

# The Living Room

## TO SHARE

### Plant-Based Poutine 12

Caramelized onion gravy, house-made cashew curds, thin-cut fries, toasted pepper  
*De-veganize with real cheese curds \$3*

### Chicken Wings 16

Salt 'n' vinegar chip flavour, ketchup chip flavour, franks, F\*\*\*ing Hot, celery, ranch

### Coco Prawns 15

Coconut tiger prawns, mango sweet 'n' sour sauce

### Nachos 18

Tortilla chips, chipotle queso, salsa dust, charred serranos, tomatoes, cilantro, cotija, avocado crema

### Hawaiian Bone Marrow 15

Preserved tomato mostarda, grilled pineapple, crispy mortadella, grilled bread  
*\*Add a shot of Spiced Rum for a second run \$4*

### Chicken and Waffle Dippers 14

Buttermilk chicken nuggets, housemade waffle bowl, spicy ranch, turbo honey mustard, garlic mayo

### Caribbean Cups 17

Jerk spiced chicken thighs, mango slaw, plantain chips, black garlic aioli, iceberg lettuce

## SALADS & SANDOS

### Caesar Caesar 14

Chopped romaine, crispy extreme bean, celery pangrattato, smoked tomato caesar dressing, cheeky lime  
*Add 3 x Coco Prawns OR Grilled Prawn Skewer \$6*  
*Add Grilled Herbed Chicken Breast \$6*

### Garden Goddess 18

Herbed chicken breast, crispy bacon, endive, radicchio, mixed greens, green apple, jicama, pickled plums & golden beets, cotija cheese, celeriac chips, Green Goddess dressing

### HB Burger 16

Double smash patties, american cheese, caramelized onion, lettuce, tomato, million island sauce, fries  
*Sub house greens or caesar caesar \$2*

### Fried Chicken Sando 16

Buttermilk marinated thigh, cabbage & fennel slaw, dill pickles, turbo honey mustard, fries  
*Sub house greens or caesar caesar \$2*

### Thanksgiving Club 18

Roasted turkey breast, house bacon, holiday stuffing, cranberry mayo, lettuce, tomato, sourdough, fries, gravy  
*Sub house greens or caesar caesar \$2*

## LARGE PLATES

### Belmonteroni 16

Handmade beef ravioli, tomato ragu, pecorino, garlic bread  
*Our twist on a childhood favourite*

### Chicken Satay Bowl 19

Peanut glazed chicken satay skewers, mint & coriander pistou, peanut sauce, green papaya slaw, citrus supreme, lemongrass & tamarind dressing, crunchy garlic, fresh herbs

### Harvest Bowl 16

Chimichurri quinoa, pickled & raw carrots, cucumber, golden beets, radish, hummus, harissa chickpeas, kalamata aioli  
*Add 3 x Grilled Prawn Skewer \$6*  
*Add Grilled Herbed Chicken Breast \$6*

### Tuna Poke Bowl 19

Yellowtail tuna, tare dressing, nori edamame, radish, snap peas, avocado, roasted serrano, pickled red cabbage, marinated cucumbers, lychee ginger, ramen egg, citrus aioli, togarashi, Japanese rice

## SWEET TOOTH

### Warm Cookies 10

Four fresh chocolate chip cookies

### Key Lime Pie Pavlova 10

Coconut meringue, lime curd, brown butter crumb, grilled pineapple, chantilly cream

### S'mores Sundae 10

Chocolate ganache, vanilla ice cream, graham cracker, marshmallow brulee, toasted walnuts, cherry on top

### Boozy Popsicles 4

- Froze All Day      - Spicy Mango Marg  
- Cuba Libre        - Jager Bomb

Interested in booking our Private Rooms for a special event?  
Please ask a staff member about packages and reservations.