

P I Z Z A

Stone Baked Artisan Pizza
Fior di Latte Cheese & San Marzano Tomatoes

Margherita , basil, buffalo mozzarella (v)	27
Napoli , olives, anchovies, buffalo mozzarella	28
Di mare , salmon, calamari, prawn and octopus topped with rocket & chili oil	36
Pollo , chicken, grilled zucchini, cherry tomato, avocado & feta	32
Hot salami (very hot), olives, roasted capsicum	34
Montagna double smoked ham and mushroom, topped with rocket, prosciutto and parmesan	35
Garlic prawn , cherry tomatoes, chilli, coriander, rocket	36
Pulled lamb , rosemary potato, caramalised onion and yoghurt.	35
Verdure , charcoal roasted mediterranean vegetables (v)	31
Carnivore , chorizo sausages, pepperoni, & double smoked ham	32

D O L C I

Warm apple and berry crumble with ice cream	18
Sticky date pudding , caramel sauce & ice cream	17
Chocolate molten lava cake & ice cream	17
Chocolate mousse , caramel sauce & chocolate biscuit crumb	17
Affogato , coffee & ice cream	12
Gelato	7

K I D S

Fish & Chips	14
Chicken Nuggets & Chips	14
Penne Bolognese	14
Kids Cheese Pizza	14
Grilled Chicken with Mash (gf)	15

1.2% surcharge for credit cards

Henry's



A T T H E C O A S T

M E N U

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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 with salad and chilli aioli (gf)	26
Mezze plate , duo of dips, marinated mixed olives & Turkish bread (v)	21
Charcoal Tiger Prawns , chilli & garlic with Turkish bread	29
Baked Halloumi cheese with honey & toasted bread (v)	26

SALADS

Butternut pumpkin & beetroot salad , rocket, goat cheese, pepitas & vino cotto dressing (v, gf)	28
Shaved cabbage, sesame seed, chilli & macadamia salad with lemon tahini dressing (v)	28

PASTA

Pappardelle with Slow Cooked Osso Bucco Ragu	37
Baked Potato Gnocchi with Bolognese	35
Spaghetti with caramalised onion, garlic, thyme pangrattato (v)	34
Orzo with chorizo sausage, clams, chilli, garlic, parsley & Napolitana sauce	38
Rigatoni with chicken & creamy homemade pistachio pesto (v)	36
*Add Burrata to Pasta	7

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 ask your
waitstaff for
Daily & Weekly
Specials

MAINS

Peri Peri Half Chicken with Cajun salt, hand cut chips and yoghurt (gfo)	38
Cape Grim MB3 New York Sirloin (300g) with potato frites, tempura onion and pepper sauce (gfo)	55
House-Made Falafel with beetroot humus, pickled onion, sumac on flat bread	35
Fish of The Day	MP
Zuppa di Pesce (Sicilian seafood hot pot) King prawns, barramundi, squid, octopus, vongole, mussels in rich San Marzano tomato and chilli sauce with garlic crostone (gfo)	55

SIDES

Italian Chat Potatoes with rosemary salt (v)	15
Fried Brussels Sprouts , balsamic glaze and mixed seeds (v)	17
Rocket & Parmesan Salad with balsamic dressing (v)	18
Tempura Onion Rings with salt & vinegar seasoning & chilli mayo	14
Steamed Greens (v)	16



Please note, we politely decline any alterations to the menu

Cakeage Fee of \$2.50 per person ~ 15% Surcharge on Public Holidays ~ No Split Bills

Thank you