

## Chef's Daily Specials

**Smoked Barramundi Croquettes** (3) w/ roasted garlic aioli, preserved lemon, parsley and lemon \$18 (a)

**Chicken Cacciatore** w/ mushrooms, tomatoes, capers, olives, red wine, sage, thyme, Paris mash and parsley \$36 (gf)

Slow braised red wine and rosemary **Ossobuco** w/ sweet potato puree, wilted autumn greens, parsley, and preserved lemon gremolata \$36 (gf)

**Fettuccine Gamberi** w/ tiger prawns (i), blue swimmer crab bisque (a), butter white wine, cherry tomatoes, and wild rocket and basil \$36 (gfo)

**Premium Cheese Board** Bontaleggio di Grotta PDO, Isle of Man Cheddar & Mauri Gorgonzola Dolce PDO w/ quince paste, apple, walnuts and crackers \$35 (v)

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## 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

**Salami, Confit Fennel and Halloumi** w/ halloumi, pear, rocket, hazelnuts, EVOO and pomegranate molasses \$28

**Roasted Beetroot and Feta** w/ dill béchamel, spinach, caramelised onion and confit garlic \$26 (v)

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

**Parma Ham and Smoked Scamorza** w/ tomato Napoli, basil, chilli and lemon oil \$28

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## Sizzle Plate Tuesdays

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

**New potato sizzle plate**, with twice cooked rosemary potatoes, cauliflower, manchego and roasted garlic passata (v, gfo)

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

**Sizzling seafood medley** with calamari, mussels, prawns, salmon, barramundi, dill and lemon cream sauce (gfo) (m)

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

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## Thursday Mussel Club

1/2 kg of Mount Martha Mussels with baked flatbread for \$25 avail. all day until sold out

Steamed "**Mt Martha**" Mussels with Calabrian N'duja, caramelised onions, garlic, white wine, spring onions and lemon (gfo) (a)

Steamed "**Mt Martha**" Mussels with cream, confit garlic, shallots, bay leaves, thyme and parsley (gfo) (a)

Add a glass of Edmond Thery Blanc de Blanc or Oakridge Pinot Noir +\$12 | Add a side of French fries +\$5

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## Gnocchi Al Forno Fridays

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

**Gnocchi Salsiccia** w/ pork and fennel sausage, chilli, garlic, tomato Napoli, black olives, spinach and aged parmesan

**Gnocchi Alfredo** w/ butter, cream, grana Padano, confit garlic, black pepper and parsley (v)

**Gnocchi di Zucca** w/ roasted pumpkin crema, spinach, goats cheese, hazelnuts and aged parmesan (v)

**HENRY**  
— and the —  
**FOX**

@henryandthefox #@henryandthefox

(v) - vegetarian, (gf) - gluten free, (gfo) - gluten free option, (i) - imported seafood, (a) - Australian seafood, (m) - mixed origin seafood