



HENRY'S

at The Coast

Breads

Garlic cheese bread (v)	12
Potato, rosemary & sea salt bread (vg)	16
Herb, garlic or chilli flat bread (vg)	11
Multigrain sourdough with extra virgin olive oil & balsamic reduction (vg)	6

Entrees

Please ask your wait person for daily & weekly entree specials

Freshly shucked Sydney rock oysters natural with seasonal dressings (gf)	4.5ea
Homemade chicken liver parfait, cornichon & Turkish bread	14
Mezza Plate Duo of dips, marinated mixed olives & Turkish bread (v)	17
Beef carpaccio, fried capers, parmesan shavings, extra virgin olive oil (gf)	21
Chargrilled King Prawns with garlic butter & Turkish bread (gf)	24
Poached Atlantic Salmon Layered with avocado, creme fraiche, topped with prawns and picco de gallo (gfo)	24
Salt & pepper squid with salad & chilli aioli (gf)	18

mango





Mains

Please ask your wait person for daily & weekly main specials

Chargrilled Lamb Rump 35
 with olive and feta crust, fondant potato, confit butternut pumpkin & rosemary jus

Chargrilled Spatchcock 29 31
 with sweet potato gratin & seasonal vegetables (gfo)

250g Wagyu Eye of Rump Steak 37
 with sweet potato puree, onion rings, kale & jus (gfo)

400g Rib Eye Steak 45
 Café de Paris, hand cut duck fat chips, broccolini & rosemary jus

Zuppa di Pesce (Sicilian seafood hot pot) 39
 King prawns, barramundi, calamari, octopus, vongole, mussels, tomato, chilli & garlic sourdough crostone (gfo)

Lobster Florentine, duck fries & charred baby cos 39 42

Fish of the Day (gfo) MP

Roasted Mussels 27
 with white wine, San Marzano tomato, chilli & garlic crostini (gfo)

Mixed bean, chickpea tomato cassoulet 30
 with crunchy nut topping & steamed brown rice (vg, gfo)

Sides

Hand cut duck fries with aioli (gf) 12

Seasonal mixed salad with lemon dressing (v, gf) 11

Rocket & parmesan salad with balsamic vinegar dressing (vo, gf) 11

Steamed broccolini with butter & almonds (vo, gf) 11





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Pasta

Fresh basil, pine nut pesto gnocchi topped with shaved grana padano (v, vgo)	27
Spaghetti con pesce with Australian Barramundi, prawns, cherry tomatoes, chilli & rocket	34
Seafood paella Classic Spanish rice dish packed with local sustainable seafood, mild chorizo & saffron (gf)	34

Salads

Butternut pumpkin & beetroot salad with rocket, feta, pepitas & fig vino-cotto dressing (v, gf, vgo)	23
Fattoush salad with falafel, lentils, chickpeas, on mixed lettuce, cherry tomato, Spanish onion, cucumber, mint, parsley & flat bread, dressed with lemon dressing & sumac (v, gfo)	25
Charred octopus salad with cherry tomatoes, cucumbers, red onions & oregano (gf)	25

Pizza

Stone baked artisan pizza with Fior di Latte cheese & San Marzano tomatoes	
Margherita with basil & buffalo mozzarella (v)	19
Napoli with olives, anchovies & buffalo mozzarella	21
di Mare Salmon, calamari, prawn & octopus topped with rocket & chilli oil	27
Pollo chicken, grilled zucchini, avocado & feta	26
Hot Salami (very hot) with olives & roasted capsicum	26
Montagna double smoked ham & mushroom topped with rocket, prosciutto & parmesan, drizzled with extra virgin olive oil	27
Garlic Prawn with cherry tomatoes, chilli, coriander & rocket	28
Pulled Lamb with rosemary potato, caramelised onion & drizzled with minted yoghurt	27
Verdure with charcoal roasted Mediterranean vegetables (v)	25
Carnivore chorizo sausages, pepperoni & double smoked ham	27





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10% Public Holiday surcharge applies.

NO rhubarb

Dessert

Vanilla crème brulee with fresh fruit & whipped cream	15
Apple & rhubarb crumb with fresh custard	14
Chocolate & walnuts brownies	14
Blueberry cheese cake with berry coulis	15
Smashed Pavlova with summer fruits	15

Kids

Fish & chips	12
Bolognese	12
Chicken nuggets & chips	12
Kids Cheese Pizza (v)	12

Summer Menu

