

# Festive SHARING MENU

Available 17th November - 19th December 2025

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

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## 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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