

HENRY
and the
FOX

FESTIVE MENUS 2026

AVAILABLE

NOVEMBER 30 - DECEMBER 18

henryandthefox.com.au
525 Little Collins Street, Melbourne

THREE WAYS TO CELEBRATE

Thoughtfully curated menus for every festive occasion.

Have dietary requirements? See our options on page 6 or Click here

Enquire Now



FESTIVE SHARED MENU

From $52pp

Perfect for groups who love to share.

Page 3 →



FESTIVE CHOICE MENU

From $55pp

Individual choices, something for everyone.

Page 4 →



FESTIVE CANAPÉ PACKAGE

From $42pp

Ideal for stand up events and cocktail parties.

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HENRY and the FOX

FESTIVE SHARED MENU

2 COURSES $52PP | 3 COURSES $64PP

ENQUIRE NOW

SHARED ENTRÉE

Roasted Duck, Thyme and Caramelised Onion Croquettes
Macadamia sauce and cherry compote (gif)

Cured Tasmanian Ocean Trout Pastrami
Dijon mustard crema, cornichons, dill, pickled red onion, breakfast radish and sourdough croutons (gfo) (a)

French Brie, Beechworth Honey and Cranberry Sizzle Plate
Pickled grapes, parsley, basil, lemon EVOO and toasted flatbread (v)

SHARED MAIN

220g Victorian Grass Fed Porterhouse
French fries and brandy peppercorn sauce (gif)

Confit Yarra Valley Rainbow Trout
Sweet corn purée, shaved fennel, asparagus and pickled zucchini salad, summer herb salsa verde (gf) (a)

Lemon Butter and Goat's Cheese Risotto
Caramelised shallots, spinach, confit garlic, peas, confit cherry tomatoes, aged parmesan and parsley oil (v, gf)

Sage and Pepper Roasted Turkey Salad
Butter lettuce, pear, apple, pecans, mint, celery, craisins and lemon cream dressing (gfo)

SHARING SIDES

Potato Salad
New potatoes, red onion, capers, dill, parsley, mint and horseradish cream (gf, v, vgo)

Crunchy Potato Chips
Sea salt, parsley and roasted garlic aioli (v, gif)

SWEET SENSATIONS

Individual Dessert
White chocolate and mango tartlet with passionfruit gelée, chocolate covered honey and pistachio baklava, cranberry and orange shortbread (v)

Dietary notes:
gf – gluten free | v – vegetarian | vgo – vegan option | gfo – gluten free option | gif – gluten intolerance friendly | gifo – gluten intolerance friendly option

Seafood origin:
a – Australian | i – imported | m – mixed origin







HENRY and the FOX

FESTIVE CHOICE MENU

2 COURSES $55PP | 3 COURSES $68PP

ENQUIRE NOW

CHOICE OF ENTRÉE

Chicken, Fig and Pistachio Terrine
Cornichons, beetroot relish, Dijon mustard and sourdough croutons

Duck, Thyme and Caramelised Onion Croquettes
Macadamia sauce and cherry compote (gif)

Cured Tasmanian Ocean Trout Pastrami
Dijon mustard crema, cornichons, dill, pickled red onion, breakfast radish and sourdough croutons (gfo) (a)

French Brie, Candied Walnut and Grape Tart
Vincotto, parsley, basil and lemon EVOO (v)

CHOICE OF MAIN

220g Victorian Grass Fed Porterhouse
French fries and brandy peppercorn sauce (gif)

Confit Yarra Valley Rainbow Trout
Sweet corn purée, shaved fennel, asparagus and pickled zucchini salad, summer herb salsa verde (gf) (a)

Lemon Butter and Goat's Cheese Risotto
Caramelised shallots, spinach, confit garlic, peas, confit cherry tomatoes, aged parmesan and parsley oil (v, gf)

Scottsdale Free Range Porchetta Burger
Roast pumpkin smash, provolone, rocket and salsa verde on toasted sourdough, with spiced apple dipping sauce, twice cooked potatoes and gravy (gifo)

Sage and Pepper Roasted Turkey Salad
Butter lettuce, pear, apple, pecans, mint, celery, craisins and lemon cream dressing (gfo)

SHARING SIDES

Potato Salad
New potatoes, red onion, capers, dill, parsley, mint and horseradish cream (gf, v, vgo)

Crunchy Potato Chips
Sea salt, parsley and roasted garlic aioli (v, gif)

SWEET SENSATIONS

Individual Dessert
White chocolate and mango tartlet with passionfruit gelée, chocolate covered honey and pistachio baklava, cranberry and orange shortbread (v)

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FESTIVE CANAPÉ

$42 per person Includes 5 savoury canapés, 1 grazing bowl and 1 Koko Black chocolate

ENQUIRE NOW

SAVOURY CANAPÉS

Pastrami Cured Tasmanian Ocean Trout Crostini
Horseradish cream, capers and dill (a)

Chicken and Brandy Parfait Tartlet
Cranberry and candied walnut

Prawn Festive Spring Roll (i)
Served with a green nam jim dipping sauce.

