

Festive SHARING MENU

Available 17th November - 19th December 2025

1 Main Course - \$38pp | 2 Courses - \$56pp | 3 Courses - \$69pp



SHARED ENTRÉE

Yellowfin tuna crudo, bay leaf oil, preserved lemon relish, capers & parsley (gf, vgo)

Chicken, pancetta & sage meatballs, grilled polenta, toasted hazelnuts & port & thyme jus (gf)

Peach, goat's cheese & candied pistachio tart, rosemary honey, black pepper & watercress (v)

Add Italian flatbread with caramelised onions & feta (v) +\$5pp

Add sourdough flatbread with spanner crab, mascarpone, preserved lemon & dill +\$8pp

SHARED MAIN

Confit ocean **trout, fennel, potato, red onion, caper & dill salad**, soft-boiled egg & mint salsa verde (gf)

Caramelised leek & sweet corn risotto with asparagus, confit garlic, baby spinach, aged parmesan, basil oil, hemp seeds & sunflower kernels (gf, vgo)

220g "Southern Ranges" grass-fed porterhouse, French fries & green peppercorn jus (gf)

Potato salad of new potatoes, red onion, dill, capers, parsley, peas & wholegrain mustard mayo (v, gf)

French fries with roasted garlic aioli (v)

*Add Upgrade to whole Sides of **Oven Baked "Alpine" Trout**, **Preserved Lemon & Basil Pesto**, **Green Olives**, **Cypriot Black Salt & Lemon Oil** & **"Diamantina" MS 9+ Wagyu rump** (gf) +\$25pp*

INDIVIDUAL DESSERT

Dark chocolate tartlet, cherry & coconut crumble, raspberry & kirsch mousse, cherry liqueur compote & blackberry dust (v, gf)

(v) Vegetarian, (gf) Gluten Free, (gfo) Gluten Free Option, (lg) Low Gluten, (vg) Vegan, (vgo) Vegan Option



HENRY
and the
FOX

This menu is available for groups of 19 people or more.
Due to seasonality and supply this menu is subject to change.

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