

DINNER & TAPAS



SERVED 6PM - CLOSE

TAPAS

Ask your server or check out our weekly tapas menu.
Available everyday after 6pm

SOUPS

Hawk & Hen Daily Soup

5 / 7

Cup / Bowl

10

Bottomless

Served with a hand-made scone

SALADS

12

House Salad

Artisan greens, tomato, cucumber, carrots, beets and chickpeas with your choice of; maple balsamic, lemon sumac or parmesan dressing

14

Cobb Salad

Artisan greens, tomato, cucumber, avocado, bleu cheese, bacon and hardboiled egg tossed in maple balsamic.

16

Chicken Cabbage Salad

Grilled chicken breast tossed in spicy peanut dressing over thinly sliced cabbage, carrot, green onion and cilantro. Topped with pumpkin seeds, avocado and dried cranberry.

14

Hawk's Caesar \$14

Romaine lettuce, artichoke hearts, bell peppers, tomato, cucumber and housemade croutons tossed in Chef Mike's Caesar dressing.

18

Vegan Super Caprese \$18

Cashew mozzarella, artisan greens and fresh basil with tomato, cucumber and beans tossed in a blueberry balsamic reduction

DINNER ENTREES

18

Gnocchi

House made herbed gnocchi tossed in a brown butter sauce with caramelized onions, tomatoes, spinach and roasted garlic
+ prawns or smoked salmon - 6
+ short ribs - 8

22

Steak

Gilled to your liking, served with roasted potatoes, seasonal vegetables and demi glace.
+ prawns - 6

20

Pan Roasted Game Hen

Half of a Cornish game hen, served over wild mushroom risotto with a port reduction.

20

Weiner Schnitzel

Two pieces of house made pork schnitzel served with spätzle and seasonal vegetables.

22

Short Ribs

Beef short ribs in house made demi served with potato rosti and seasonal vegetables.

20

Pork Tenderloin Medallions

Sear medallions topped with Madera, demi glace and served with spätzle and seasonal vegetables

18

Vegetable Ragu

Seasonal vegetables in a tomato sauce served over braised lentils.

20

Chicken & Apple Bratwurst

On braised red cabbage served with rosti and house-made sauerkraut

Catch of the Day (price variable)

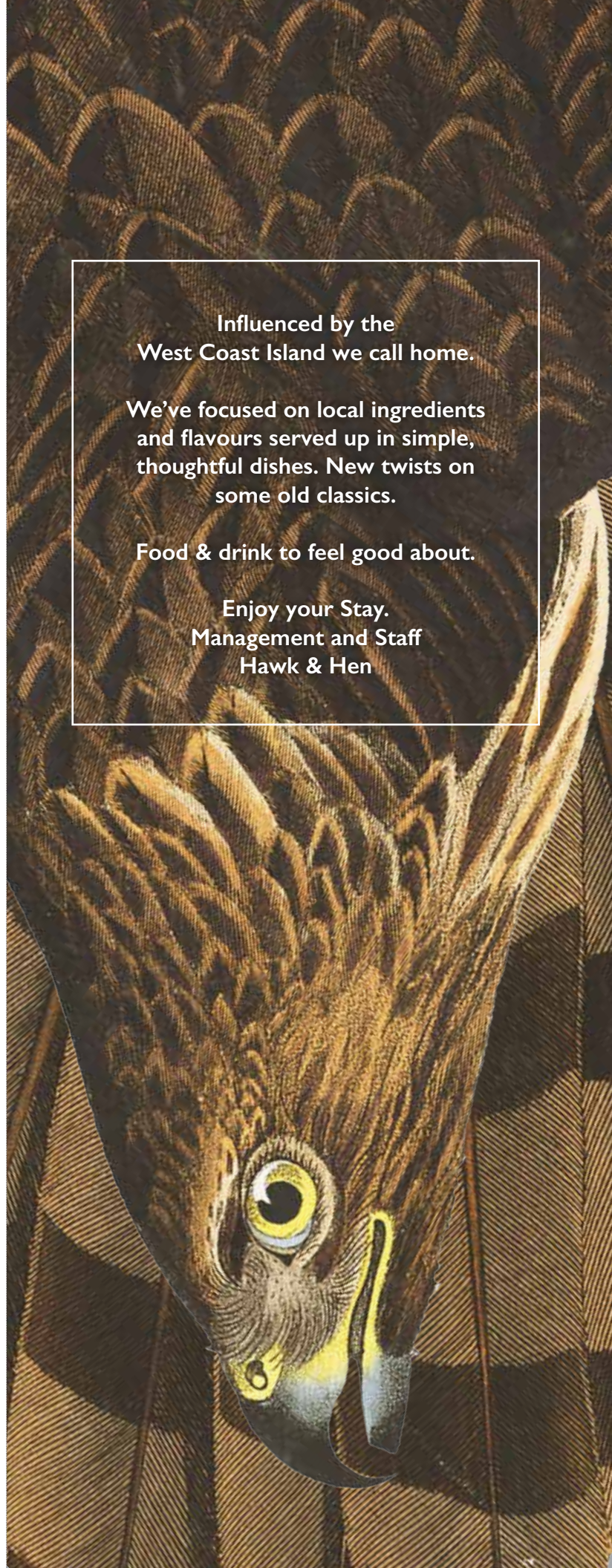
Please ask your server for today's selection and price.



DRINKS



- 5 Virgin Caesar**
- 6 Cultured Kombucha**
- 4 House-made Arnold Palmer**
- 4 House-made Iced Tea or Lemonade**
- 4 House-made Hot Apple Cider**
- 3 Juice**
 - orange • clamato
 - grapefruit • cranberry • tomato
 - apple • pineapple
- 3 Tea**
 - green • oolong • black
 - chai • white • herbal
- Coffee - Drumroaster, Cobble Hill**
 - brewed - **3** • latte - **4**
 - cappuccino - **4** • americano - **3**
- 3 Pop**
 - pepsi • diet pepsi • dr. pepper
 - rootbeer • 7up • gingerale
- 3 San Pellegrino**
 - sparkling water • lemon • blood orange
 - orange • grapefruit • pomegranate
- 4 Phillips Soda Works**
 - Philosopher's Brew tonic
 - Cucumber Mint tonic
 - Botanical Brew tonic
 - Artisanal Dry tonic
 - Sparkmouth Ginger Ale
 - Captain Electro's Intergalactic Root Beer
 - Dare Devil Orange Cream Soda



Influenced by the West Coast Island we call home.

We've focused on local ingredients and flavours served up in simple, thoughtful dishes. New twists on some old classics.

Food & drink to feel good about.

Enjoy your Stay.
Management and Staff
Hawk & Hen

