

Chef's Daily Specials

To Start or Share

Lamb and harissa sausage roll w/ caramelised onions, dressed leaves and smoked tomato kasundi \$22

"Cypriot" sheeps milk halloumi saganaki
w/ pickled grapes, local honey, lemon and parsley \$24 (v, gfo)

Main

Twice cooked "Scottsdale" pork belly w/ burnt apple puree, pickled red onion, pickled zucchini, rocket and dill salad and charred lemon \$36 (gf)

Prawn and Leek Ravioli w/ roasted red pepper Napoli, white wine, cream, spinach, garlic, chilli, parsley oil and orange zest \$38 (gf)

Chargrilled calamari salad w/ radicchio, fennel, compressed apple, preserved lemon, macerated raisins, black olives, parsley, mint and a lemon vinaigrette \$32 (gf)

Premium Cheese Board

"Mauri" taleggio, "Woombye" vintage cheddar and Cashel Blue
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

Mortadella and Hot Honey

w/ smoked scamorza, confit garlic, pistachio,
basil and wild rocket \$28

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

Pastrami and Mustard

w/ béchamel, scamorza bianco, pickled
red onion, cornichons, and parsley \$26

Al Funghi

w/ roasted mushroom puree, sautéed
mushrooms, spring onion, ricotta, hazelnuts,
truffle oil and parsley \$25 (v)

Sizzle Plate Tuesdays

\$15ea all day Tuesday served with toasted flat bread

Twice cooked new potato sizzle plate, smoked paprika, goat's curd, lemon oil and basil (v, gfo)

Chorizo and calamari sizzle plate with sherry vinegar, parsley and lemon (gfo)

Sizzling garlic prawns with garlic and herb butter and lemon (gfo)

Wagyu beef and parmesan meatballs (3) with arrabiata sauce, béchamel and parsley

Gnocchi Al Forno Fridays

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

Gnocchi diavola con pollo w/ nduja, chorizo, chicken, chilli, garlic, tomato Napoli,
basil and crunchy chilli oil

Gnocchi de zucca w/ roasted pumpkin puree, sage, brown butter, confit garlic, spinach
and an orange pantone panagratato (v)

Gnocchi carbonara w/ pork belly bacon, caramelised onions, black pepper, egg,
aged parmesan and parsley

HENRY
— and the —
FOX

@henryandthefox #@henryandthefox

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