

Pizza Arvos

3pm - 6pm daily

Margherita

Tomato sugo, fior di latte, basil,
sea salt, EVOO (v) \$20

Cavolfiore

roasted cauliflower, cauliflower puree,
"Quickes" cheddar, confit garlic, truffle oil
and wild rocket (v) \$25

Patatas

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

Salami

Tomato sugo, fior di latte, Italian salami,
confit garlic, chilli, oregano \$20

Nduja and Prawn

Calabrian salami paste,
garlic marinated prawns, lemon oil,
feta cheese and parsley \$26

Genovese

pancetta, basil pesto, sunflower kernels, garlic,
chill and preserved lemon \$26

Chef's Daily Specials

Chargrilled MS 7+ "Black Opal" Rump Cap

w/ potato, caper, dill & red onion salad and hot english mustard (gf) \$54

Chargrilled Calamari & Mango Salad

w/ red peppers, charred corn, wild rocket, green chilli, toasted coconut
and a lime and champagne vinaigrette (gf) \$32

Smoked Lamb Rump

w/ roasted baby beetroot, heirloom tomatoes, red onion, fennel, picked cauliflower,
honeyed yoghurt, smoked almonds, and a sherry vinegar dressing \$38

Grilled Chicken & Kim- Chi Pesto Flatbread

w/ toasted almonds, sesame aioli, lime and spring onion \$24

Premium Cheese Board

"Woombye" truffle brie, "Quickes" cheddar and "Challerhocker" Swiss w/ quince paste,
apple, walnuts and Crackers \$35

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.

Asparagus & Petite Dauphinoise - w/ caramelised onions, confit garlic and basil pesto (v)

Polpette- pork and fennel meatballs, tomato Napoli, red onion, chilli, garlic,
rocket and aged parmesan

Quattro Fromaggi - creamy brie, grana padano, cheddar and gorgonzola, thyme, confit garlic,
white wine, black pepper and parsley. (v)

HENRY
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FOX

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