

# BEVERAGES

**COKE \$4.5**

**COKE NO SUGAR \$4.5**

**SPRITE \$4.5**

**FANTA \$4.5**

**GINGER BEER \$4.5**

**LEMON LIME BITTERS \$6.5**

**SPARKLING WATER 750ML \$6**

**SODA WATER \$4**

**TONIC WATER \$4**

**KOMBUCHA \$6**

ginger lemon / peach / raspberry /  
lemonade / passionfruit

## SHAKES

**MILKSHAKES KIDS \$6 LGE \$8**

chocolate / strawberry / vanilla /  
caramel / banana / Nutella

**THICKSHAKES KIDS \$7 LGE \$9**

chocolate / strawberry / vanilla /  
caramel / banana / Nutella

TURN TO BACK FOR  
ALCOHOL & COFFEE MENU

## FRESH JUICE

**BLISS \$8.5**

pineapple, watermelon,  
orange, passionfruit

**IN TUNE \$8.5**

apple, orange, carrot,  
lemon, fresh turmeric

**ALKALINE \$8.5**

cucumber, apple, celery,  
lemon, ginger

**ORANGE JUICE \$7**

**APPLE JUICE \$7**

## SMOOTHIES

**ACAI \$10**

organic acai berry, mango, pineapple,  
banana, honey, coconut water

**TROPICAL \$9**

blueberries, strawberries, mango, spinach,  
coconut water

**BANANA \$9**

banana, honey, peanut butter, milk

**MANGO \$9**

mango, banana, honey, chia seeds, milk

add 30g protein scoop + \$3

## ALL DAY BRUNCH

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### **CORN FRITTERS (v) \$20**

HG signature fresh corn & zucchini fritters, lemon zested labneh, harissa, herb salad  
add poached egg + \$3.5

### **SMASH AVOCADO \$17**

roasted tomato, almond dukkah, picked herbs, radish, basil oil  
add poached egg + \$3.5

### **VEGO PANINI \$16**

fried free range eggs, halloumi, cavolo nero, bell pepper aioli,  
brickfields flour panini

## SMALLS TO SHARE

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### **LEMON & ROSEMARY FOCCACCIA (v) \$14**

chargrilled lemon & rosemary olive oil focaccia, chickpea hommus,  
babaganoush, zataar spiced labneh

### **SALMON PASTRAMI \$15**

pastrami style cured salmon, crème fraiche, green apple, lavosh

### **SPICED CAULIFLOWER (v) \$14**

spiced roast cauliflower, tahini sauce, currents, toasted almonds, dill oil

### **CALAMARI \$16**

panfried NZ calamari, chilli, pomegranate, fresh herbs, lemon aioli

### **PORK BELLY \$17**

crispy pork belly, chilli plum jam, sumac, green apple

### **ARANCINI (v) \$15**

butternut pumpkin arancini, fromage blanc, salsa verde



## BOWLS

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### **SALMON POKE \$23**

soy & ginger glazed seared salmon, rice, wakame, pickled ginger, rainbow vegetable slaw, edamame, tamari almonds  
add avocado + \$4

### **SUMMER VEGETABLE (V) \$20**

chargrilled zucchini, bell pepper, yellow bean, raddichio, scorched almond, chevre & green goddess dressing  
add grilled chicken + \$7

### **LAMB BOWL \$25**

pulled lamb, buckwheat tabouleh, labneh, pita bread, fried chickpeas, house pickles, harissa

## BURGERS & ROLLS ALL SERVED W/ CHIPS

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### **WAGYU BEEF BURGER \$22**

180g Tajima wagyu beef pattie, tomato, lettuce, cheddar, house pickles, smoked tomato aioli

### **GODDESS BURGER (V) \$21**

corn & zucchini fritter, grilled halloumi, vine tomato, cavalo nero, green goddess sauce

### **STEAK ROLL \$26**

shaved wagyu, caramelised onion, smokey BBQ, dijonaise, bell pepper, butter lettuce, gruyère cheese

### **SCHNITZEL ROLL \$22**

hand crumbed chicken breast, tomato, avocado, lettuce, Bavarian aioli

# PLATES

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## **GRILLED SALMON (GF) \$29**

grilled Huon salmon, ancient grains, saffron fennel, pickled herbs, citrus bell pepper hollandaise

## **SPICED CHICKEN \$25**

Creole spiced grilled chicken, charred broccolini, citrus fregola salad, mustard pickles, cucumber yoghurt

## **FISH & CHIPS \$25**

classic dark ale battered smooth dory, chips, tartare, grilled lemon, herb salad

## **SIRLOIN STEAK (GF) \$32**

250g black angus sirloin, charred broccolini, cauliflower puree, Aleppo pepper butter, soft herbs, jus

## **PRAWN LINGUINE \$27**

artisan made linguine, Mooloolaba prawns, cherry tomato sugo, garlic, chilli

## **ZUCCHINI PAPARDELLE (V) \$24**

artisan made papardelle pasta, zucchini, cherry tomato, cavalo nero, lemon scented olive oil, pine nut crumb

## **CHICKEN COTOLETTA \$25**

hand crumbed free range chicken breast, parmigiano reggiano, basil pesto, arugula salad



## SIDES

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**SWEET POTATO WEDGES W/ LABNEH & HARISSA (V) \$10**

**HAND CUT CHIPS W/ GARLIC AIOLI (V) \$8**

**BUCKWHEAT TABOULEH W/ LEMON (VG) \$6**

**BUTTER LETTUCE SALAD (V/VG/GF) \$8**

## DESSERTS

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**PANACOTTA SPLICE \$12**

coconut panacotta, lemonmyrtle & blueberry compote, almond tuile

**LEMON ROSEMARY CAKE \$10**

lemon, olive oil, rosemary, vanilla gelato

**HG TIRAMISU SEMIFREDDO \$12**

5 senses espresso, semifreddo icecream, savoiardi, mocha crumble

## KIDS

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**CHEESEBURGER W/ CHIPS \$13**

**SPAGHETTI NAPOLITANA (V) \$13**

**NUGGETS & CHIPS \$13**

**GRILLED CHICKEN TENDERS & CHIPS \$13**

# COFFEE



ESPRESSO, PICCOLO, MACCHIATO \$3.5

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

COLD BREW COFFEE \$6

MOCHA \$4.2 / \$4.7

HOT CHOCOLATE \$3.8 / \$4.3

PRANA CHAI LATTE \$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 LONG BLACK \$6  
double espresso, ice, water

ICED CHOCOLATE \$6  
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



# 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

**JAMES BOAG'S PREMIUM LIGHT** *SA* \$8

**JAMES SQUIRE ORCHARD CRUSH** *NSW* \$9

# SPIRITS

**CHIVAS REGAL SCOTCH WHISKEY** 12YRS \$12

**CHIVAS REGAL SCOTCH WHISKEY** 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



# 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* **\$116GLS / \$54 BTL**  
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* **\$11 GLS / \$55 BTL**

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