

Chef's Daily Specials

Mortadella and Pistachio Penne w/ cream, basil, caramelised onion, confit garlic white wine, aged Parmesan and parsley \$34 (gfo)

Creamy Seafood Pie w/ salmon, prawns, barramundi, calamari, scallops, mussels, dill béchamel, pomp puree, parsley and dressed leaves \$38

Pork Cotoletta - parmesan and herb crumbed pork schnitzel with a warm potato, dill, caper, red onion, basil salad, mustard sour cream, parsley and lemon \$36 (gif)

Premium Cheese Board Bontaleggio di Grotta PDO, Isle of Man Cheddar & Mauri Gorgonzola Dolce PDO w/ quince paste, apple, walnuts and crackers \$35 (v, gfo)

Pizza Arvos

3pm - 6pm daily

Margherita Tomato sugo, fior di latte, basil, sea salt, EVOO (v) \$20

Salami Tomato sugo, fior di latte, Italian salami, confit garlic, chilli, oregano \$20

Salami, Confit Fennel and Halloumi w/ halloumi, pear, rocket, hazelnuts, EVOO and pomegranate molasses \$28

Roasted Beetroot and Feta w/ dill béchamel, spinach, caramelised onion and confit garlic \$26 (v)

Patatas Roasted rosemary potatoes, parmesan béchamel, rosemary, parsley, truffle oil (v) \$20

Parma Ham and Smoked Scamorza w/ tomato Napoli, basil, chilli and lemon oil \$28

Sizzle Plate Tuesdays

\$15ea all day Tuesday served with toasted flat bread

New potato sizzle plate, with twice cooked rosemary potatoes, cauliflower, manchego and roasted garlic passata (v, gfo)

Chorizo and calamari sizzle plate with sherry vinegar, parsley and lemon (gfo) (i)

Sizzling seafood medley with calamari, mussels, prawns, salmon, barramundi, dill and lemon cream sauce (gfo) (m)

Wagyu beef and parmesan meatballs (3) with arrabbiata sauce, béchamel and parsley

Thursday Mussel Club

1/2 kg of Mount Martha Mussels with baked flatbread for \$25 avail. all day until sold out

Steamed "**Mt Martha**" Mussels with Calabrian N'duja, caramelised onions, garlic, white wine, spring onions and lemon (gfo) (a)

Steamed "**Mt Martha**" Mussels with cream, confit garlic, shallots, bay leaves, thyme and parsley (gfo) (a)

Add a glass of Edmond Thery Blanc de Blanc or Oakridge Pinot Noir +\$12 | Add a side of French fries +\$5

Gnocchi Al Forno Fridays

3 special oven baked gnocchi's to choose from for \$25 each.

Gnocchi Salsiccia w/ pork and fennel sausage, chilli, garlic, tomato Napoli, black olives, spinach and aged parmesan

Gnocchi Alfredo w/ butter, cream, grana Padano, confit garlic, black pepper and parsley (v)

Gnocchi di Zucca w/ roasted pumpkin crema, spinach, goats cheese, hazelnuts and aged parmesan (v)

HENRY
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FOX

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(v) - vegetarian, (gf) - gluten free, (gfo) - gluten free option, (i) - imported seafood, (a) - Australian seafood, (m) - mixed origin seafood