



Sebastian's

Food and Wine

ALL DAY MENU

BREKKIE BOARD (VEG)	16
sourdough toast, poached egg, orange or apple juice, avocado smash and a bowl of granola, mango yoghurt, and full cream milk <i>(Suggestion add poached egg +2 bacon +5)</i>	
PORRIDGE	16
oats, w/ seasonal fruit compote, honey, pecan candy	
TOAST & PRESERVES (VEG)	(GF+2) 8
multigrain, sourdough or GF bread, butter, homemade berry jam / home made marmalade / peanut butter or vegemite <i>(extra condiments +2)</i>	
FRUIT TOAST (VEG)	8
2 slices of apricot, walnut, fig & date loaf toasted w/ butter	
TOASTIE	(GF+2) 13
multigrain, sourdough or GF toast, vintage cheddar, tomato, shaved Virginia ham	
GOURMET TOASTIE	(GF+2) 14
dijon mustard, oregano, parsley, thyme, Virginian ham, vintage cheddar, pickle <i>(available in multi-grain or sourdough)</i>	
EGGS ON TOAST	(GF+2) 14
Burd free-range eggs poached, scrambled or fried and your choice of toast	
OMELETTE	23
open prawns and mushroom omelette w/ fresh herbs, oyster sauce & malt vinegar sauce	

AVOCADO SMASH (VEG)	21.5
multigrain toast topped with fresh avocado, 24 hour slow cooked tomatoes, crumbled Danish feta, dukkah and fresh lemon <i>(Suggestion add poached egg +2, bacon +5, smoked salmon +8)</i>	
EGGS BENNY	22.5
two poached eggs, bacon, steamed broccolini on sourdough w/ hollandaise sauce <i>(Alternatively a Smoked Salmon Benny instead of bacon 25.5)</i>	
SHAKSHUKA	23
served with toasted sourdough, chorizo, ripe tomatoes, roasted peppers, onion, garlic w/ extra olive oil, cilantro, feta and parsley topped with poached eggs	
SEBASTIAN'S CORN FRITTERS	23.5
corn fritter patties, topped with baby spinach, bacon, 24-hour slow cooked tomatoes and fresh avocado salsa	
GRANOLA BOWL	16
fresh in-house granola, topped with fresh mixed berries, natural yoghurt and honey, with your choice of milk	
BACON BUTTY	13.5
bacon, fried egg, baby spinach, Hampton barbecue sauce, toasted milk bun <i>(Suggestion add hash brown +4, add cheddar cheese + 2)</i>	

LUNCH

SOUP OF THE DAY	16
with crispy sourdough and butter	
CHICKEN SANDWICH	(GF+2) 23.5
poached chicken breast, herb mayonnaise, rocket, avocado, grilled sourdough w/ chips <i>(Suggestion add bacon +5)</i>	
BANGKOK SALAD WITH THAI SPICY DRESSING (VEG)	16.5
wombok, carrot, cucumber, bean shoots, Spanish onion and fresh herbs, all tossed together with our home made spicy Thai dressing <i>(Suggestion add Cajun chicken +5 add prawns +9)</i>	
CHEF'S BUDDHA BOWL	22
cauliflower, roast sweet potato w/ quinoa, almonds, cherry tomatoes, cucumber, Spanish onion, toasted seeds, baby spinach, carrot, chickpeas, cranberries, avocado, topped w/ cucumber yoghurt <i>(Suggestion add Cajun grilled chicken +5 add prawns +9 add poached egg +2)</i>	
RICE VERMICELLI NOODLE SALAD	16
Lebanese cucumber, carrot, bean shoots, Vietnamese mint coriander, cherry tomatoes, topped w/ roasted salted peanuts w/ a Thai chilli dressing <i>(Suggestion add prawns +9 or add Cajun grilled chicken +5)</i>	

STEAMED PRAWN & MUSHROOM WONTONS	19.5
steamed prawns & shiitake mushroom wontons w/ spring onion, ginger & vinegar dressing	
4-HOUR SLOW COOKED LAMB SHANK	24.5
served on creamy mash and green beans w/ truffle oil	
CHEF'S FISH OF THE DAY	23.5
Ask your waiter	
ROASTED PUMPKIN AND SAGE GNOCCHI	19
tossed in Beurre Noisette butter	
BROCCOLI & QUINOA CAKES	15
with mixed green salad	
AUSSIE ANGUS BEEF BURGER	21.5
beef patty, sriracha bacon, tomato relish, cos lettuce, chipotle mayo, onion jam, tomato, vintage cheese, pickles on a milk bun served with chips <i>(Suggestion add fried egg +2, add avocado +4)</i>	

ASK OUR LOVELY STAFF FOR OUR *Daily* SPECIALS

(VEG) VEGETARIAN | (V) VEGAN

Gluten friendly, nut friendly and dairy free 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.

*PLEASE NOTE | No variations to the menu on weekends or public holidays. A surcharge of 15% applies on public holidays. When ordering please let staff know of any allergies. We are happy to help!

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

SIDES

peanut butter / vegemite	1
aioli / Bourbon barbecue sauce / gluten free bread	2
homemade berry jam / homemade marmalade / homemade tomato relish / roast tomato / spinach / hollandaise	3
avocado / roasted field mushrooms / halloumi / hash brown / Danish feta	4
avocado & Danish feta smash / bacon / marinated Cajun chicken	5
in-house baked beans	7
smoked salmon	8

LITTLE BITS N' PIECES

SWEET POTATO FRIES	10
with garlic aioli	
CHEF'S SELECTION OF CHIPS	9.5
w/ your choice of sauce	

