

## Pizza

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

Margherita, basil, buffalo mozzarella (v)	26
Napoli, olives, anchovies, buffalo mozzarella	27
Di mare salmon, calamari, prawn and octopus topped with rocket and chili oil	35
Pollo, chicken, grilled zucchini, cherry tomato, avocado & feta	31
Hot salami (very hot), olives, roasted capsicum	29
Montagna double smoked ham and mushroom Topped with rocket, prosciutto and parmesan	33
Garlic prawn, cherry tomatoes, chilli, coriander, rocket	35
Pulled lamb, rosemary potato, caramelised onion and yoghurt.	34
Verdure, charcoal roasted mediterranean vegetables (v)	30
Carnivore, chorizo sausages, pepperoni, and double smoked ham	30

## Dolci

Sticky date pudding, caramel sauce & ice cream	17
Watermelon granita vanilla ice cream with chocolate soil (gf)	17
Pavlova with seasonal fruits and Chantilly cream.	17
Chocolate lava cake served with vanilla ice cream	17
Affogato, espresso with vanilla gelato	12
Gelato	7

## Kids

Fish & chips	14
Chicken nuggets & chips	14
Penne Bolognese	14
Kids cheese pizza	14
Grilled chicken with mash (GF)	15



# HENRY'S

at The Coast

## Menu



Please ask  
your wait staff for  
Daily and Weekly  
specials

# Menu

## Shared plate

Garlic and cheese flatbread (v)	17
Potato, rosemary & sea salt flatbread (vg)	19
Herb, Garlic or Chilli flatbread (vg)	16
Sourdough with extra virgin olive oil & balsamic reduction (vg)	10
Salt and pepper squid, chilli aioli & salad (gf)	25
Mezze plate duo of dips, marinated mixed olives and Turkish bread (v)	20
Spicy Sicilian Tuna Crudo, Sriracha mayo, pickled ginger, fried onion & lemon (gf)	27
Bruschetta, confit summer tomatoes & white anchovies	25
Baked halloumi cheese with hot honey & toasted bread (v)	24
Charcoal Tiger Prawns, chilli & garlic with Turkish bread	29
Henry's cold seafood platter: Oysters, spicy tuna crudo, tiger prawns, pickled mussels, octopus & house baked brioche buns	72

## Salads

Cesar Salad cos lettuce, parmesan, crispy bacon & croutons	24
Summer Tomato Carpaccio, basil pesto, pickled fennel, fried capers & buffalo mozzarella (gf, v)	26
Spiced Roasted Pumpkin Salad, chickpeas, mixed seeds, rocket, tahini & pomegranate molasses (gf, vg)	28
Beetroot and carrot salad, herbs, lentils, crumbled feta & balsamic dressing (gf, v)	26
Crispy quinoa salad, rocket, roasted broccoli, mixed seeds, edamame & peanut dressing (gf, vg)	25
Warm Octopus salad, potatoes, pickled fennel, onion, dill & parsley. (gf)	28
*All salads can add grilled chicken	5

## Pasta

Octopus spaghetti, chilli, garlic, capers & Napolitana sauce	37
Ricotta ravioli, garden peas & burnt butter (v)	35
Pappardelle, 24hr slow cooked short rib ragu	38
Slow cooked seasonal tomato Rigatoni, chilli, garlic & pangrattato crumbs (v)	36
*Add Burrata to Pastas	7

## Mains

Little Joes Black Angus New York Sirloin MB4 300g (gf)	54
Roasted rosemary and garlic potatoes, house made chimichurri	
Brined half chicken with salsa verde & roasted carrots (gf)	39
Zucchini kofte, flat bread, hummus, burghul, tomato, onion, mint & dill salad (vg)	35
Fish of The Day	MP
Zuppa di Pesce (Sicilian seafood hot pot) (gfo)	54
Tiger prawns, barramundi, squid, octopus, vongole, mussels In rich San Marzano tomato chilli sauce with garlic crostone	
Henry's Seafood platter for two (gf) (available weekends or by pre order)	170
Spicy tuna crudo, oysters, pickled mussels, octopus, lobster mornay, garlic tiger prawns, calamari, duck fat fries, & salad,	

## Sides

Oven roasted potatoes with rosemary & garlic (gf, v)	15
Rocket & parmesan salad with balsamic dressing (gf, v)	17
Hand cut duck fat fries and aioli (gf)	15
Steamed greens (gf, vg)	16

Gluten free GF, Gluten free option GFO, vegetarian v, vegan vg  
Please advise your wait person if you have any special dietary or allergy requirements

Please note: We politely decline any alterations to the menu. Cakeage fee \$2.50 per person.  
15% surcharge on Public Holidays. No Split bills. Thank you

