

## BREAKFAST 7AM-12PM

ARTISAN BREADS (V) \$6.5  
white sourdough, rye sourdough, Turkish bread, spelt raisin toast  
w/ choice of preserves: butter | peanut butter | vegemite | forest berry jam

SOURDOUGH CRUMPETS (V) \$17  
lemon ricotta, berry compote, honey, pistachio crumble

BREKKY ROLL \$12  
double rasher of streaky bacon, fried free-range egg, smokey tomato relish, cheddar, spinach

VEGO BREKKY ROLL (V) \$14  
grilled halloumi, smashed avocado, fried free-range egg, spinach, aioli

BANANA MASCARPONE (V) \$13  
toasted banana bread, mascarpone, banana, candied walnuts

ACAI BOWL (V/VEGAN) \$17  
banana, organic acai berry, granola, chia seeds, seasonal fruit, toasted coconut, coconut water

AVO TOAST (V) \$17  
sourdough, smashed avocado, feta, confit truss tomato, lemon, dukkah

GRANOLA + YOGHURT (V) \$16  
house made granola, watermelon, berries, vanilla yoghurt, basil

HG BREKKY PLATE \$23  
carved leg ham, avocado, poached eggs, halloumi, hashbrown, tomato, sourdough, hummus

BLUEBERRY RICOTTA HOTCAKES (V) \$18  
whipped ricotta, fresh banana, blueberries, lemon, organic maple syrup

VEGAN NOURISH BOWL (V/GF/VEGAN) \$21  
kale, avocado, roast pumpkin, cucumber, cherry tomatoes, brown rice, beetroot hummus  
- add egg \$3

EGGS YOUR WAY (V) \$12  
free-range eggs: poached, scrambled or fried on sourdough toast

HG BENNY \$23  
char-grilled sourdough, poached eggs, sautéed kale, hollandaise, house made hashbrown,  
- choice of smoked salmon or bacon

CHORIZO BAKED EGGS \$22  
Rodriguez chorizo, olives, cherry tomatoes, goats cheese, free-range egg, char-grilled bread

CORN & ZUCCHINI FRITTERS (V) \$19  
labne, zucchini, herb salad, lemon, harissa

BREAKFAST BRUSCHETTA \$22  
sourdough, stracciatella cheese, caponata salsa, kale, chorizo, poached egg

GLUTEN-FREE BREAD  
AVAILABLE +\$2

V - VEGETARIAN GF - GLUTEN FREE

Although we state certain items are gluten free on our menu, please inform our friendly staff when ordering if you have any food allergies. This will ensure complete safety whilst we prepare your meal.

## SIDES

EXTRA EGG \$3  
HALOUMI \$5  
SMASHED AVOCADO \$4  
HOUSE MADE HASHBROWNS \$5  
SAUTEED KALE \$4  
STREAKY BACON \$5  
SMOKED SALMON \$6  
CARVED LEG HAM \$5  
LABNE \$3  
MUSHROOMS \$5  
EXTRA PIECE TOAST \$3  
TRUSS TOMATOES \$4

## COFFEE



ESPRESSO, PICCOLO, MACCHIATO \$3.5

FLAT WHITE, CAPPUCCINO, LATTE, LONG BLACK \$3.8 / \$4.3

FREDDO CAPPUCCINO (GREEK ICE COFFEE) \$6.5  
double espresso blended with ice, maple syrup, topped with cold milk foam

