



HENRY'S

at The Coast

15%

Winter Menu



Winter Menu

Shared plate

Garlic and cheese flatbread	16
Potato, rosemary & sea salt flatbread	19
Herb, Garlic or Chilli flatbread	15
Sourdough with extra virgin olive oil and balsamic reduction	10
Salt and pepper squid with salad and chilli aioli	22
Mezze plate duo of dips, marinated mixed olives and Turkish bread	19

Salads

Tomato carpaccio with basil pesto, pickled onion & fried capers	25
*Add buffalo mozzarella	4
Butternut pumpkin & beetroot , rocket, goat cheese, pepitas & vino cotto dressing	28
Bron's Salad spinach, sweet potato, broccoli, seeds, and pomegranate molasses	26
Warm octopus' salad with chickpeas	29
*All salads can add grilled chicken	4
boiled egg	2

Pasta

Baked gnocchi with mascarpone white sauce and spinach.	33
Paccherri pasta with vodka sauce	32
*Add prawns	6
Slow cooked Lamb ragu with pappardelle	36
Spaghetti alle vongole , Fresh spaghetti pasta with clams and cherry tomatoes	38





Mains

New York Sirloin 300g Roast rosemary and garlic potatoes, house made red wine jus	48
Butterflied Half Spatchcock with za'atar lemon, roasted carrots and yoghurt	41
Fish of The Day	MP
Zuppa di Pesce (Sicilian seafood hot pot) King prawns, barramundi, squid, octopus, vongole, mussels In rich San Marzano tomato chilli sauce with garlic crostone	52
Eggplant parmigiana Eggplant, neapolitan sauce & parmesan cheese served with salad	37
Stuffed cabbage with rice, mushrooms in tomato smoky paprika sauce	36
Henrys Seafood Platter , for two (available only on Friday to Sunday or by preorder) Cold: Sydney rock oyster, salmon gravlax, prawn cocktail Hot: Lobster thermidor, salt and pepper squid, charred octopus, garlic king prawns Duck fat fries, aioli gf	160

Sides

Fried Brussel sprout , seeds, miso butter, balsamic reduction	16
Oven roasted rosemary garlic potatoes	15
Rocket & parmesan salad with balsamic dressing	16
Hand cut duck fat fries and aioli	15
Steamed greens	16

Gluten Free gf, Gluten Free Option gfo, Vegetarian v, Vegan veg, Vegan Option vego
Please advise your wait person if you have any special dietary or allergy requirements.



Pizza

<i>Stone baked artisan pizza with Fior di Latte cheese & San Marzano tomatoes</i>		
Margherita with basil & buffalo mozzarella (v)		25
Napoli with olives, anchovies & buffalo mozzarella		26
di Mare salmon, calamari, prawn & octopus topped with rocket & chilli oil		34
Pollo chicken, grilled zucchini, cherry tomato, avocado & feta		29
Hot Salami (very hot) with olives & roasted capsicum		29
Montagna double smoked ham & mushroom topped with rocket, prosciutto & parmesan, drizzled with extra virgin olive oil		31
Garlic Prawn with cherry tomatoes, chilli, coriander & rocket		33
Pulled Lamb with rosemary potato, caramelised onion & drizzled with minted yoghurt		33
Verdure with charcoal roasted Mediterranean vegetables (v)		29
Carnivore chorizo sausages, pepperoni & double smoked ham		30

Dolci

Caramel tart with whipped cream	15
Warm fried dough with Nutella and whipped cream	14
Sticky date pudding with caramel sauce and vanilla ice-cream	15
Affogato	11

Kids

Fish & chips	13	Chicken nuggets & chips	13
Spaghetti bolognese	13	Grilled chicken with mash (gfo)	14
Kids cheese pizza	13		

1.2% surcharge for credit cards

