

Chef's Daily Specials

New England seafood chowder w/ calamari, barramundi, salmon, mussels, scallops, corn, kipfler potatoes, paprika, parsley, lemon and toasted sourdough \$34 (gfo)

Slow braised port and peppercorn osso bucco w/ wilted autumn greens, sweet potato and wholegrain mustard puree, parsley and salsa verde \$36 (gf)

Crumbed French goats cheese and pear salad w/ walnuts, butter lettuce, smoked pork belly bacon, sourdough croutons, sunflower kernels, chives and a balsamic vinaigrette \$32 (gf)

Confit duck leg w/ lyonnaise potatoes, green beans and tomato salsa \$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

Salami

Tomato sugo, fior di latte, Italian salami, confit garlic, chilli, oregano \$20

Chorizo and Manchego

w/ roasted red peppers, Spanish onion, confit garlic, kalamata olives, EVOO and sun-dried tomato pesto \$28

Polpette

w/ pork and fennel sausage, tomato Napoli, spinach, caramelised onion, chilli, smoked scamorza and basil \$26

Patatas

Roasted rosemary potatoes, parmesan béchamel, rosemary, parsley, truffle oil (v) \$20

Cavolifiore

Roasted cauliflower puree, paprika roasted cauliflower, spring onion, fire de latte, 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 al Funghi - roasted mushrooms, sage cream, peas, confit garlic, white wine, hazelnuts, aged parmesan and parsley (v)

Gnocchi Pollo - smoked chicken, pork belly bacon, cherry tomato, roasted red pepper sauce, white wine, butter, pesto and aged parmesan

Gnocchi Ragù - slow braised red wine and rosemary Osso Bucco ragù, aged parmesan and parsley

HENRY
— and the —
FOX

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