

## 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> 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 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