



Sebastian's

Food and Wine

ALL DAY MENU

TOAST - fruit, multigrain, sourdough 8.5
 Gluten Free 1.7
 Choice of berry jam, marmalade, Vegemite or peanut butter

FREE-RANGE EGGS YOUR WAY ON SOURDOUGH
 poached,
 fried,
 or scrambled 15.5

SHAKSHUKA
 Middle Eastern baked eggs, Spanish onion, capsicum, tomato, w/ truffle butter toast 25

BACON BUTTY
 bacon, fried egg, baby spinach, home made Hampton barbecue sauce, toasted milk bun 15
 SUGGESTION - add hash brown or cheddar

EGGS ON HAMPTON
 two poached eggs, ham, spinach, on an English muffin topped w/ hollandaise sauce 23.5

BANANA PANCAKE
 w/ roasted granola, berry compote and vanilla cream 23.5

APPLE PIE CRUMBLE PORRIDGE (VEG)(V)
 rolled oats w/ chia seeds, poached apple, fresh berries, cinnamon, honey 21.5

PRAWN AND SPRING ONION OMELETTE
 w/ bean shoots fresh herbs and chilli Nahm Jim 25

AVOCADO SMASH
 medley tomatoes, cucumber capers, hummus slick and feta served on toasted multigrain topped w/ basil dressing 24
 SUGGESTION - add poached egg, smoked salmon or bacon

CHEF'S CORN FRITTERS
 corn fritters topped w/ baby spinach, bacon, sundried tomato paste and fresh avocado 25
 SUGGESTION - add smoked salmon

BREKKIE BOARD (VEGO)(VO)
 overnight oats, coconut yoghurt, fresh strawberry, sourdough toast, poached egg, avocado smash
 Your choice juice (apple, orange)
 Your choice of milk 22.5
 SUGGESTION - add smoked salmon or veggie sausage

CHILLI SCRAMBLE EGGS
 chilli scrambled, bacon, parmesan, parsley, on sourdough drizzled w/ sriracha 23.5

LEBANESE LAMB BURGER
 smoked chilli and white beans, hummus, tomato, lettuce served w/ French fries 25

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

SPICY CHICKEN MEATBALLS (LOW KEY SPICY)
 w/ housemade curry sauce and ginger rice 26.5

EGGPLANT STACK W/ PESTO DRESSING (VEG)(V)
 grilled eggplant stacked w/ roasted capsicum, sundried tomato paste, tomato and grilled zucchini served on pumpkin puree 22.5

TWICE COOKED BEEF SHORT RIBS
 green chilli Nahm Jim, fresh herbs, 24-hour marinated beef short rib, fried then cooked in a coconut lemongrass stock for 6 hours, served w/ ginger rice 29.5

SALADS & SIDES

MIXED LEAF SALAD w/ French dressing 9.5

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)
 cauliflower, roast sweet potato w/ quinoa, almonds, cherry tomatoes, cucumber, Spanish onion, toasted seeds, baby spinach, carrot, chickpeas, avocado, cranberries, drizzled w/ French dressing 25
 SUGGESTION - add smoked salmon, Asian style chicken, prawns, or poached egg

TOASTIES
 on multigrain or sourdough GF(+3)
 Virginian ham, tomato, cheddar 15
 Gourmet Toastie - Dijon mustard, oregano, parsley, thyme, Virginian ham, cheddar, pickle 16.5

SIDES
 roasted mushroom of the day 6
 roasted tomatoes 6
 Asian style chicken 5
 avocado (half) 4.5
 hash brown (2) 4.5
 all condiments 1
 smoked salmon 8
 veggie sausage 5.5
 aioli 1
 egg 3
 wilted spinach 3.5
 bacon 5
 GF bread (per slice) 1.7

EXTRAS
 Fat Boy Chips w/ garlic mayonnaise 10
 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	4.5 / 4.8
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	6.0
Soy Milk by Bonsoy	+0.5
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	4.5 / 5.0
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/ Kahlua)	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	8.0
Coke · Coke No Sugar · Sprite	4.5
Capi Mineral Water 250 / 750ml	4.7 / 9.5
Capi - soda water · lemon · tonic Water · pink grapefruit · ginger beer · blood orange	4.7
Kombucha -	7.0
<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	9.0
Banana smoothie w acai, cinnamon, honey, ice cream, milk, toasted shaved coconut	9.0
Green power & chia Seed w cloudy apple juice kiwi, spinach & banana	9.0
Mango smoothie w mango, passionfruit, coconut milk & toasted shaved coconut	9.0

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

Optional	
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
<i>Pink grapefruit soda, 42 Below Vodka, strawberries, mint</i>	
BLOOD ORANGE SPRITZER	17.0
<i>Blood Orange Soda, Campari, Bombay Sapphire Gin, lime, orange, Elderflower syrup, thyme</i>	
Aperol spritz	15.0
Pimm's No. 1 Cup	10.0
Campari + soda spritz	8.0

COCKTAILS

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

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)	13.0 / 45
NV Patriitti Lavoro (Adelaide Hills, SA)	48
2022 Fenêtre Lavande Rosé (McLaren Vale, SA)	14.0 / 48

WHITE WINE

2023 Rocky Gully Riesling (Frankland River, WA)	40
2022 Tohu Sauvignon Blanc (Awatere Valley Marlborough, NZ)	14.5 / 45
2022 Mt Monster Chardonnay (Limestone Coast, SA)	14.5 / 43
2022 Tohu Pinot Gris (Awatere Valley Marlborough, NZ)	14.5 / 45

RED WINE

2021 Jip Jip Rocks Shiraz (Padthaway, SA)	16.5 / 40
2022 Le Bon Pinot Noir (Yarra Valley, VIC)	14.5 / 46
2022 Paxton MV Cabernet Sauvignon Organic and Biodynamic (McLaren Vale, SA)	13.5 / 41