FREDDO ESPRESSO \$5.5  
double espresso blended with ice and maple syrup

COLD BREW COFFEE \$6

MOCHA \$4.2 / \$4.7

HOT CHOCOLATE \$3.8 / \$4.3

PRANA CHAI LATTE \$4.2 / \$4.7

DECAF \$0.5

EXTRA SHOT, SOY MILK, ALMOND MILK, OAT MILK, LACTOSE FREE MILK \$0.7

ICED COFFEE \$7.5  
double espresso, icecream, milk

ICED LATTE \$6.5  
double espresso, ice, milk

ICED CHOCOLATE \$6.5  
chocolate, icecream, milk

ICED MOCHA \$7  
double espresso, chocolate, icecream, milk

BABYCINO \$1.5

## SPECIALTY TEA \$4.5

ENGLISH BREAKFAST, GREEN, EARL GREY, PEPPERMINT, CHAMOMILE, LEMONGRASS & GINGER, MASALA CHAI

## KIDS

SCRAMBLED EGGS ON TOAST \$10

FRUIT BOWL \$10

HOTCAKES \$10  
banana, maple syrup

CHEESE TOASTIE \$7

## SOFT DRINKS

COKE \$4.5

COKE NO SUGAR \$4.5

SPRITE \$4.5

FANTA \$4.5

GINGER BEER \$4.5

LEMON LIME BITTERS \$5.5

SPARKLING WATER 750ML \$6

SODA WATER \$4

TONIC WATER \$4

KOMBUCHA \$6  
ginger lemon | peach | raspberry lemonade

TEPACHE MEXICAN PINEAPPLE \$6

## FRESH JUICE

BLISS \$8.5  
pineapple, watermelon, orange, passionfruit

IN TUNE \$8.5  
apple, orange, pineapple, carrot, lemon, fresh turmeric

ALKALINE \$8.5  
cucumber, apple, celery, lemon, ginger, mint

ORANGE JUICE \$7

APPLE JUICE \$7

KIDS JUICE (APPLE OR ORANGE) \$5

## SHAKES

MILKSHAKES KIDS \$6 LGE \$8  
chocolate, strawberry, vanilla, caramel, banana, Nutella

THICKSHAKES KIDS \$7 LGE \$9  
chocolate, strawberry, vanilla, caramel, banana, Nutella

## SMOOTHIES

ACAI \$10  
organic acai berry, mango, pineapple, banana, honey, coconut water

TROPICAL \$10  
blueberries, mango, banana, spinach, coconut water

PROTEIN \$10  
avocado, banana, dates, whey protein, almond milk

BANANA \$9  
banana, honey, peanut butter, almond milk

## SHARE PLATES

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### BABY CALAMARI \$16

flash fried, togarashi salt, citrus mayonnaise

### BRUSCHETTA \$14

prosciutto crudo, confit tomato, basil oil, char-grilled sourdough, manchego

### ARANCINI (V) \$14

truffle mushroom & herb arancini, tomato sugo, pecorino

### ZUCCHINI FLOWERS (V) \$16

tempured flowers, stuffed w/ goats cheese, romesco sauce

### GARLIC PRAWN SKEWERS (GF) \$17

marinated grilled prawns, salsa verde, caponata salsa

### DIPS PLATE (V) \$16

grilled flatbread, marinated olives, house made dips, pickled vegetables, harissa

### GRAZING PLATE \$24

selection of smoked & cured meats, artisan cheese, pickled vegetables, breads & grissini

## BURGERS (all served w/ chips)

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### HG CHICKEN BURGER \$20

char-grilled chicken, lettuce, avocado, garlic aioli, tomato

### BEEF BURGER \$22

grass feed beef, cheese, sumac onions, house pickle, tomato, lettuce, relish, aioli

### GODDESS BURGER (V) \$22

grilled haloumi, avocado, tomato, zucchini, lettuce, green goddess sauce

### WAGYU BEEF ROLL \$23

shaved wagyu beef, onion jam, djionaise, cheddar, tomato, greens, on grilled Turkish bread

## SALADS & BOWLS

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### EARTH BOWL (V/GF/VEGAN) \$19

beetroot hummus, kale, cherry tomatoes, zucchini, pumpkin, picked herbs, candied walnuts

### SALMON POKE BOWL \$23

nori rice, edamame, cherry tomatoes, avocado, miso glazed salmon, crumbed egg

### GREEN FALAFEL BOWL (V) \$22

house made falafel, zucchini, avocado, pumpkin, greens, hummus, lemon

### LAMB BOWL \$24

harissa spiced lamb, chickpea tabouleh, labneh, hummus, pickled vegetables, flat bread

### HG CAESAR \$19

soft boiled egg, cos lettuce, croutons, house made caesar dressing, picked herbs, pecorino cheese

