

# HENRYS

## FATHER'S DAY

### Entrée

*Artisan bread served with Copper Tree Farms butter*

Olasagasti anchovies, fire roasted marinated peppers, shallots, toasted focaccia  
Crudo with grapefruit, coriander, Espelette, yuzu sesame seeds, ginger dressing  
Burrata, charred seasonal fruit, San Danielle prosciutto, aged Pedro Ximenez balsamic  
Half shell scallops, confit garlic aioli, parsley, lemon dressing  
Beef carpaccio, crispy capers, baby radish, horseradish dressing  
Wood fired baby beets and orange, witlof, radicchio, gorgonzola and walnuts  
*(Vegan/Vegetarian option)*

### Main

Pappardelle with duck and porcini ragu, pecorino pepato  
Market fish, fennel and crème fraiche sauce, artichoke, parsley, olives and shallots  
Josper grilled chicken, pumpkin puree, roast baby vegetables, jus  
Pedro Ximenez braised Cape Grim beef cheek, cauliflower skordalia, charred leeks  
O'Connor Tenderloin with potato pavé, spinach puree and onion jam  
Chermoula spiced heirloom cauliflower, mixed grains, fruit and herbs, tahini yoghurt  
*(Vegan/Vegetarian option)*

*Bitter leaf salad*

*Duck fat roasted kipfler potatoes*

Henrys requests patrons with food allergies or other dietary requirements to please inform their waiter prior to ordering.  
We will endeavour to accommodate your dietary needs, however we cannot be held responsible for traces of allergens.