

## Chef's Daily Specials

Gin and juniper **cured "Hiramasa" kingfish**, roasted beetroot, crème fraiche, bay oil and new season's apple \$24 (gf)

Blue swimmer crab and French D'Affinois double cream **mac and cheese** with herbed crumbs, lemon oil and parsley \$29

**Pan seared "Bass Strait" kingfish** w/ harissa roasted cauliflower, grilled polenta, pea puree and romesco \$38 (gf)

Twice Cooked "Scottsdale" **free range pork belly** w/ a cabbage, red pepper, ginger and pickled red onion salad, Dijon vinaigrette & mint salsa verde \$36 (gf)

### Premium Cheese Board

"Mauri" taleggio, "Jacks" club vintage cheddar and Roquefort w/ quince paste, apple, walnuts and Crackers \$35 (v)

## Pizza Arvos

3pm - 6pm daily

### Margherita

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

### Char Grilled Peach and Basil Pesto

w/ peaches, basil pesto, scamorza bianco, red onion, EVOO and wild rocket \$25 (v)

### 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

### Pancetta and Artichoke

w/ tomato Napoli, chilli, garlic, spinach, smoked scamorza, chilli oil and fresh basil \$28

### Salsiccia and Gorgonzola

w/ pork and fennel meatballs, gorgonzola dolce, caramelised onions, EVOO and balsamic reduction \$27

## 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 craisins, lemon, parsley (v, gfo)

## Gnocchi Al Forno Fridays

3 special oven baked gnocchi's to choose from for \$25 each.

**Gnocchi Alfredo** w/ French double cream D'Affinois, confit garlic, white wine, parsley oil and basil (v)

**Gnocchi di Pancetta con Cavolfiore** w/ roasted cauliflower, crispy pancetta, lemon butter sauce, garlic, rosemary and aged parmesan

**Gnocchi Puttanesca** w/ tomato Napoli, kalamata olives, capers, anchovies, white wine, aged parmesan and parsley

**HENRY**  
— and the —  
**FOX**

@henryandthefox #@henryandthefox

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