



breakfast

LIGHT START

MUFFIN OF THE DAY ask your waitron for flavour	45
FRESH BUTTER CROISSANT jam, butter, preserves	55
HOUSE BAKED GRANOLA & SEASONAL FRUIT double cream yoghurt, fresh honeycomb, passionfruit pulp, mint	105

EGGY

EGGS AS YOU LIKE with sourdough, multigrain or GF	65		
SIDES			
bacon/macon	45	avo	40
roast tomatoes	25	sausage	50
herbed mushrooms	45	baked beans	38
halloumi	52		
EGGS BENEDICT (all served on english muffins)			
smoked salmon 155 bacon 135 florentine 125			

HUGO SPECIALTIES

FARMERS BREAKFAST BOWL roast mushrooms, avo, honey dukkah halloumi, herbed quinoa, roast butternut, poached eggs	160
AVO SMASH sourdough, avo salsa, feta, fresh tomato, greens, basil pesto - add poached egg (12)	125
STREAKY BACON & EGG BUTTY swiss cheese, spicy bbq sauce, fresh rocket, fried egg	115
HUGO BREAKFAST STACK buttered sourdough, roast portobello mushrooms, chimichurri, crispy bacon, rocket, poached eggs	165

FRENCH TOAST brioche, cinnamon, belgian chocolate, fresh strawberries, choc chip cookie crumble	135
BREAKFAST WRAP scrambled egg, bacon, baby spinach, avo, chilli mayo	125
BUBBLE & SQUEAK broccolini, crispy potato, spinach, red onion, peppers, calabrian chilli, poached eggs, hollandaise	155
MEDITERRANEAN BREAKFAST BRUSCHETTA chilli labneh, confit tomatoes, lemon rocket, pickled red onion, sumac, poached eggs	120

hugo
SOCIAL CLUB

LUNCH AND DINNER

TO START

WEST COAST OYSTERS 35 each

rock salt, red wine vinaigrette, lemon

BAKED OLIVES 75

olive oil, house dukkah spice, lemon

HONEY DUKKAH HALLOUMI 115

sesame, candied lemon

ROCK SHRIMP TEMPURA 165

dill aioli, sweet chilli

HEIRLOOM TOMATO & BURATTA 210

evoo, avo, pickled shallots, micro herbs, pesto rubbed sourdough

CRISPY POTATO WEDGES 95

sweet chilli, sour cream

FRIED CALAMARI 165

house spicy japanese mayo, marinated cucumber, shredded iceberg

BUTTERMILK CHICKEN TENDERS 125

dill aioli, sweet chilli

HUGO PRAWN ROLL 185

brioche, butter poached prawn, lemon black pepper mayo, spring onion, chives

MUSSELS 145

garlic, white wine, chilli, parsley, sourdough

MAINS

STEAK FRITES 310

250g fillet, pepper sauce, café de paris butter, fries

HUGO WAGYU BURGER 225

200g wagyu patty, american cheese, dill pickle, shaved onion, mkm sauce

CLIFTON BURGER 165

marinated grilled chicken, avo, shredded lettuce, pickled onions, house dill mayo

CHARGRILLED CHICKEN 210

tomato, onion & avo salsa, marinated feta, broccolini, toasted sesame, pita crisps

PRAWN LINGUINE GAMBERETTI 265

white wine, garlic, chilli, cream, parsley, tomato, lemon

LINE FISH 275

250g FOD, chilli garlic parsley marinade, new potatoes, dressed greens

HERB CRUSTED LAMB CUTLETS 350

marinated feta, greek salad, house tzatziki, crispy potato wedges

BEEF SHIN RAGU 235

tagliatelle, tomato, parmesan cream, evoo

HOUSE GNOCCHI 185

chargrilled butternut, burnt butter sage, shallots, parmesan cream

SALADS

INDIVIDUAL OR TABLE

CAESAR 145 | 260

garlic herb croute, cos, anchovies, parmesan, boiled egg, caesar dressing

MARINATED GRILLED CHICKEN 165 | 295

tomato, cucumber, feta, roast butternut, baby spinach, quinoa, herb dressing

QUEENS BEACH 135 | 245

butter lettuce, red onion, avo, cucumber, feta, seed & nut sprinkle, sweet vinaigrette

TUNA NICOISE 160 | 290

tomato, feta, red onion, oregano, boiled egg, red wine vinegar & evoo, green beans, potatoes, baby spinach

DESSERT

CHOCOLATE MOUSSE 125

belgian chocolates, shortbread, fresh summer berries

SALTED CARAMEL CHEESECAKE 138

vanilla cream cheese, salted caramel, pretzel crumb

