



DAILY UNTIL 11AM

Breakfast

HC Breakfast Platter 	PRICE
Two eggs any style, Cumberland sausage, streaky bacon, homemade baked beans, roasted tomato, sautéed mushrooms, hashbrown, side salad and a slice of toasted sourdough	\$23.00

HC Vegetarian Platter (V)	PRICE
Two eggs any style, Impossible patty, halloumi cheese, homemade baked beans, roasted tomato, sautéed mushrooms, hashbrown, side salad and a slice of toasted sourdough	\$23.00

Eggs Benedict 	PRICE
English muffin, poached eggs, honey ham, streaky bacon, hollandaise sauce with side salad	\$14.00

Eggs Royale	PRICE
English muffin, poached eggs, smoked salmon, tomato, hollandaise sauce with side salad	\$14.00

Eggs & Avocado Toast (V)	PRICE
Poached eggs, avocado, pomegranate, feta cheese, pickled shallots, toasted sourdough with side salad	\$14.00

Classic Pancake (V)	PRICE
Classic buttermilk pancake with strawberry, blueberry, whipped cream and maple syrup	\$12.00

Fruits & Granola Bowl (GF) (V)	PRICE
Granola, greek yoghurt, strawberry, blueberry, cantaloupe, honeydew, kiwi, dragon fruit and mango	\$12.00

Croissant	PRICE
Served with unsalted butter and strawberry jam	\$5.00

Eggs cooking styles - Sunny Side Up / Scrambled / Over Easy / Over Medium / Poached / Boiled (soft or hard)

DAILY FROM 11AM

Sandwiches & Quiche


Hollandse Club Sandwich with Fries	PRICE
White bread, grilled chicken, honey ham, tomato, lettuce, Gouda cheese, bacon aioli with fries	\$16.00

Pastrami Reuben Sandwich 	PRICE
Sourdough, pastrami, cheddar cheese, sauerkraut, gherkins, Thousand Island with fries	\$18.00

Homemade Pita Falafel (VG) (N)	PRICE
Falafel, Spanish onion, lettuce, tomato, hummus	\$16.00

Spinach Quiche with Mixed Salad (V)	PRICE
Homemade spinach quiche served with mesclun salad	\$16.00

Salad Bowls

Caesar Salad 	PRICE
Romaine lettuce, streaky bacon, Parmesan, spiced croutons, poached egg, Caesar dressing	\$16.00

Hearty Salad (V)	PRICE
Mesclun, baked potato, onion, cucumber, cherry tomato, pomegranate, black olives, feta cheese, lemon capers dressing and a slice of sourdough toast	\$16.00



Buddha Bowl (V)	PRICE
Mesclun, sesame tofu, quinoa, carrot, baked pumpkin, chickpeas, onion and avocado	\$16.00

Rocket Duck Salad	PRICE
Arugula, smoked duck, seared halloumi cheese, pickled purple cabbage, pomegranate, black olives, onion and balsamic dressing	\$18.00

Add-on for any salad: Grilled chicken	\$4
Smoked salmon	\$4

Bites

Fried Calamari	PRICE
Fresh squid with dill tartar sauce	\$16.00

Gambas Pil Pil  	PRICE
Tiger prawns, chili, garlic, parsley served with toasted sourdough	\$16.00

Duck Pow Pockets	PRICE
Pulled duck, fried leaf bun, carrot, cucumber, pickled shallots	\$14.00

Eggplant Parmigiana (V)	PRICE
Eggplant, tomato sauce, mozzarella, Parmesan	\$12.00


Crispy Fries	PRICE
	\$8.00

Add-on: Truffle oil \$4

Pasta

Cozze e Vongole (A)	PRICE
Spaghetti, black mussels, clams, white wine, garlic, chili and parsley	\$20.00

Carbonara	PRICE
Spaghetti, bacon, parmesan, egg yolk	\$20.00

Homemade Basil Pesto (V) (N) 	PRICE
Penne, homemade basil pesto, cream, sundried tomato, arugula, Parmesan	\$20.00

Mains

Angus Cheeseburger	PRICE
Brioche bun, 150g Angus patty, streaky bacon, caramelized onion, cheddar, lettuce, tomato, bacon aioli served with fries	\$20.00



Impossible Burger (V)	PRICE
Brioche bun, 150g Impossible patty, caramelized onion, cheddar, lettuce, tomato, yoghurt sauce served with fries	\$20.00

Beer Battered Fish & Chips (A)	PRICE
Battered hake fillet, mashed green peas, dill tartar, malt vinegar, lemon wedge served with fries	\$24.00

St. Louis BBQ Pork Ribs 	PRICE
Glazed pork ribs, purple slaw, gherkins served with fries	\$24.00

Grain Fed Black Angus Ribeye	PRICE
250g black Angus ribeye, mashed potato, grilled asparagus with port wine jus	\$38.00

Local Delights

Indonesian Nasi Goreng (N)  	PRICE
Wok hei style sambal fried rice, dried shrimp, fried egg, chicken satay, achar and prawn crackers	\$15.00

Beef Rendang with Rice (N) 	PRICE
Homemade beef rendang, jasmine rice, fried tempeh, achar and prawn crackers	\$18.00

Grilled Chicken Satay (N)	PRICE
8 Chicken satay sticks, ketupat, cucumber, onion served with kuah kacang	\$16.00

Gado-Gado (V) (N)	PRICE
Blanched cabbage & long beans, baked potato, fried tofu & tempeh, hard boiled egg, kuah kacang and prawn crackers	\$12.00

Kids Meal

Beef Bolognese Macaroni	PRICE
Macaroni, beef ragout, tomato sauce, Parmesan	\$10.00

Cheeseburger & Fries	PRICE
Burger bun, 100g beef patty, cheddar cheese, mayonnaise and ketchup	\$10.00

Mac & Cheese (V)	PRICE
Macaroni, homemade cheese sauce, Parmesan	\$10.00

Grilled Chicken with Apple Sauce & Fries	PRICE
Grilled chicken breast, fries and homemade apple sauce	\$10.00

Ham & Cheese Toastie	PRICE
Plain white bread with Gouda cheese and baked ham	\$10.00

Healthy Steamed Vegetables (VG)	PRICE
Steamed broccoli & carrots	\$8.00

Dutch Delights

	PRICE
Pannenkoek Dutch pancake Plain: \$6 / Bacon & Cheese: \$8	\$6.00
Patatje Oorlog (N) Crispy golden fries, peanut sauce, mayonnaise, white onion	\$12.00
Bitterballen (6 / 8 pieces) Beef ragout with Dijon mustard	\$12.00 / \$16.00

Sweet Treats

Lemon Posset Lemon cream mousse, pistachio biscuit	\$12.00
Classic Tiramisu (A) Mascarpone, sponge cake, cream, coffee, Kahlua liqueur	\$12.00
Crème Brûlée Creamy custard with caramelised sugar crust	\$12.00
Brownie & Vanilla Ice Cream Homemade brownie, vanilla ice cream, chocolate sauce	\$12.00

 - **Chef Specials**

(VG) - **Vegan**

(V) - **Vegetarian**

(N) - **Contains Nuts**

(GF) - **Gluten-free**

   - **Spicy**

(A) - **Contains Alcohol**