

The background is a solid teal color. It features three large, stylized black line drawings. On the left, there is a wine glass with a dark liquid inside. On the right, there is a fish facing left. At the bottom right, there is a scallop with radiating lines on its shell. The text 'HENRYS' is centered vertically in the middle of the page.

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EUROPEAN DINING



Henry's is a distinctly Australian celebration of Mediterranean flavors and hospitality, inspired by the generous spirit of Mediterranean dining. Our menu encourages shared feasting, featuring an ever-evolving selection of handmade pasta, alongside wood fired seasonal vegetables and ethically sourced produce.

TO START

Artisan bread, Copper Tree Farms butter	10
Mount Zero marinated olives	12
Yellowfin tuna tartare, caper, fermented chilli, lemon on crouton	18
Add Giaveri caviar	+10

OYSTERS

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

Whipped cod roe, cucumber, Aleppo pepper, pangrattato, chives	18
Kingfish crudo, mint, coconut, ginger dressing, pickled jalapeños	29
Olasagasti anchovies, fire-roasted marinated peppers, shallots, toasted focaccia	28
Calamari fritti, fried herbs, aioli, lemon	31
Moreton Bay bug tortellini, prawns, bisque sauce, saltbush	38
Henrys charcuterie: salumi, guindillas, cornichons, pickled zucchini, Lucia breadsticks	48
Duck and cherry liver parfait	26
Burrata, charred seasonal fruit, San Daniele prosciutto, aged balsamic	34

WOODFIRED ENTRÉE

Half-shell scallops, 'nduja butter, cauliflower cream, chorizo crumb (3)	33
Josper-grilled octopus, whipped cod roe, dried olive crumb, salmoriglio dressing	34
Chargrilled Gundagai lamb skewer, mint yoghurt, smoked chimichurri	26

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
Gnocchi with slow-cooked Gundagai lamb shoulder, olives, shaved parmesan	44
Green pea & asparagus risotto, blistered tomatoes, chèvre	36

COOKED OVER FIRE

Chermoula-spiced heirloom cauliflower, ancient grains, 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
Slow-cooked Mayura beef cheek, Pedro Ximénez, cauliflower cream, charred spring onions	48

JOSPER - GRILLED BISTECCA

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

Westholme Wagyu Sirloin – 300g MB5+ 330-day grain fed, QLD	69
O'Connor Tenderloin – 220g MB5+ 150-day grain fed, VIC	75
Westholme Wagyu Scotch Fillet – 300g MB5 330-day grain fed, QLD	96
O'Connor Premium Club Steak – 600g MB4 28-day aged, pasture fed, VIC	130
Mayura Wagyu Ribeye – 800g MB9+ Full blood, 500-day grain fed, chocolate fed, SA	320

Selection of mustards and horseradish

Henry's 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.

SIDES

Pomme purée	16
Sautéed broccolini, feta, oregano dressing	16
Crispy brussels sprouts, pancetta, sherry vinegar	15
Mac and cheese with smoked bacon crumb	15
French fries, oregano, sea salt	15
Mixed leaf salad, shallots, radish, vinaigrette	14

DESSERT

Ricotta bomboloni, strawberries and cream	17
Henrys-style tiramisu	18
Saffron and vanilla creme brûlée, orange ice cream	18
Black Forest bombe Alaska	22
Affogato – Duke’s espresso, vanilla bean ice cream	11
Add your choice of liqueur	+10

MEDITERRANEAN TABLE

Shared – minimum two people (90pp)

Artisan bread, Copper Tree Farms butter
Yellowfin tuna tartare, caper, fermented chilli, lemon on crouton

