

# Festive MENU

Available 17th November - 19th December 2025

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

## CHOICE OF ENTRÉE

**Duck, chestnut & cranberry pâté en croûte**, cornichons, Dijon mustard, cherry compote & toasted baguette

**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, vgo) +\$5pp*

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

## CHOICE OF MAIN

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

*Upgrade to 300g "Diamantina" MS 9+ Wagyu rump (gf) +\$25pp*

**QLD king prawn & mango salad**, vermicelli, macadamias, cucumber, cherry tomato, red onion, coriander, lime, green chilli & agave dressing (gf)

**Smashed free-range turkey patty, smoked scamorza & basil pesto bagel burger**, caramelised onions, Dijon mustard, sesame mayo, house pickles & wild rocket (gfo)

**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)

### Add Shared Sides?

*Add **potato salad** new potatoes, red onion, dill, capers, parsley, peas & wholegrain mustard mayo (v, gf) +\$6pp*

*Add **French fries** with roasted garlic aioli (v, vgo) + \$4pp*

## 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

This menu is available for groups up to 18 people.

For groups of 19 guests or more, we ask that you select two dishes per course. These will be served as an alternate drop to your guests on the day a festive sharing menu available.

Due to seasonality and supply this menu is subject to change.

\*Please note that the entire group must choose the same course combination — either entrée & main, or main & dessert when selecting the two-course option.

**HENRY**  
and the  
**FOX**

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# 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



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