

## Chef's Daily Specials

**Aged Halloumi Sizzle Plate** w/ fig jam, pomegranate molasses, lemon, parsley and toasted flatbread \$20 (v, gfo)

**Wild Mushroom, Truffle and Stracciatella Flatbread** w/ caramelised onions, rosemary and confit garlic \$25 (v)

Slow braised red wine and rosemary **Ossobuco** w/ pomme puree, honey roasted Brussel sprouts, green beans and lemon gremolata \$36 (gf)

**Prawn and Nduja Fettuccine** w/ cavolo nero, peas, red onion, confit garlic, white wine, butter and basil \$38 (gfo) (i)

### Premium Cheese Board

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

### 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)

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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 arrabiata sauce, béchamel and parsley

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## 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**

@henryandthefox #@henryandthefox

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