



## Breads

Garlic cheese bread (v)	13
Potato, rosemary & sea salt bread (v)	16
Herb, garlic or chilli flat bread (v)	12
Multigrain sourdough with extra virgin olive oil & balsamic reduction (v)	7

## Entrées

*Please ask your wait person for daily & weekly entrée specials*

Freshly shucked Sydney rock oysters natural, seasonal dressings (gf)	4.5ea
Homemade chicken liver parfait, cornichon & Turkish bread	15
Salt & pepper squid with salad & chilli aioli (gfo)	18
Mezza Plate: Duo of dips, marinated mixed olives & Turkish bread	17
Zucchini flowers stuffed with lemon ricotta cheese	21
Peppered seared kangaroo carpaccio with beetroot chutney, pickled onion & crisp rice paper	19
Chargrilled king prawns with garlic butter & Turkish bread	25
Salmon gravlax with French mustard crème fraîche & pickled fennel shavings	20

## Salads

Waldorf salad topped with pesto chicken cannelloni, candied walnuts, green apple & celery	26
Butternut pumpkin & beetroot salad with rocket, goat cheese, pepitas & fig vino-cotto dressing (gf, vo)	24
Charred octopus salad with cherry tomatoes, cucumbers, red onions & oregano (gf)	26
Classic chicken caesar salad with poached egg & chicken	25





## Mains

*Please ask your wait person for daily & weekly main specials*

*Chargrilled in the charcoal oven to your choice, served with café de Paris & your choice of peppercorn, mushroom, or Henry's homemade jus*

<b>New York Sirloin 300g</b>	41
with potato gratin, onion rings & seasonal greens	
<b>Rib Steak 400g</b>	48
with potato rosti & seasonal greens	
<b>Braised Lamb Shoulder</b>	37
on almond & raisin bulgur pilaf with tahini yoghurt & pomegranate	
<b>Charcoal Grilled Spatchcock</b>	31
with spicy romesco sauce & hand cut duck fried chips	
<b>Zuppa di Pesce (Sicilian seafood hot pot)</b>	41
King prawns, barramundi, calamari, octopus, vongole, mussels, San Marzano tomatoes, chilli & garlic sour dough crostone	
<b>Henry's Seafood Platter (for two)</b>	120
<i>Only available Friday to Sunday</i>	
Cold: Sydney rock oyster, salmon gravlax, prawn cocktail	
Hot: Lobster thermidor, salt & pepper squid, charred octopus, garlic king prawns	
Served with duck fat fries & aioli	
<b>Atlantic Salmon</b>	39
fillet on crispy Asian salad with fresh chilli	
<b>Fish of the Day</b>	MP
<b>Roasted Mussels</b>	29
with white wine, San Marzano tomato, chilli & garlic crostini (gfo)	

## Sides

Sweet potato chips (v)	12
Hand cut duck fries with aioli (gf)	12
Seasonal mixed salad with lemon dressing (v, gf)	12
Rocket & parmesan salad with balsamic vinegar dressing (v, gf)	12
Steamed seasonal greens with butter & almonds (v, gf)	12
Corn on the cob (v)	10





## Pasta

*All pasta dishes are prepared with fresh pasta*

Ricotta ravioli with sundried tomato pesto & caper berries	31
Spaghetti con Pesce with Australian barramundi, prawns, cherry tomatoes, chilli & rocket	36
Spinach linguine arrabbiata with fresh chilli, San Marzano tomatoes & crispy seaweed	29
Seafood paella, classic Spanish rice dish packed with local sustainable seafood, mild chorizo & saffron	36

## Pizza

*Stone baked artisan pizza with Fior di Latte cheese & San Marzano tomatoes*

<b>Margherita</b> with basil & buffalo mozzarella (v)	19
<b>Napoli</b> with olives, anchovies & buffalo mozzarella	21
<b>di Mare</b> salmon, calamari, prawn & octopus topped with rocket & chilli oil	30
<b>Pollo</b> chicken, grilled zucchini, cherry tomato, avocado & feta	26
<b>Hot Salami</b> (very hot) with olives & roasted capsicum	26
<b>Montagna</b> double smoked ham & mushroom topped with rocket, prosciutto & parmesan, drizzled with extra virgin olive oil	27
<b>Garlic Prawn</b> with cherry tomatoes, chilli, coriander & rocket	29
<b>Pulled Lamb</b> with rosemary potato, caramelised onion & drizzled with minted yoghurt	28
<b>Verdure</b> charcoal roasted Mediterranean vegetables (v)	25
<b>Carnivore</b> chorizo sausages, pepperoni & double smoked ham	28
<b>All'anatra</b> confit duck with Spanish onion, fresh chilli & coriander	28

## Vegan

Vegetable cake topped with portobello mushroom, avocado salsa & rocket (vg)	28
Homemade pea samosa with garam marsala & heirloom tomato chutney (vg)	27
Loaded sweet potato with puffed wild rice & cassava cracker (vg)	27
Fresh vegan fettuccine with sundried tomato pesto & caper berries (vg)	29





## Dessert

Crème caramel with crème chantilly & biscotti	16
White & dark chocolate & walnut brownie	14
Blueberry cheesecake with berry coulis cream & ice cream	15
Smashed pavlova with summer fruits, cream & gelato	16
Tiramisu with cream & gelato	15
Ruby pear with spiced syrup gelato	16
Assorted gelato from the cart	5

## Kids

<b>12 years &amp; under only</b>	
Fish & chips	12
Spaghetti bolognese	12
Chicken nuggets & chips	12
Kids cheese pizza (v)	13
Grilled chicken with mash & veg	13

