

Chef's Daily Specials

Chargrilled "Koo Wee Rup" Asparagus and Marinated Chicken Breast

Greek feta, blistered cherry tomatoes, kalamata olives, red onion, lemon, and rosemary oil \$35 (gf)

Prawn, Lychee and Macadamia Salad

with vermicelli noodles, cucumber, coriander, tat soy, cherry tomato, red capsicum, and a lime and green chilli dressing \$36 (gf)

Veal Scallopini

with sautéed mushrooms, garlic, white wine, lemon, parsley, grilled broccolini and twice cooked potatoes \$38 (gfo)

Sweet Corn and Asparagus Risotto

with leeks, chilli, garlic, baby spinach, spring onion, aged parmesan and parsley oil \$32 (v, gf)

Fish & Chips

Battered whiting with a spring cabbage, spring onion and fennel slaw, French fries, dill and caper mayonnaise, lemon and saffron aioli, sea salt and lemon \$34

Premium Cheese Board

Petite D'affinois, Quicks Cheddar, and Challerhocker Swiss w Quince Paste, Apple, Walnuts and Crackers \$35

Pizza Arvos

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

Salmone

Tasmanian Salmon, mascarpone, red onion, capers, dill, and lemon \$28

Con Pollo

Lemon and Thyme Marinated Chicken, "Koo Wee Rup" asparagus, fior di latte, spring onion, roasted red peppers and basil pesto \$26

Patatas

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

Fungi

Sautéed mushrooms, caramelised onions, smoked scamorza, confit garlic, truffle oil and parsley \$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.

Salsiccia - Pork and fennel sausage, chilli, garlic, tomato Napoli, fior di latte and basil pesto

Chicken and Chorizo Ragu - roasted red peppers, green olives, red onion, garlic, white wine, aged parmesan and parsley

Gorgonzola - creamy Gorgonzola sauce, pear, rocket and candied walnuts (v)

HENRY
— and the —
FOX

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