQUIREMENTS. SORRY NO CHANGES TO THE MENU ON WEEKENDS OR PUBLIC HOLIDAYS - 15 % SURCHARGE APPLIES ON PUBLIC HOLIDAYS



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DRINKS

COFFEE by Merlo

Espresso / Dbl Espresso	3.8 / 4.5
Coffee	4.8
Large	+0.5
Strong	+0.5
Decaf	+0.5
Piccolo	4.5
Long Black - Reg / Lge	4.8 / 5.3
Short Macchiato / Long Macchiato	4.0 / 4.5
Magic	5.2
Cold Drip (Bean of the Month)	6.0
Hot Chocolate by Merlo - Reg / Lge	4.7 / 5.2
Chai Latte by Calmer Sutra	6.5
Spiced Cacao · Golden Turmeric Latte by Calmer Sutra	6.0
Chocolate Chai	6.5
Matcha Latte by Matcha Maiden Organic Japanese Matcha	6.5
Soy Milk by Bonsoy	+0.7
Coconut · Lactose Free by MilkLab	+1.0
Almond · Oat Milk by the Alternative Dairy Co.	+0.7

TEA by T2 Loose leaf & served by the pot	5.5
<i>English Breakfast · Earl Grey · Calmer Sutra Chai · Sencha Green Tea · Camomile · Peppermint · Lemongrass & Ginger</i>	

ICED Coffee

Iced Latte - Reg / Lge	5.2 / 5.7
Iced Chai - Reg / Lge	5.5 / 6.5
Iced Long Black - Reg / Lge	4.8 / 5.3
Iced Matcha - Reg / Lge	6.0 / 6.5
Iced Coffee / Mocha / Chocolate (Optional served w/ whipped cream)	8.0
Affogato - Double espresso & vanilla ice cream (Optional w/ Mr. Black Liqueur)	7.0 +4.0

JUICES

Virgin Mary	8.5
Freshly Squeezed Orange Juice	8.0
Juice of the Week (Freshly Squeezed)	9.0

SOFT DRINKS

Lemon, lime & bitters	7.5
Coke · Coke No Sugar · Sprite	4.5
Capi Mineral Water 250 / 750ml	4.8 / 9.5
Capi - soda water · lemon · tonic Water · pink grapefruit · ginger beer · blood orange	4.7
Kombucha -	7.5
<i>SILK ROAD: ginger, lemon myrtle, cinnamon, clove</i> <i>FRENCH KISS: hibiscus, vanilla, lavender, chamomile</i>	

MILKBAR / SMOOTHIES

Mixed berry, banana & LSA blend smoothie, cloudy apple juice	10.0
Banana smoothie w acai, cinnamon, honey, ice cream, milk, toasted shaved coconut	10.0
Green power & chia Seed w cloudy apple juice kiwi, spinach & banana	10.0
Mango smoothie w mango, passionfruit, coconut milk & toasted shaved coconut	10.0

Classic Milkshakes	Kids 4.5 / 8.5
<i>(chocolate · strawberry · vanilla · espresso caramel · banana · blue heaven)</i>	

<i>Optional</i>	
Thickshake	1.0
Malt	0.5

SEBASTIAN'S SPRITZERS

Ginger beer w/ freshly squeezed lime & mint	8.0
Red Lioness - pink grapefruit, freshly squeezed lemon and orange, strawberries, soda	9.0
Lemon, lime, elderflower, mint	8.0

ALCOHOLIC SPRITZERS

PINK GRAPEFRUIT SPRITZER	16.0
Pink grapefruit soda, 42 Below Vodka, strawberries, mint	
BLOOD ORANGE SPRITZER	17.0
Blood Orange Soda, Campari, Bombay Sapphire Gin, lime, orange, Elderflower syrup, thyme	
Aperol spritz	15.0
Pimm's No. 1 Cup	12.0
Campari + soda spritz	10.0

COCKTAILS

Espresso Martini	18.0
42 Below Vodka, Mr. Black Coffee Liqueur, Fresh Espresso	
Spicy Bloody Mary	16.0
42 Below Vodka, tomato juice, lemon juice, Tabasco, Worcestershire, pepper, celery salt	
Mimosa	12.0
La Zona Prosecco, orange juice	

CIDER & BEER

James Boag's Premium Light	8.5
Little Creatures Pale Ale (Fremantle, WA)	10.0
Peroni Nastro Azzurro Lager (Italy)	9.0
Asahi Super Dry (Japan)	9.0
Corona (Mexico)	9.0
Carlton Draught (Australia)	8.0
James Squire Apple Cider (Australia)	8.5

SPARKLING WINE / ROSÉ

La Zona Series Chrismont Prosecco (King Valley, VIC)	14.0 / 45
NV Patritti Lavoro Sparkling Chardonnay (Adelaide Hills, SA)	48
2024 Patritti Lavoro Grenache Rose (McLarenvale, Adelaide Hills, SA)	14.0 / 48

WHITE WINE

2023 Rocky Gully Riesling (Frankland River, WA)	40
2023 Tohu Sauvignon Blanc (Awatere Valley Marlborough, NZ)	14.5 / 48
2022 Mt Monster Chardonnay (Limestone Coast, SA)	14.5 / 46
2023 Tohu Pinot Gris (Awatere Valley Marlborough, NZ)	15.0 / 45

RED WINE

2022 Jip Jip Rocks Shiraz (Padthaway, SA)	15.0 / 40
2021 Jackal's Run Pinot Noir (Hickinbotham, Mornington Peninsula)	14.5 / 44
2022 Paxton MV Cabernet Sauvignon Organic and Biodynamic (McLaren Vale, SA)	14.0 / 40