Duck, Thyme and Caramelised Onion Croquette
Salsa verde

French Brie, Candied Walnut and Grape Puff
Vincotto and basil

GRAZING BOWLS

Served half and half

Salt and Vinegar Calamari
Crispy potato chips and roasted garlic aioli (gif) (i)

Lemon Butter and Goat's Cheese Risotto
Caramelised shallots, spinach, confit garlic, peas, confit cherry tomatoes, aged parmesan and parsley oil (gf, v)

Dietary notes:
gf – gluten free | v – vegetarian | vgo – vegan option | gfo – gluten free option | gif – gluten intolerance friendly | gifo – gluten intolerance friendly option

Seafood origin:
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DIETARY OPTIONS

We understand that every group may have different dietary requirements, and we will work with you to ensure your guests are well looked after.



FESTIVE SIT DOWN MENU

VEGAN OPTIONS

ENTRÉE

Popcorn Cauliflower
Cumin and fennel spiced almond milk popcorn cauliflower, volcano salt and minted coconut yoghurt (vg, gif)

MAIN

Mezzo plate
With hand-rolled vine leaves, pumpkin hummus, tahini, toasted flatbread, cauliflower and cashew falafel, smoked almonds, artichokes, marinated red peppers, wild rocket, mint and pomegranate molasses (vg, gfo)

SIDES

Wild Rocket, nectarine and cucumber salad with champagne vinaigrette (vg, gif)

DESSERT

Vegan sticky date pudding
With toffee sauce, candied walnuts and coconut vanilla ice cream (vg, gif)

GLUTEN FREE (COELIAC) OPTIONS

ENTRÉE

Caprese Salad
Heirloom tomato, basil and burrata caprese salad, lemon oil and black salt (v, gf)

MAIN

Lemon Butter and Goats Cheese Risotto
With caramelised shallots, spinach, confit garlic, peas, confit cherry tomatoes, aged parmesan and parsley oil (v, gf)

SIDES

Wild Rocket, nectarine and aged parmesan salad with champagne vinaigrette (v, gf)

DESSERT

Raspberry frangipane slice
Strawberries, lemon curd and mint sugar (vg, gf)

FESTIVE CANAPÉ MENU

VEGAN OPTIONS

Cauliflower falafel with pumpkin humous, tahini and parsley (vg, gif)

Vegan spring roll with tamarind and green chilli dipping sauce (vg)

Hand rolled vine leaves with calasparra rice, pine nuts, mint, dill and parsley (go, gf)

GLUTEN FREE (COELIAC) OPTIONS

Pastrami Cured "Tasmanian" Ocean Trout bowls with horseradish cream, capers and dill (a) (gf)

Chicken and brandy parfait tartlet with cranberry and candied walnut (gf)

Rockmelon, prosciutto and basil skewer with preserved lemon (gf)

VEGAN & VEGETARIAN GUESTS

For groups with vegan or vegetarian guests, we will provide suitable dishes for these guests. These may be served individually to the guest, or alternatively provided as portions to share with the rest of the group, depending on the final menu and style of service.

Suitable sides will also be provided for vegan and vegetarian guests for the sit down menus.

GLUTEN FREE GUESTS

For groups with gluten free guests, we will provide suitable dishes for these guests. These may be served individually to the guest, or alternatively provided as portions to share with the rest of the group, depending on the final menu and style of service.

Suitable sides will also be provided for gluten free guests for the sit down menus.

HALAL CERTIFIED SUPPLIERS

All of our meat, except for pork, is sourced from halal certified suppliers.

Please speak with your event coordinator if your guests require further information regarding halal preparation or menu suitability.

OTHER DIETARY REQUIREMENTS

We can cater for almost all other dietary requirements.

Please consult your event coordinator to discuss how we can best accommodate your guests.

HENRY and the FOX

FESTIVE GINGERBREAD WORKSHOP

$125PP

CREATE • DECORATE • CELEBRATE

ENQUIRE NOW

GINGERBREAD WORKSHOP EXPERIENCE

Festive Gingerbread Workshop Package

$125 per person

Looking for a festive celebration with a difference this year?

Gather your team, friends or family for a hands-on gingerbread making class at Henry and the Fox,

Enjoy a 1.5 hour gingerbread making workshop with a grazing station of cured meats, cheeses, fruit and condiments. Once the houses are built we pack it up for your guests to take home with them.

PACKAGE INCLUSIONS

- 1.5 hour gingerbread making class
- Grazing station to help yourself to during the class
- Take home your creation
- A fun, interactive festive experience for teams, friends and end-of-year celebrations

ADD OUR FESTIVE CANAPÉS
+$40PP

ADD A 3 HOURS BEVERAGE PACKAGE
+$40PP

Perfect for Christmas parties, corporate team celebrations, client events or anyone looking to do something a little different this festive season.

