

## Childrens Menu

(ages 11 years old and under only please)

|  |      |
|--|------|
| Cheese Burger, with chips                        | \$15 |
| Fish & Chips                                     | \$12 |
| Chicken & chips                                  | \$12 |
| Creamy Pasta                                     | \$10 |
| Sundae, with - chocolate/caramel/raspberry sauce | \$8  |

## Dessert

|   |      |
|---|------|
| <b>Strawberry Cheesecake</b> , served with homemade ice cream, whipped cream and seasonal fruits                                      | \$16 |
| <b>Sticky Date Pudding</b> , cinnamon dates pudding served with caramel sauce, whipped cream, homemade ice cream                      | \$16 |
| <b>Affogato</b> , vanilla ice cream served with freshly poured kokako Espresso and your choice of liquor                              | \$15 |
| <b>Petit four of homemade ice creams</b><br>Ask our wait staff for the flavours today   | \$15 |
| <b>H&amp;H platter</b> sticky date pudding, passionfruit vanilla brûlée, strawberry cheesecake, whipped cream, vanilla bean ice cream | \$30 |
| <b>Passionfruit crème brûlée</b> , served with berries compost, vanilla bean ice cream and whipped cream                              | \$16 |

HALF  
AND  
HALF

*"where half is bhad &  
half is boujee"*

## Entrée

|  |                          |
|--|--------------------------|
| <b>Caribbean Style Empanadas</b> filled with pulled beef and tofu mince  | 2 for \$12<br>4 for \$20 |
| <b>Pan Seared Scallops</b> with carrot, ginger purée and daikon radish, crispy bacon and blue cheese crumb   | \$17.5                   |
| <b>Chicken Thigh (Asian style)</b> sweet and spicy coating served with cucumber sticks and house made hot sauce  | \$16.5                   |
| <b>Famous Baked Camembert, H&amp;H relish, sourdough chips (V)</b>   | \$16                     |
| <b>Smoked Salmon, Roquette</b> , candied walnuts, whipped feta, blue cheese, red onion, cherry tomato, mung beans finish with house vinaigrette dressing | \$18.5                   |
| <b>Memphis coated cauliflower bites</b> , secret mix of spices and rubs served with garlic lime aioli (V)  | \$15.5                   |
| <b>Miso glazed lamb ribs</b> , pickled daikon radish   | \$18                     |
| <b>H&amp;H Creamy seafood chowder</b> served with bread roll and butter  | \$15                     |
| <b>Beef Carpaccio champignon curved beef eye fillet</b> , pistachio purée, rice crackers, house dressing   | \$18                     |

## Sides

|   |      |
|---|------|
| Hand cut chips with garlic aioli                  | \$11 |
| Rosemary and chilli polenta bites with lime aioli | \$11 |
| Garlic potato mash                                | \$11 |
| Truffle & parmesan fries                          | \$13 |
| Seasonal vegetables with garlic butter            | \$11 |
| Mix side salad                                    | \$10 |
| Broccoli and almond, sesame oil                   | \$11 |

## Dinner Main

|   |        |
|---|--------|
| <b>Beef Wellington</b> , beef eye fillet, glazed in English mustard, wrapped in mushrooms, puff pastry, served with potatoes gratin, penang curry sauce & broccoli                                      | \$41.5 |
| <b>Delicious Half and Half pasta</b> tossed in rich creamy sauce loaded with chicken, spinach, mushrooms, Parmesan cheese topped with mascarpone basil paste  | \$32   |
| <b>Beef Short Ribs</b> , caramelised baby chioggia, confit parsnip, mash crispy kale, house made coleslaw finish with Shiraz  | \$38.5 |
| <b>Lobster, crab and prawns risotto</b> , confit lobster served in saffron & lemon based risotto  | \$37.5 |
| <b>Classic Greek Eggplant Moussaka</b> , vegetable mince, layers of roasted eggplant & béchamel (GF)(V)   | \$30.5 |
| <b>Pan seared salmon fillet</b> , rested on a bed of cajun potato mash & broccoli with caramelised lemon finished with passion fruit salsa  | \$35   |
| <b>Chicken Breast</b> stuffed with basil pesto & cream cheese, thyme rice, baby carrot & crispy kale finished with a basil creamy sauce   | \$36.5 |
| <b>Roast Pork</b> stuffed with an apricot stuffing served with truffle broccoli rested on herb roasted baby potatoes & topped with an apple juice sauce   | \$36.5 |
| <b>Chicken Salad</b> , house smoked chicken salad served with crispy noodles, fried shallots, red onion, candied walnuts, toasted sesame seeds, coriander leaves, mung beans finished with H&H dressing | \$30   |
| <b>Herb crusted lamb rack</b> served with minted pea purée, Spicy kumara roasties, baby carrot, finished with pinot jus   | \$38.5 |