



HAWKSWORTH  
RESTAURANT

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### *share*

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seafood tower, west & east coast oysters, snow crab, scallop, prawn, ahi tuna, octopus 99  
west coast or east coast oysters, mignonette, cocktail sauce, lemon, half dozen 5ea  
baby back ribs, garlic sesame glaze, roasted peanut, green onion 20  
'KFC' korean fried cauliflower, sesame, cilantro 17  
marinated olives, orange zest, olive oil, chili, crispy garlic 11  
chips & dip, smoked onion purée, sour cream, chive, potato chip 11  
house made artisanal bread, olive oil, maldon salt 8

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### *caviar*

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*accoutrements - crème fraîche, chive, crumpet*

sasanian beluga 000, exquisitely buttery, creamy, nutty taste with a full flavoured finish 30g 240  
royal belgian osietra, velvety smooth texture with a clean finish 30g 210  
sasanian siberian, silky, clean and full flavored with hints of sweet brine 30g 90

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### *starters*

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beef tartare, smoked oyster dressing, pickled mushroom, sourdough 35  
marinated fremantle octopus, confit potato, roasted red pepper, focaccia 26  
endive & macadamia, manchego, watercress, rose cordial vinaigrette 25  
charred kale & parsnip salad, orange, pistachio, horseradish, lemon vinaigrette 24  
mushroom velouté, sunchoke crème brûlée, parsley 22

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### *taste of hawksworth*

*3 course lunch menu - 36*

*1st course - heirloom carrot tartare, black garlic, toasted cashew*

*2nd course - roasted pork cheek, turnip purée, crispy leek*

*3rd course - lime posset, wild rose, pomegranate*

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### *mains*

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steak & frites, tarragon butter, green salad, béarnaise  
5oz flat iron 40     bradner farms ribeye 58  
alberta sungold lamb sirloin, chickpea purée, rapini, gremolata 46  
ahi tuna tataki, soba, miso broth, king oyster mushroom, tobiko 44  
roasted fraser valley chicken, california morel, fingerling, english pea 41  
columbia river steelhead, compressed cucumber, sea asparagus, orange reduction 39  
pacific style bouillabaisse, mussel, red shrimp, ling cod, saffron, rouille 39  
west coast petrale sole, sunchoke, black trumpet mushroom, caper beurre blanc 38  
dungeness crab & nettle risotto, cream, foraged flower 38  
hawksworth classic burger, crispy bacon, onion ring, old cheddar, fries 31

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### *sides & add-ons*

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lobster tail 21     scallops 19     foie gras 21     truffle fries 19  
green salad 10/14     sautéed mushrooms 13     nugget potato 13     rapini 13