

# Lunch

<b>Pan Seared Scallops</b> with carrot, ginger purée and daikon radish, crispy bacon and blue cheese crumb	\$17.5
<b>Crispy Chicken Thigh</b> with a sweet and spicy coating served with cucumber sticks and house made Hot sauce	\$16.5
<b>Famous Baked Camembert</b> , H&H relish, sourdough chips (V)	\$16
<b>H&amp;H Creamy Seafood Chowder</b> served with bread roll and butter	\$15
<b>Smoked Salmon, Roquette</b> , candied walnuts, whipped feta, blue cheese, red onion, cherry tomato, mung beans finish with house vinaigrette dressing	\$21
<b>Memphis Coated Cauliflower Bites</b> , secret mix of spices and rubs served with garlic lime aioli (V)	\$15.5
<b>Half and Half Chicken Salad</b> - served with crispy noodles, fried shallots, red onion, candied cashew, toasted sesame seeds, mung bean sprouts, mesclun mix finished with house chilli caramel dressing	\$23
<b>Lobster, Crab and Prawn Risotto</b> , confit lobster and crab, served in a saffron & lemon based risotto	\$25
<b>Fish &amp; Chips</b> like no other - Fresh fish from Takitimu Hawkes Bay Garage Project beer batter fish, green salad, hand cut chips	\$23
<b>H&amp;H Pasta</b> tossed in rich creamy sauce loaded with chicken, spinach, mushrooms, Parmesan cheese topped with mascarponebasil paste	\$21.5
<b>Miso Glazed Lamb Ribs</b> , pickled daikon radish, served with house made coleslaw	\$19
<b>H&amp;H Beef Burger</b> Unique blend of beef pattie, served with lettuce, pickle, tomato, bacon, onion ring, BBQ sauce, garlic aioli in sesame bun, with fries	\$22.5
<b>BLT</b> - Crispy Bacon, lettuce, tomato, chipotle, garlic aioli in Turkish bread and hand cut chips	\$19.5
<b>Chicken Burger</b> - Memphis coated crispy chicken, plum sauce, garlic aioli, coleslaw in sesame bun with truffle fries	\$23.5
<b>Vegetarian Burger</b> - Spicy chickpeas, potato, coriander pattie (house made) served with beetroot relish, aioli, lettuce, tomato with fries	\$18.5

# 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

**HALF  
AND  
HALF**

*"where half is hhad &  
half is boujee"*

# Breakfast

**French Toast** - Volare fresh brioche, infused kokako espresso, cream, served with Banana, Apricot coulis and whipped cream, finished with maple syrup \$18.5

**Eggs Benedict** - Toasted Volare fresh sourdough, wilted spinach, poached eggs, finished with smoked bay leaf, hollandaise \$18

**Eggs on Toast** - Volare healthy grain bread served, your choice of eggs (scrambled, poached, fried), \$15

**Half and Half Classic Breakfast** - Mince stuffed Arepa bread, roasted tomatoes, creamy mushroom, bacon, hash brown, choice of your way eggs (scrambled, poached, fried) \$25

## Sides

Creamy Mushroom	\$4
Bacon	\$4.5
Salmon	\$5.5
Roast Tomato	\$2
Hash Brown	\$2.5

## Hot drinks

Coffee	Mocha
Latte	Chai Latte
Flat White	Lemon Honey Ginger
Long Black	Flavoured Shots – Caramel, Vanilla, Hazelnut
Americano	

## Dessert

**Strawberry Cheesecake**, served with homemade ice cream, whipped cream and seasonal fruits \$16

**Sticky Date Pudding**, cinnamon dates pudding served with caramel sauce, whipped cream, homemade ice cream \$16

**Affogato**, vanilla ice cream served with freshly poured kokako Espresso and your choice of liquor \$15

**Petit four of homemade ice creams** \$15  
Ask our wait staff for the flavours today

**H&H platter** sticky date pudding, passionfruit vanilla brûlée, strawberry cheesecake, whipped cream, vanilla bean ice cream \$30

**Passionfruit crème brûlée**, served with berries compost, vanilla bean ice cream and whipped cream \$16