



Sebastian's

Food and Wine

ALL DAY MENU | EAT IN OR TAKE HOME

PORRIDGE (VEG)	14
caramelised apple puree, fresh and freeze-dried raspberries, biscoff crumb with choice of milk	
CLASSIC BIRCHER MUESLI (DF, V, VEG)	16
topped with caramelised banana, fresh passionfruit, candied orange peel	
TOAST & PRESERVES (VEG)	(GF+2) 8
multigrain, sourdough or GF bread, butter, in-house berry jam / marmalade / peanut butter or vegemite (Additional items +2)	
FRUIT TOAST (VEG, N)	8
apricot, walnut, fig & date toast w/ butter	
GOURMET TOASTIE	(GF+2) 14
dijon mustard, oregano, parsley, thyme, Virginian ham, Vintage cheddar, pickle (available in multi-grain or sourdough)	
EGGS ON TOAST	(GF+2) 14
Burd free-range eggs poached, scrambled or fried and your choice of toast	
BREAD AND BUTTER PUDDING (GP - GUILTY PLEASURE)	20
baked brioche bread, creamy custard infused with vanilla bean, served with crème anglaise, topped with seasonal fruit	
CHILLI SCRAMBLE (GFO, DFO, N)	22
chilli, chorizo scrambled eggs, saganaki, sourdough toast	

AVOCADO SMASH (VEG, GFO, N, NFO, DFO)	19
multigrain toast, beetroot whipped feta, chilli, lemon, dukkah (Suggestion add poached egg +2, bacon +5, smoked salmon +5)	
SEASONAL GREENS (GF, DFO, VEG, VGO)	22
sauteed seasonal greens with sweet potato, hummus, feta, almonds, pepitas, topped with a poached egg	
PRAWN TOAST BENNY	21
Asian inspired prawn toast topped with poached eggs, chilli hollandaise and wilted spinach	
CHICKEN AVOCADO TOSTADA (DF)	20
Mexican style grilled chicken on a crispy tortilla, salad with a sweet sriracha dressing and a side of sliced avocado	
SEB'S BURGER	20
Wagyu patty, sriracha bacon, tomato relish, cos lettuce, chipotle mayo, onion jam, tomato, vintage cheese, pickles on a milk bun served with chips (Suggestion add fried egg +2, add avocado +4)	
CALAMARI SALAD (GF, DF)	23
crispy salt and chilli calamari strips served with a fresh sesame dressing, tomato, spring onion, carrot, cucumber, pickled radish, rocket, spinach	
OVERNIGHT SLOW COOKED BRISKET BUN (DFO)	23
brioche bun, slow cooked brisket, pickled cucumber, cheese, tomato, onion jam, mayo, with crispy fries	

CLASSICS

BREKKIE BOARD (VEG, N)	16
sourdough toast, poached egg, orange or apple juice, avocado smash and a bowl of granola, coyo and coconut milk (Suggestion add poached egg +2 bacon +5)	
CHICKEN SANDWICH (GFO)	(GF+2) 20
poached chicken, herb mayonnaise, rocket, avocado, grilled sourdough w/ fat boy chips (Suggestion add bacon +5)	
CALIFORNIAN CHICKEN BURRITO	20
soft burrito wrap filled with avocado, black beans, tomato salsa, (red onion, coriander, parsley, lemon, tomato), Seb's chilli mayonnaise, spiced grilled chicken thigh, brown rice, served with corn chips & salsa (Suggestion add cheese +2)	
WARM BUDDHA BOWL (VEG, N, GF, V, DF)	20
warm grilled cauliflower, roast sweet potato salad w/ quinoa, almonds, cherry tomatoes, toasted seeds, baby spinach, carrot, chickpeas, cranberries, avocado, tahini dressing (Suggestion add cajun grilled chicken +5, poached egg +2)	
BACON BUTTY	13.5
bacon, fried egg, baby spinach, Hampton barbecue sauce on toasted milk bun (Suggestion add rosti +4, cheddar cheese +2)	

ASK OUR LOVELY STAFF ABOUT OUR CHILDREN'S MENU & WEEKLY SPECIAL

*PLEASE NOTE | No variations to the menu on weekends or public holidays. When ordering please let staff know of any allergies. We are happy to help!

(VEG) VEGETARIAN | (V) VEGAN | (VO) VEGAN OPTIONAL | (DF) DAIRY FREE | (GF) GLUTEN FREE | (GFO) GLUTEN FREE OPTIONAL | (N) CONTAINS NUTS | (NFO) NUT FREE OPTIONAL

For your goodness we use Burd Eggs laid by 100% free range hens with access to fresh country air every day!