- add chicken \$5 or smoked salmon \$7

## KIDS MEALS

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### NUGGETS & CHIPS \$10

### FISH & CHIPS \$10

### CHEESEBURGER & CHIPS \$10

### NAPOLITANA PASTA \$10

## PLATES

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GRILLED SALMON (GF) \$28

grilled Atlantic salmon, sweet potato, caponata, summer salad, saffron aioli

CORN & ZUCCHINI FRITTERS (V) \$22

labneh, zucchini, herb salad, lemon, harissa

FISH 'N' CHIPS \$24

battered NZ flathead, chips, herb salad, lemon tartare

250G STRIPLON STEAK \$27

porcini butter, chips, cherry tomato, warm greens salad

CHERMOULA CHICKEN \$24

char-grilled chermoula chicken, flat bread, chickpea tabouleh, labneh, sumac onions, hummus

LAMB SOUVLAKI \$26

grilled lamb skewers, house made tzatziki, grilled flat bread, Greek salad, chips

## PASTAS

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PORTOBELLO MUSHROOM ORECCHIETE \$24

sautéed portobello mushrooms, chilli, manchego, sourdough crumb, wilted kale

CHILLI PRAWN SQUID PAPERDELLE \$28

tomato sugo, chilli, cherry tomato, white wine, herbs

SPINACH & RICOTTA RAVIOLI \$25

prosciutto, kale, lemon & burnt butter sauce, pecorino

GLUTEN FREE PASTA  
AVAILABLE UPON REQUEST

## SIDES

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CHIPS (V) \$8

CHICKPEA TABOULEH (V/GF) \$7

ROASTED SWEET POTATO (V) \$11

rosemary salt, labneh, harissa

ZUCCHINI & KALE SALAD (V/GF) \$7

GRILLED HALLOUMI (V/GF) \$8

marinated w/ chermoula

GRILLED CHICKEN (GF) \$5

GRILLED LAMB (GF) \$8

CHORIZO \$6

ASK ABOUT OUR  
CHEF'S SPECIALS

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# HOUSE MADE DESSERTS

## TIRAMISU \$13

espresso anglaise, vanilla icecream

## BREAD & BUTTER PUDDING \$12

salted caramel gelato, spiced nuts

## HG BRULEE \$13

Madagascan vanilla crème brulee, sable biscuits, berries

## CHOCOLATE BROWNIE \$10

espresso anglaise, vanilla icecream, shaved chocolate

## CHEESE BOARD \$18

artisan cheese, dried fruit, quince paste, breads

# COFFEE



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OAT MILK, LACTOSE FREE MILK \$0.7

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chocolate, icecream, milk

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double espresso, chocolate, icecream, milk

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# SPECIALTY TEA \$4.5

ENGLISH BREAKFAST, GREEN, EARL GREY, PEPPERMINT,

CHAMOMILE, LEMONGRASS & GINGER, MASALA CHAI



# BEERS

CORONA *MEX* \$8

PERONI *ITALY* \$8

PURE BLONDE *NSW* \$7

STONE & WOOD PACIFIC ALE *NSW* \$10

NEWTOWNER PALE ALE *NSW* \$9

WHITE RABBIT DARK ALE *VIC* \$10

COOPERS PREMIUM LIGHT *SA* \$8

LITTLE CREATURES APPLE CIDER *SA* \$9

# SPIRITS

CHIVAS REGAL SCOTCH WISKEY 12YRS \$12

CHIVAS REGAL SCOTCH WISKEY 18YRS \$15

BELVEDERE VODKA \$12

TANQUERAY GIN \$12

MAKER'S MARK BOURBON \$11

optional mixers included:

coke, coke no sugar, lemonade, soda water, tonic water, ginger ale, orange juice

# COCKTAILS

## SIGNATURE \$16

MRS HUDSON

tanqueray gin, framboise liqueur,  
lemon, passionfruit

PINEAPPLE EXPRESS

grey goose vodka, coconut white rum,  
basil, lime, fresh pineapple juice

WATERMELON SPRITZ

aperol, teusner salsa rosé, lemon lime  
soda, fresh watermelon juice

CHOCOLATE LOVERS

(dessert cocktail) grey goose vodka,  
cream de cacao, coconut cream,  
vanilla white chocolate liqueur,  
framboise liqueur

