

## TO SHARE

### Chicken Wings 18 <sup>GF</sup>

A pound of crispy wings, celery sticks and buttermilk ranch  
S&P, Frank's, F\*\*\*ING Hot sauce, smoky sweet chilli

### Roasted Beet Hummus 14 <sup>V</sup>

Chickpea dukkah, dill, olive oil, grilled pita

### Taiwanese Style Dumplings 17

Local ground pork, shiitake mushroom, cilantro, green onion, sesame oil, sweet soy  
*handmade by @therealdumplingking*

### Pork Belly Bao Buns 18

Crispy pork belly, Asian slaw, gochujang aioli, cilantro, sesame seeds

### Pulled Pork Tacos 16 <sup>GF</sup>

Slow-cooked pork shoulder, cheese frico, charred pineapple salsa, sour cream, pickled onions, corn tortilla

### Chicken and Waffle Dippers 16

Buttermilk chicken nuggets, house-made waffle bowl, buffalo ranch

### Nachos 25 <sup>GF</sup> <sup>V</sup>

Tortilla chips, cheddar, mozzarella, pickled jalapenos, tomatoes, cilantro, pickled onions, fresh tomato salsa, sour cream, guacamole

*Add pulled pork - 6*

*Add extra cheese - 5*

## SALADS

*Add grilled chicken - 6*

### Kale Caesar 14 <sup>V</sup>

Rainbow kale mix, lemon panko crumble, house-made Caesar dressing, parmesan

*Add grilled prawns - 7*

*Add Cajun Chicken - 8*

### Roasted Beet Salad 16 <sup>GF</sup> <sup>V</sup>

Arugula, granny smith apples, walnut-cruste goat cheese, sherry vinaigrette

### Ahi Tuna Salad 22 <sup>GF</sup>

Sesame-cruste Ahi, pickled daikon, edamame, mixed greens, cabbage, carrots, cucumber, avocado, ponzu dressing, crispy shallot furikake

## HANDHELDS

*All served with thin-cut fries. Substitute for curly fries, house greens, kale caesar, tomato soup - 2*

### HB Burger 17

Double smash patties, American cheese, caramelized onion, lettuce, tomato, million island sauce, Martin's potato bun

### Korean Fried Chicken Sando 18

Crispy chicken breast, pickles, Asian slaw, gochujang aioli

### Classic Ruben 21

House smoked brisket, sauerkraut, Swiss cheese, grainy mustard, Russian dressing, sourdough, pickle

### Grilled Cheese and Tomato Soup 19 <sup>V</sup>

Caramelized onions, brie, Swiss cheese, cheddar, creamy tomato soup

## ENTREES

### Braised Lamb Shank 31

House made potato gnocchi, brown butter roasted baby vegetables, demi glaze

### Tiger Prawn Orecchiette 27

Roasted asparagus, lobster bisque, dill, lemon pangrattato, chives

### Wild Sockeye Salmon 29 <sup>GF</sup>

Snap peas, miso corn risotto, puffed wild rice, herb oil

### Grilled Flat Iron Steak 30 <sup>GF</sup>

Potato pave, grilled gai lan, squash puree, pickled shallots, red wine jus

### Spaghetti Bolognese 25

Ground beef and pork tomato ragu, basil, parmesan

### Mushroom Gnocchi 26 <sup>V</sup>

House made potato gnocchi, wild mushrooms, crispy kale, white wine cream sauce, parmesan

## SWEET TOOTH

### Chocolate Mousse 12

Cashew crumble, strawberry puree

### Churros 11

Cinnamon sugar, tequila & dulce de leche dip

The  
Living Room