EXTRAS

marmalade / peanut butter / vegemite	1
chilli hollandaise / aioli / Bourbon barbecue sauce / tomato relish	2
in-house berry jam / spinach / roast tomato	3
avocado / roasted field mushrooms / saganaki / hash brown / Danish feta	4
avocado & Danish feta smash / bacon / marinated cajun chicken / chorizo / smoked salmon	5

LITTLE BITS N' PIECES

TOASTIE	(GF+2) 12
multigrain, sourdough or GF toast, Maffra cheddar, shaved Virginian ham, tomato	
HAMPTON BEACH PRAWNS & CHIPS	15
Tevmpura battered prawns & half serve of chips w aioli & lemon	
FAT BOY CHIPS w/ choice of sauce	9
BABY SALAD	8
cherry tomatoes, cucumber, red onion, balsamic dressing	

DRINKS

COFFEE BY MERLO Espresso / Dbl Espresso 3.8 / 4.0 Coffee 4.5 Large +0.5 Strong +0.5 Decaf +0.5 Piccolo 3.8 Long Black - Reg / Lge 4.3 / 4.8 Short Macchiato / Long Macchiato 4.0 / 4.3 Magic 4.5 Cold Drip (Warmer Months) 6.0 Hot Chocolate by Merlo - Reg / Lge 4.5 / 5.2 Chai Latte by Calmer Sutra 5.5 Spiced Cacao · Golden Turmeric Latte 6.0 Chocolate Chai 6.0 Matcha Latte by Matcha Maiden 6.0 Soy Milk by Bonsoy +0.5 Almond · Coconut · Lactose Free by MilkLab +0.7 Oat Milk by the Alternative Dairy Co. +0.7 Hemp Milk by h.alt +0.8		ICED COFFEE Iced Latte - Reg / Lge 5.2 / 5.7 Iced Chai - Reg / Lge 5.5 / 6.0 Iced Long Black - Reg / Lge 4.5 / 5.0 Iced Matcha - Reg / Lge 6.0 / 6.5 Iced Coffee / Mocha / Chocolate 7.0 (Optional served with whipped cream) Affogato - Double espresso & vanilla ice cream 7.0 (Optional with Kahlua) +4.0		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 10.0 Mango smoothie w mango, passionfruit, coconut milk & toasted shaved coconut 9.0 Classic Milkshakes 4.5 / 7.5 (chocolate · strawberry · vanilla · espresso caramel · banana · blue heaven) Optional Thickshake 1.0 Malt 0.5	
TEA BY T2 Loose leaf & served by the pot 5.5 English Breakfast · Earl Grey · Calmer Sutra Chai · Sencha Green Tea · Camomile · Peppermint · Lemongrass & Ginger		JUICES Virgin Mary 8.5 Freshly Squeezed Orange Juice 6.5 Juice of the Week (Freshly Squeezed) 8.0		SEBASTIAN'S SPRITZERS Ginger beer w lime & mint 8.0 Red Lioness - pink grapefruit, freshly squeezed lemon and orange, strawberries, soda 9.0 Lemon, lime, elderflower, mint 8.0	
		SOFT DRINKS Lemon, lime & bitters 6.5 Coke · Diet Coke · Sprite 4.0 Capi Mineral Water 250 / 750ml 4.7 / 8.0 Capi - soda water · lemon · tonic Water · pink grapefruit · ginger beer · blood orange 4.7 Kombucha - 7 SILK ROAD: ginger, lemon myrtle, cinnamon, clove FRENCH KISS: hibiscus, vanilla, lavender, chamomile			

ALCOHOLIC SPRITZERS PINK GRAPEFRUIT SPRITZER 16.0 Pink grapefruit soda, Baxter Vodka (Aus), strawberries, mint BLOOD ORANGE SPRITZER 17.0 Blood Orange Soda, Campari, Bombay Sapphire Gin, lime, orange, Elderflower syrup, thyme Aperol spritz 15.0		STAPLES Pimm's No. 1 Cup 10.0 Campari + soda spritz 8.0 Gin & Tonic 10.0 Bombay Sapphire Gin / Pinkster (+2) Vodka Soda 10.0 Baxter Vodka (Aus), soda & fresh lime Rum + Coke 9.0 Scotch + Dry 9.0		SPARKLING WINE / ROSÉ GLASS / BOTTLE NV La Zona Prosecco (King Valley, VIC) 12.0 / 45 NV Airlie Bank Cuvee (Yarra Valley, VIC) 48 2021 Rosé (De Lisio McLaren Vale, SA) 11.0 / 45	
COCKTAILS Espresso Martini 18.0 Baxter Vodka (Aus), espresso, Kahlua Spicy Bloody Mary 12.0 Baxter Vodka (Aus), tomato juice, lemon juice, Tabasco, Worcestershire, pepper, celery salt		CIDER & BEER Coopers 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		WHITE WINE 2021 Rocky Gully Riesling (Frankland River, WA) 40 2020 Tohu Sauvignon Blanc 13.0 / 45 (Awatere Valley Marlborough, NZ) 2021 Mt Monster Chardonnay 13.0 / 42 (Limestone Coast, SA) 2021 Foxey's Hangout Pinot Gris 10.0 / 42 (Mornington Peninsula, VIC)	
				RED WINE 2019 Jip Jip Rocks Shiraz (Padthaway, SA) 11.5 / 38 2019 Pizzini Nonna Gisella Sangiovese 45 (King Valley, VIC) 2020 Quartier Pinot Noir 13.0 / 46 (Mornington Pen, VIC) 2020 Paxton MV Cabernet Sauvignon 10.5 / 40 Organic and Biodynamic (McLaren Vale, SA)	

ALCOHOL