## CLASSIC \$15

ESPRESSO MARTINI

belvedere vodka, kahlua, five senses espresso

MOJITO

white rum, mint, lime, sugar, soda water

APEROL SPRITZ

prosecco, aperol, soda water

CAPRIOSKA

belvedere vodka, lime, raw sugar, soda water

MARGHARITA

tequila, cointreau, lime, sugar, salt

MANGO DAQUIRI

white rum, mango, lime, sugar

# MOCKTAILS \$12

JUICY FRUIT

strawberry, orange, watermelon, lime, mint

PASSIONFRUIT MOJITO

passionfruit, lime, sugar, mint, soda water

LEMON MINT

lemon, mint, sugar, soda water

# WINE

## SPARKLING

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VILLA SANDI PROSECCO *Veneto, Italy* \$9 GLS / \$42 BTL  
notes of green apple & pear on the palate, dry & frothy, with great intensity of flavour

COPPABELLA SPARKLING *Tumbarumba, NSW* \$42  
cool-climate style with lively & vibrant flavours of grapefruit, lemon & nectarine

MARCHAND & BURCH CREMANT DE BOURGOGNE *Burgundy, France* \$68  
a classic aperitif style french sparkling; dry with flavours of grapefruit, lemon & stonefruit, with crisp, racy acidity on the finish

LANSON PERE & FILS *Champagne, France* \$125  
“champagne house of the year”, international wine & spirit challenge 2018; a lively champagne, with flavours of white peach & nectarine, baked bread & lemon curd, with fine acidity on the palate

## WHITE

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PETAL & STEM SAUVIGNON BLANC *Marlborough, NZ* (VEGAN) \$9 GLS / \$39 BTL  
a classic Marlborough sauvignon blanc with notes of passionfruit, gooseberry & dried herbs

NEUDORF MOUTERE PINOT GRIS *Nelson, NZ* \$54  
soft & superbly balanced with poached pear, vanilla pod & lemon curd on the palate

WILSON POLISH HILL RIESLING *Clare Valley, SA* \$52  
a classic aperitif style French sparkling; dry with flavours of grapefruit, lemon & stonefruit, with crisp, racy acidity on the finish

MOPPITY ESTATE CHARDONNAY *Hilltops, NSW* \$55  
white peach, grilled nuts & a hint of quality oak on the palate, with a soft, creamy finish

HOWARD PARK ALLINGHAM CHARDONNAY 2015 *Margaret River, WA* \$120  
one of Australia's most awarded & revered chardonnays, with flavours of yellow peach & nectarine, followed by hints of butter, oak & hazelnut; remarkably fine acidity & length

## ROSE

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TEUSNER SALSA ROSÉ *Barossa Valley, SA* \$9 GLS  
dry & very pale in colour, this rosé has plenty of flavour with hints of wild strawberry

VILLA AIX ROSÉ *Cotes de Provence, France* \$48  
a premium French rosé, it's elegant & vibrant, with intense raspberry & guava notes with a lovely, refined & crisp finish

## RED

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TEUSNER WARK SHIRAZ *Barossa Valley, SA* \$10 GLS / \$48 BTL  
packed with notes of blackberry, plum & preserved cherry, this is rich & deep, with fine, soft tannins; a real crowd-pleaser

ROSILY CABERNET SAUVIGNON *Margaret River, WA* (ORGANIC) \$52  
cassis, plum & blackcurrant notes on the palate; it's medium to full-bodied with soft, fine tannins

QUARTIER PINOT NOIR *Mornington Peninsula, VIC* \$55  
a soft & elegant pinot noir; true to variety & place, with notes of wild red berries & baked cherry Danish

MAJELLA CABERNET SAUVIGNON *Coonawarra, SA* \$65  
blackcurrant, blackberry & cassis flavours on the palate with hints of mint, spice & cigar box from a quality, well-judged oak

PETER LEHMANN STONEWELL SHIRAZ 2013 *Barossa Valley, SA* \$145  
an Australian icon, made from century-old barossa vines; it's voluptuous on the palate with dense blackberry, mocha & oak the finish lingers on & on