

## Chef's Daily Specials

**Chicken Cacciatore** w slow braised chicken Maryland, tomatoes, onion, rosemary, carrot, garlic, white wine, kalamata olives, grilled polenta and gremolata \$36 (gf)

**Roasted cauliflower and walnut linguine** w/ sage, anchovies, fried capers, confit garlic, lemon mascarpone and orange pangrattato \$34

**Twice cooked "Scottsdale" pork belly** w/ a charred corn, roasted red pepper and basil salad, grilled Italian zucchini and sun-dried tomato corn bread, and salsa verde \$36

**Warm confit duck salad** w/ roasted baby beetroot, green lentils, radicchio, orange, macerated cranberries, black olives, roasted hazelnuts, and a sherry and Dijon vinaigrette \$36 (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 arrabbiata 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