

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.