

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+ 250g "Black Opal" Rump Cap

w/ mustard dressed summer slaw & twice cooked garlic potatoes \$60 (gf)

Poached Whiting Salad

w/ baby cos lettuce, sun dried tomatoes, pickled red onion, breakfast radish, cucumber, broccolini,
basil & a creamy parmesan dressing \$32 (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 \$36 (gfo)

Gin & Juniper Cured "Hiramasa" Kingfish

w/ roasted beetroot, crème fraiche, bay oil and new seasons apple \$24 (gf)

Premium Cheese Board

"Mauri" taleggio, "Jacks" club vintage cheddar and roquefort
w quince paste, apple, walnuts and 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

Gnocchi Polpetta - 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

— and the —
FOX

@henryandthefox #@henryandthefox

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