

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 pattie, 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

HENRY
— and the —
FOX

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.

reservations@henryandthefox.com.au

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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