

Chef's Daily Specials

Crab & Mascarpone Flatbread

confit garlic, red chilli, mascarpone, preserved lemon, parsley \$25

Duck & "Pepperjack" Cabernet Pie

caramelised shallots, orange and pumpkin purée, dressed watercress \$36

New England-Style Seafood Chowder

Barramundi, salmon, calamari, mussels, scallops, corn, potatoes, paprika, parsley, lemon, toasted sourdough (gfo) \$34

Slow-Braised Red Wine & Rosemary Lamb Shank

sweet potato purée, wilted winter greens, lemon gremolata (gf) \$36

Pizza Arvos

3pm - 6pm daily

Margherita

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

Bianca Rustica

Guanciale, béchamel, mushrooms, caramelised onions, black pepper, parmesan, parsley, egg \$28

Patatas

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

Salami

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

De Zucca

Broccolini, pickled red onions, spinach, pumpkin hummus, roasted red peppers, sunflower kernels, Persian feta (v) \$25

Diavolo

Nduja, black olives, red chilli, Napoli, spinach, parmesan, basil, lemon oil \$26

Sizzle Plate Tuesdays

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

Sizzling Garlic Prawns – garlic and herb butter, lemon (gfo)

Chorizo, Potato & Roasted Red Pepper – sherry vinegar, parsley (gfo)

Wagyu Beef & Parmesan Meatballs (3) – arrabbiata sauce, béchamel, parsley

Honeyed Halloumi & Roasted Cauliflower – sherry macerated raisins, lemon, parsley (v, gfo)

Gnocchi Al Forno Fridays

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

Chicken & Green Olive Ragu – white wine, bay, lemon, spinach, aged parmesan

Wagyu Beef Ragu – tomato Napoli, wild rocket, aged parmesan, parsley

Mushroom & Mascarpone – peas, winter greens, aged parmesan, truffle oil, parsley (v)

(v) - vegetarian, (gf) - gluten free, (gfo) - gluten free option

HENRY
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FOX

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