

TO START

Artisan bread served with Copper Tree Farms butter	10
Mount Zero marinated olives	12
Giaveri caviar vol-au-vent, crème fraîche, chives	18

OYSTERS

Freshly shucked Appellation oysters, mignonette and lemon (3/6/12)	20 / 39 / 78
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ENTRÉE

Heirloom tomatoes and stracciatella, Josper-grilled grapes, basil, pine nuts	26
Whipped cod roe, cucumber and Aleppo pepper, pangrattato, chives	18
Calamari fritti, fried herbs, aioli, lemon	31
Olasagasti anchovies, fire-roasted marinated peppers, shallots, toasted focaccia	28
Henrys charcuterie plate: salumi, guindillas, cornichons, pickled zucchini Lucia breadsticks	48
Tuna crudo, apple, fennel, pickled baby beets, barberry and caper relish	29
Chicken liver parfait, Red Hill cherry compote	26
Burrata, charred watermelon, San Daniele prosciutto, aged Pedro Ximénez balsamic	34

WOODFIRED ENTRÉE

Half-shell scallops, nduja, corn purée, pangrattato (2)	22
Fire-kissed coral trout, blistered radicchio, hazelnuts, agrodolce dressing	36
Josper-grilled octopus, whipped cod roe, dried olive crumb, salmoriglio dressing	34
Chargrilled Gundagai lamb skewer, mint yoghurt, pickled sumac onion	22

HOUSE - MADE PASTA & RICE

Linguine with crab and zucchini, white wine, chilli, garlic, tomato and butter sauce	45
Casarecce with slow-cooked beef and pork bolognese	39
Pappardelle with duck and porcini ragù, pecorino pepato	44
Saffron risotto alla Milanese, woodfired nduja calamari	45
Spring green pea & asparagus risotto, blistered tomatoes, chèvre	36

COOKED OVER FIRE

Chermoula-spiced heirloom cauliflower, mixed grains, fruit and herbs, tahini yoghurt	37
Whole flounder, anchovy and herb butter sauce	MP
Rock flathead fillets, mussel and vermouth sauce, pickled zucchini, toasted croutons, herb salad	46
Josper-grilled chicken, pumpkin purée, roast baby vegetables, jus	46

JOSPER - GRILLED BISTECCA

Served with potato pavé, watercress purée, roasted cipollini onions and red wine jus

Westholme Wagyu Sirloin 300g MB5+	65
O'Connor Tenderloin 220g MB5+	68
Black Opal Wagyu Scotch fillet 300g MB7+	92
Mayura Station Shell loin 400g MB9+	160
Mayura Station Rib eye 800g MB9+	290

Selection of mustards and horseradish

SIDES

Duck fat roasted kipfler potatoes	16
Blackened carrots, goat's curd, hazelnuts	15
Sautéed broccolini, oregano dressing, feta	16
Cauliflower gratin	15
French fries, oregano, sea salt	12
Garden leaf salad, raspberry vinaigrette	14

DESSERT

Almond parfait, dark chocolate mousse, butterscotch sauce	19
Henrys pistachio ice cream baklava	18
House-made lemon tart, raspberries, mascarpone cream	18
Crème fraîche and limoncello Bombe Alaska	22
Affogato, Dukes coffee, vanilla bean ice cream, Mr Black	23

CHEESE

A selection of local and imported cheeses with condiments

Colston Bassett Stilton Blue, UK

Fermier La Tremblaye Camembert, France

Bay of Fires Cloth Bound Cheddar, Tasmania

1 Cheese	16
2 Cheese	30
3 Cheese	36

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. 10% Surcharge applies on Sundays. 15% Surcharge applies on all public holidays.