

Chef's Daily Specials

Twice Cooked "Scottsdale" Pork Belly w/ roasted Dutch carrots, parsnip puree, braised red cabbage and apple cider jus \$36 (gf)

Slow Braised Red Wine and Rosemary Lamb Shank w/ grilled polenta, wilted autumn greens, parsley, and preserved lemon gremolata \$36 (gf)

Fettuccine con Pollo w/ slow braised free-range chicken, white wine, black olives, tomatoes, aged parmesan and basil \$32 (gfo)

Premium Cheese Board

Bontaleggio di Grotta PDO, Isle of Man Cheddar & Mauri Gorgonzola Dolce PDO \$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

Frutti di mare

w/ prawns, calamari, mussels, salmon, barramundi, Nduja, tomato Napoli, preserved lemon, smoked scamorza, black olive, chilli, confit garlic and basil \$30 (m)

Zucca a Prosciutto

w/ pumpkin puree, prosciutto, roasted mushrooms, red onion, roasted almonds and aged parmesan \$28

Patatas

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

Carciofi

w/ marinated artichokes, béchamel sauce, spinach, green olive tapenade, preserved lemon and parsley \$28 (v)

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 arrabiata sauce, béchamel and parsley

Gnocchi Al Forno Fridays

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

Gnocchi Gorgonzola - gorgonzola cream, rocket, pear and candied walnuts (v)

Gnocchi Cacio e Pepe - pecorino Romano, cultured butter, black pepper, aged parmesan and parsley

Gnocchi Putanesca - anchovies, tomato Napoli, capers, olives, garlic, chilli, aged parmesan and parsley

HENRY
— and the —
FOX

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