



HENRY'S

at The Coast

BREADS

- Garlic Cheese Bread (v)11
- Potato, Rosemary & Sea Salt Bread (vg)16
- Herb, Garlic & Chili Flat Bread (vg)..... 10
- Multigrain Sourdough with Extra Virgin Olive Oil & Balsamic Reduction (vg)..... 6

ENTRÉES

- Soup of the Day.....15
- Mezze Plate Duo of dips, marinated mixed olives & Turkish Bread (v).....17
- Homemade Chicken Liver Parfait, cornichon and Turkish bread.....14
- Beef Carpaccio, Fried Capers, Parmesan & Extra Virgin Olive Oil (gf).....22
- Poached Atlantic Salmon layered with avocado and crème fraiche, topped with prawns and pico de gallo.....24
- Salt and Pepper Squid (gf) with salad and chili aioli.....18

SALADS

- Butternut Pumpkin & Beetroot Salad with rocket, fetta, pepitas and fig vino-cotto dressing (gf vo)22
- Fattoush Salad with falafel, lentils, chickpeas, on mixed lettuce, cherry tomato and Spanish onion cucumber, mint, parsley, flat bread dressed with lemon dressing and sumac (vg, gfo)24
- Charred Octopus Salad with heirloom tomatoes, cucumber, red onion, oregano (gfo)25

MAINS

- Chargrilled Lamb Rump
with olive and fetta crust, fondant potato, confit butternut pumpkin and rosemary jus.....35
- Traditional Beef Goulash
with butter spaetzle, gherkins and sour cream.....29
- 250g Waygu Eye of Rump Steak with sweet potato puree, onion rings, kale and jus (gfo)37
- 400g Rib Eye Steak with café de paris, hand cut duck fat chips, broccolini & rosemary jus.....45
- Zuppa di Pesce (Sicilian Seafood Hot Pot)
King prawns, barramundi, calamari, octopus, vongole mussels, tomato, chili and sour dough crostini (gfo)....39
- Chicken Cacciatore Pie with seasonal vegetables32
- Fish of the Day (gfo)MP
- Roasted Mussels with white wine, San Marzano tomato, chili, garlic and crostini (gfo)26
- Mixed Bean, Chickpea, Tomato Cassoulet with crunchy nut topping and steamed brown rice (vg, gfo)30

PASTA

- Homemade Gnocci (vo) with arcobaleno, mozzarella di buffalo, zucchini, light San Marzano tomato sauce and basil (vo)27
- Spaghetti con Pesce with Australian barramundi, prawns, cherry tomatoes, chilli and rocket 34

SIDES

- | | |
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| Hand Cut Duck Fat Fries with Aioli (gf) | 12 |
| Seasonal Mixed Salad with Lemon Dressing (v gf) | 11 |
| Rocket & Parmesan Salad with Lemon Dressing (vo gf) | 11 |
| Steamed Broccoli with Chili Butter & Almonds (vo gf) | 11 |



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STONE BAKED PIZZA

Artisan pizza with fior di latte and San Marzano Tomatoes

Margherita basil and buffalo mozzarella (v).....	19	Montagna double smoked ham and mushroom, topped with rocket, prosciutto, parmesan and drizzled with extra virgin olive oil.....	27
Napoli olives, anchovies, buffalo mozzarella.....	20	Garlic Prawn cherry tomatoes, fresh chili, coriander and rocket	28
di Mare salmon, calamari, prawn and octopus topped with rocket and chili oil	27	Pulled Lamb rosemary Potato, caramelized onion drizzled with minted yoghurt	27
Pollo chicken, grilled zucchini, avocado, feta.....	26	Verdure charcoal roasted Mediterranean vegetables (v).....	24
Hot Salami (very hot) olives, roasted capsicum..	26		
Carnivore chorizo sausages, peperoni and double smoked ham.....	27		

KIDS MENU (12 yrs and under only) \$12

- Fish & Chips
- Bolognese
- Chicken Nuggets & Chips
- Kids Cheese Pizza
- Kids Burger & Chips

DESSERT

Vanilla Crème Brulee with fresh fruit and whipped cream	15
Apple & Rhubarb Crumb with fresh custard	14
Chocolate & Walnut Brownie	14
Blueberry Cheesecake with berry coulis	15

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