

Starters

Chef's Daily Soup <i>Seasonally inspired</i>	13
Mediterranean Olive Blend <i>Served with house-made crostini</i>	8
Artisan Baguette with Organic Grassfed Butter	6
Harvest Salad <i>Kale, mixed beans, apples, celery, toasted seeds & dried cranberries. Served with an apple cider vinaigrette</i>	17
Smoked Salmon Salad <i>Fennel, red cabbage, avocado, orange & poppyseeds. Served with a ginger vinaigrette</i>	24
H.S.B. Charcuterie Board <i>Chef's selection of artisanal cured meats, locally sourced. Served with house-made crostini and a selection of house-preserved veg in extra virgin olive oil</i>	29

Thin Crust Pizzas

Pizza Margherita <i>Tomato sauce, fior di latte & fresh basil</i>	24
Pizza Norma <i>Tomato sauce, fior di latte, eggplant, roasted cherry tomatoes, pecorino cheese & fresh basil</i>	24
Pizza Gustosa <i>Tomato sauce, fior di latte, pancetta, caramelized onions & sweet bell peppers</i>	24

Entrées

Tosca Baguette <i>Slow-roasted beef, tonnato sauce & rocket salad. Served with roasted sweet potatoes</i>	25
Cavatelli Pasta <i>Braised butternut squash, sautéed shiitake mushrooms & truffled gouda cheese</i>	27

Finishing Touches

Artisanal Cheese Board <i>Chef's selection of locally sourced cheeses - may include pasteurized sheep, goat and cow cheeses. Served with an assortment of crackers, dried fruits, nuts and local honey</i>	29
Seasonal Fresh Fruit Plate	13
New York Style Cheesecake from The Cheesecake Factory <i>Served with poached pears & dark chocolate sauce</i>	14

Caffè & Beverages

Brewed Coffee & Selection of Teas	4
Espresso ❖ Americano	5
Espresso Macchiato	5
Cappuccino ❖ Caffè Latte	5
H.S.B. Espresso 'Shakerato'	4
Dolomia Still or Sparkling Mineral Water 330/750	5/9
Sodas & Juices	4

