

The Living Room

TO SHARE

Belmont Poutine 13

Cheese curds, skinny fries, caramelized onion gravy

Chicken Wings 16

A dozen wings, ranch, celery sticks
Your choice of salt and pepper, Franks, f***ing hot, smokey sweet chili, mango habanero

Homemade Meatballs 14

Beef and pork, marinara sauce, parmesan cheese, garlic bread

Nachos 25

Tortilla chips, cheddar, mozzarella, charred serranos, tomatoes, cilantro, avocado crema, pickled onions, roasted tomato salsa
Add chicken \$6 or pulled pork \$6

Cajun Curly Fries 7

Garlic aioli, ketchup

Chicken and Waffle Dippers 15

Buttermilk chicken nuggets, housemade waffle bowl, ranch, turbo honey mustard

Caribbean Cups 17

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

Coco Prawns 15

Coconut tiger prawns, mango sweet 'n' sour sauce

Pulled Pork Tacos 16

Bbq roasted pork, cheese frico, charred pineapple salsa, avocado crema, cilantro, corn tortilla

SALADS & SANDOS

Caesar Caesar 14

Chopped romaine, crispy extreme bean, celery pangrattato, smoked tomato caesar dressing, cheeky lime
Add Grilled Herbed Chicken Breast \$6

Garden Goddess 18

Herbed chicken breast, romaine, mixed greens, green apple, avocado, pickled plums & pickled golden beets, bacon, Green Goddess dressing

HB Burger 16

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

Fried Chicken Sando 16

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

Philly Cheese Steak 17

shredded steak, bell peppers, provolone cheese, caramelized onion aioli, baguette, fries
Sub cajun curly fries, 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 Grilled Herbed Chicken Breast \$6

Tuna Poke Bowl 19

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

SWEET TOOTH

Cookies & Cream Cheesecake 10

Chocolate Crum base, chunky cookies and cream filling, chantilly

Key Lime Pie Pavlova 10

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

Boozy Freezies 4

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

Warm Cookies 10

Double chocolate fudge cookies, vanilla dip

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