

HENRYS

SHARED MENU

2 COURSE

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Tuna crudo, apple, fennel, pickled baby beets, barberry and caper relish
Heirloom tomatoes and stracciatella, Jospier-grilled grapes, basil, pine nuts
Burrata, charred watermelon, San Daniele prosciutto, aged Pedro Ximénez balsamic

MAIN

Jospier-grilled chicken, pumpkin purée, roast baby vegetables, jus
O'Connor tenderloin 220g MB5+
Rock flathead fillets, mussel and vermouth sauce, pickled zucchini and toasted croutons
French fries, oregano, sea salt
Garden leaf salad, raspberry vinaigrette

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.

HENRYS

SHARED MENU

3 COURSE

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Tuna crudo, apple, fennel, pickled baby beets, barberry and caper relish
Heirloom tomatoes and stracciatella, Jospers-grilled grapes, basil, pine nuts
Burrata, charred watermelon, San Daniele prosciutto, aged Pedro Ximénez balsamic

MAIN

Jospers-grilled chicken, pumpkin purée, roast baby vegetables, jus
O'Connor tenderloin 220g MB5+
Rock flathead fillets, mussel and vermouth sauce, pickled zucchini and toasted croutons
French fries, oregano, sea salt
Garden leaf salad, raspberry vinaigrette

DESSERT

Crème fraîche and limoncello Bombe Alaska
Almond parfait, dark chocolate mousse, butterscotch sauce

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HENRYS

SHARED MENU

3 COURSE+CHEESE

ENTRÉE

Artisan bread served with Copper Tree Farms butter

Tuna crudo, apple, fennel, pickled baby beets, barberry and caper relish
Heirloom tomatoes and stracciatella, Jospier-grilled grapes, basil, pine nuts
Burrata, charred watermelon, San Daniele prosciutto, aged Pedro Ximénez balsamic

MAIN

Jospier-grilled chicken, pumpkin purée, roast baby vegetables, jus
O'Connor tenderloin 220g MB5+
Rock flathead fillets, mussel and vermouth sauce, pickled zucchini and toasted croutons
French fries, oregano, sea salt
Garden leaf salad, raspberry vinaigrette

DESSERT

Crème fraîche and limoncello Bombe Alaska
Almond parfait, dark chocolate mousse, butterscotch sauce
A selection of local and imported cheese and condiments

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