

Pizza Arvos

3pm - 6pm daily

Margherita

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

Roasted Beetroot & Goats Cheese

w/ pickled red onion, confit garlic,
balsamic reduction & 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

Calamari in Bianco

garlic and chilli marinated calamari,
preserved lemon, basil and chilli oil \$27

Prosciutto con Pesto

Australian prosciutto, basil and sunflower kernel
pesto, smoked scamorza and cherry tomatoes
\$27

Chef's Daily Specials

Chargrilled MS 7+ "Black Opal" Rump Cap

twice cooked potatoes & hot english mustard \$54 (gf)

Western Australian Tiger Prawn & Mango Salad

w/ cucumber, red onion, yellow capsicum, Thai basil, coriander, mixed leaves,
spring onion, crispy shallots & a green chilli & lime dressing \$35 (gf)

Char Grilled Pork Belly

w/ rum roasted pineapple and black rice salad, spring onions, red capsicum, charred corn,
cherry tomatoes & coriander with a roasted chilli & sesame dressing \$26 (gfo)

Confit Ocean Trout

w/ green grapes, barley, celery, smoked almonds, cucumber, parsley & a mint salsa verde \$38 (gf)

Premium Cheese Board

Woombye truffle brie, Quickes cheddar & Challerhocker Swiss
with quince paste, apple, walnuts & crackers \$35 (v)

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.

Gnocchi alla Vodka - salami, red onion, garlic, chilli, tomato Napoli, vodka, cream,
scamorza & basil (v)

Gnocchi Polpette - chicken & pancetta meatballs, tomato Napoli, red onion, chilli, garlic,
rocket & aged parmesan

Gnocchi con Piselli - green peas, broccolini, chilli, confit garlic, lemon, mint,
black pepper aged parmesan & parsley. (v)

HENRY

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FOX

@henryandthefox #@henryandthefox

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