A FESTIVE EXPERIENCE WITH A PERSONAL TOUCH

Perfect for Christmas parties, corporate team celebrations, client events or anyone looking to do something a little different this festive season.

HANDS-ON & CREATIVE

Our team will guide you through the art of gingerbread making and decorating in a fun, relaxed setting.

FESTIVE & DELICIOUS

Enjoy a beautifully crafted 2 course festive menu with your group after your workshop.

PERFECT FOR GROUPS

Great for teams, friends and families looking to celebrate the end of the year together.



HENRY and the FOX

FREQUENTLY ASKED QUESTIONS

Still have questions?
Contact our team
at reservations@henryandthefox.com.au
and we'll help with your booking, menu selection and event details.

WHEN ARE THE FESTIVE MENUS AVAILABLE?

Our festive menus are available from 30 November to 18 December 2026.

WHICH MENU IS BEST FOR MY GROUP SIZE?

The Festive Choice Menu can be enjoyed by groups of up to 18 people.

The Festive Shared Menu is available for groups of 19 people or more.

WHAT HAPPENS IF OUR GROUP HAS 19 OR MORE GUESTS?

For groups of 19 people or more, we offer the Festive Shared Menu.

If your group would prefer the Festive Choice Menu, we can offer this as an alternate drop menu. This means two dishes are selected in advance and served alternately to guests on the day.

Alternatively, we can arrange a pre-order from the Festive Choice Menu in advance.

CAN LARGER GROUPS STILL HAVE THE FESTIVE CHOICE MENU?

Yes. For groups of 19 people or more, the Festive Choice Menu may be available as either an alternate drop menu or by arranging a pre-order in advance.

Your event coordinator can talk you through the best option for your group.

HOW DOES THE 2 COURSE FESTIVE CHOICE MENU WORK?

If a 2 course Festive Choice Menu is selected, all guests in the group must enjoy the same two courses.

For example, the group may select entrée and main, or main and dessert, but the selected courses must be the same for all guests.

DO WE NEED TO PAY A DEPOSIT?

Yes. As this is a busy time of year and we seek to cater for many guests celebrating the festive season, a deposit is required to secure your booking

CAN WE ORDER FROM THE REGULAR MENU?

Yes, in some cases groups may be able to order from our regular menu or select from our regular function packages.

However, on key dates such as Thursdays and Fridays in December, we do ask that groups arrange one of our Festive Menus. This helps us provide the best possible experience for all guests during peak festive periods.

Your event coordinator will guide you on menu availability.

WHEN DO YOU NEED FINAL NUMBERS?

Final guest numbers are required 2 weeks prior to your reservation date.

We understand things can change and if you work with us we are happy to work with you on unforeseeable changes.

WHEN DO YOU NEED DIETARY REQUIREMENTS?

All dietary requirements are required 2 weeks prior to your reservation date, along with your final guest numbers.

We ask that groups provide the names of those with dietary requirements to assist us finding them more easily on the day.

WILL WE RECEIVE THE FULL BOOKING TERMS?

Yes. Our full booking terms will be provided during the reservation process, before your booking is confirmed.

IS THE CANAPÉ PACKAGE SUITABLE FOR STANDING EVENTS?

Yes. The Festive Canapé Package is a great option for cocktail-style events, stand-up celebrations or groups looking for a more relaxed festive format.

CAN YOU CATER FOR VEGAN AND VEGETARIAN GUESTS?

Yes. We can cater for vegan and vegetarian guests. Depending on the selected menu and style of service, these dishes may be served individually to the guest or provided as suitable portions to share with the rest of the group.

Suitable sides will also be provided for vegan and vegetarian guests.

CAN YOU CATER FOR GLUTEN FREE GUESTS?

Yes. We can cater for gluten free guests. Depending on the selected menu and style of service, these dishes may be served individually to the guest or provided as suitable portions to share with the rest of the group.

Suitable sides will also be provided for gluten free guests.

CAN YOU CATER FOR OTHER DIETARY REQUIREMENTS?

We can cater for almost all other dietary requirements. Please consult your event coordinator to discuss how we can best accommodate your guests.

IS THE MEAT HALAL?

All of our meat, except for pork, is sourced from halal certified suppliers and we adhere to cross contamination requirements required by the City of Melbourne.

DO YOU OFFER BEVERAGE PACKAGES?

Yes. Beverage package options can be added to your festive booking. Your event coordinator can provide the available package options and help you choose the best fit for your group.

CAN WE HAVE A DRINKS TAB?

Yes, you can arrange a drinks tab with us.

For larger groups, we encourage you to pre-select the drinks you would like available initially on the tab so we can ensure there is enough stock available for your event.

You are welcome to add to or adjust your selected drinks on the day, subject to availability.

All drinks consumed on the tab must be settled at the completion of the event.

CAN WE MAKE CHANGES AFTER BOOKING?

Please speak with your event coordinator if you need to make any changes to your booking. Changes may be subject to availability, final numbers, dietary requirements and the booking terms provided during the reservation process.