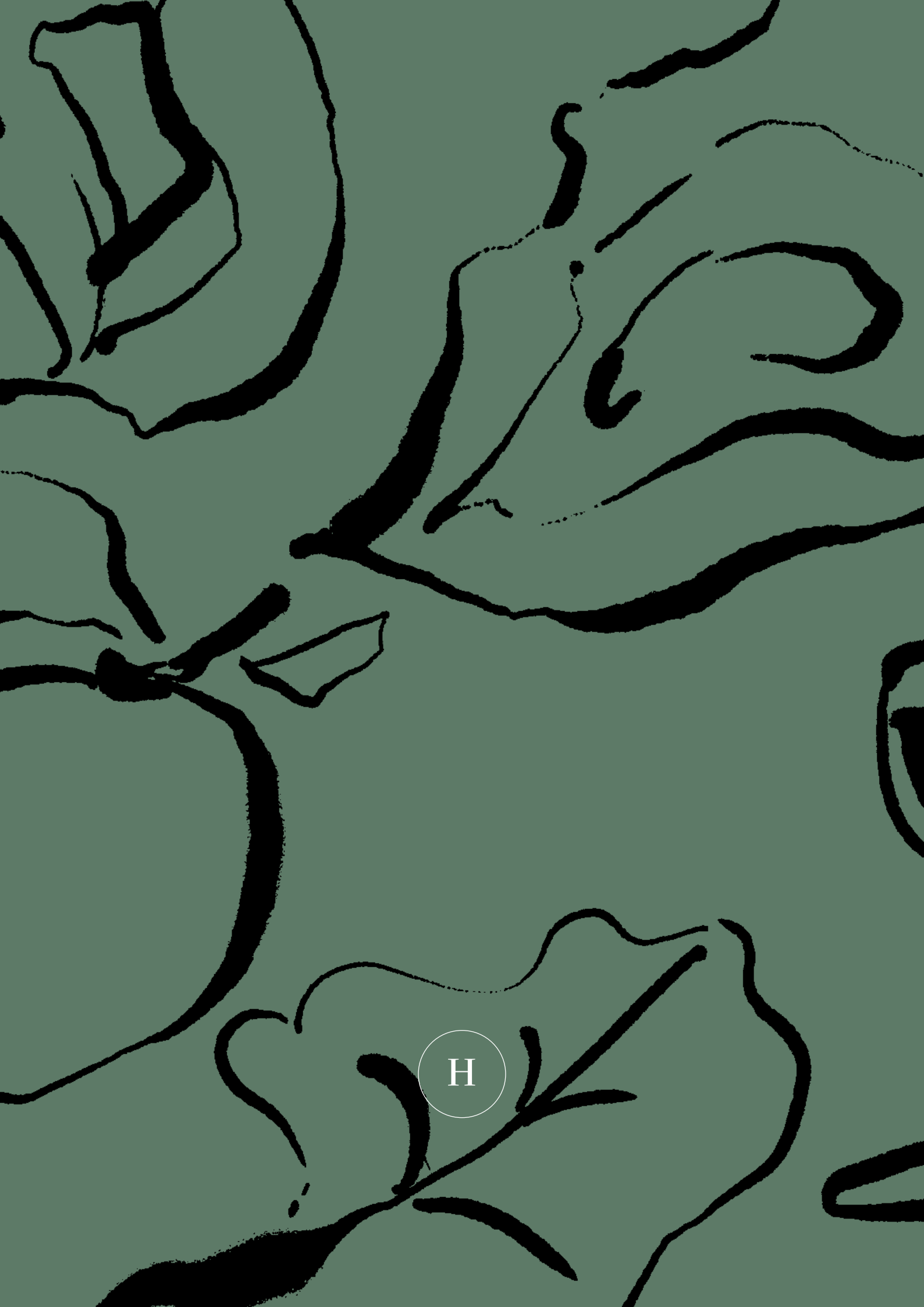
Moreton Bay bug tortellini, prawns, bisque sauce, saltbush
Slow-cooked Mayura beef cheek, Pedro Ximénez, cauliflower cream, charred spring onions

Sautéed broccolini, feta, oregano dressing
Mixed leaf salad, shallots, radish, vinaigrette

Black Forest Bombe Alaska

Due to the nature of this menu, dietary adjustments are limited.





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