

Chef's Daily Specials

Duck and "Pepperjack" Cabernet Pie w/ caramelised shallots, orange and pumpkin puree, dressed leaves \$36

Creamy chorizo and salted ricotta penne w/ garlic, chilli, fennel seeds, rosemary, white wine and aged parmesan \$34 (gfo)

Harissa roasted cauliflower steak w/ smoky eggplant puree and a wild rocket, smoked almonds, cranberries, pickled red onion, beetroot, pomegranate salad and lemon and tahini dressing \$32 (v, gf)

Premium Cheese Board

Queso Manchego, Isle of Man Cheddar & d'Affinois Double Cream Truffle 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

Cavolfiore

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