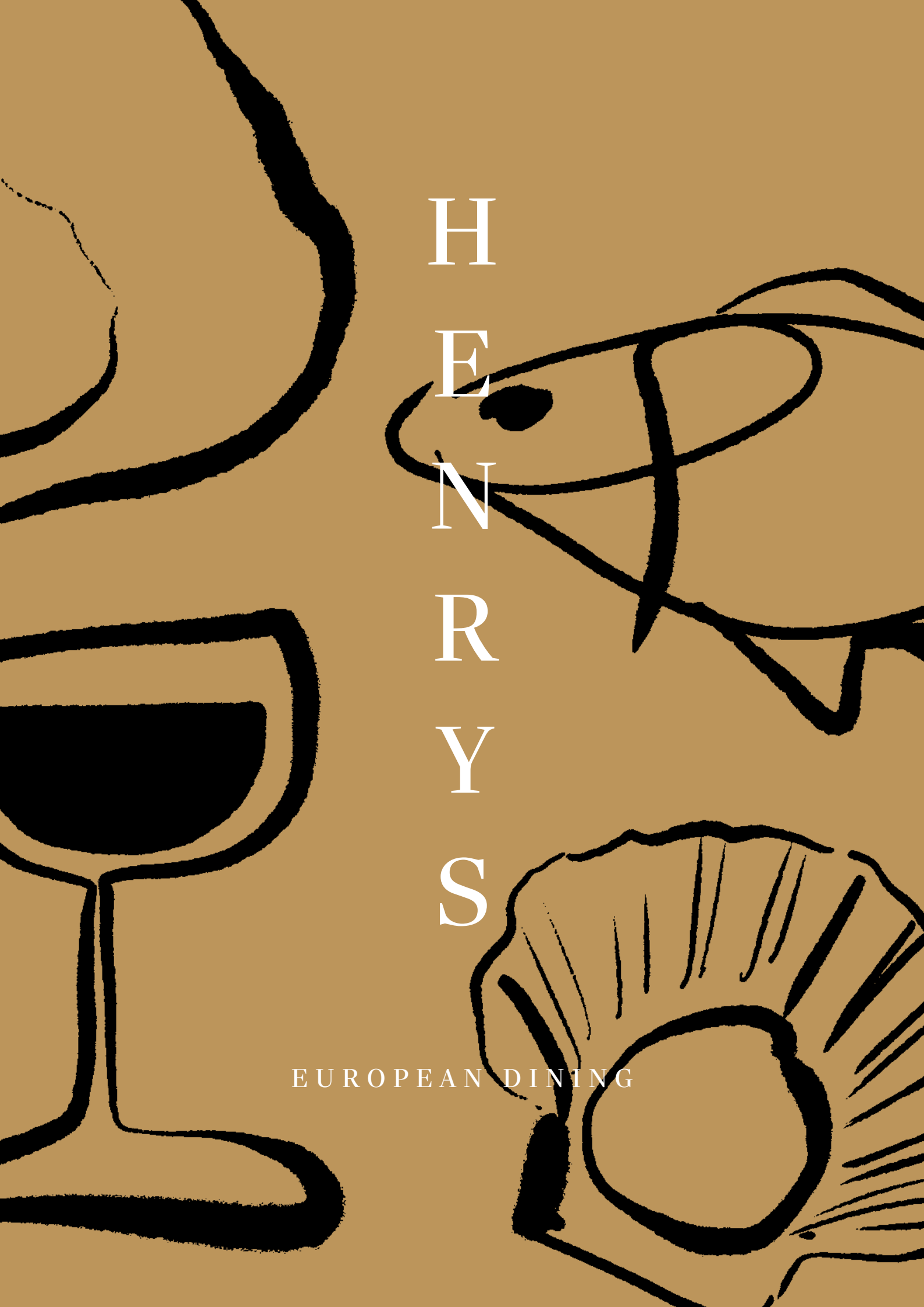

HENRYS
EUROPEAN DINING

Henrys is a distinctly Australian celebration of Mediterranean flavours 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, CopperTree Farms butter	10
Mount Zero marinated olives	12
Gnocco fritto, Comté cream, wagyu bresaola, honey (2)	14

RAW BAR & COLD SEAFOOD

Freshly shucked Appellation oysters, mignonette, lemon (3 / 6 / 12) (A)	20 / 39 / 78
Abrolhos scallop ceviche, citrus segments, finger lime, yuzu, sesame seeds, samphire (2) (A)	26
Olasagasti anchovies, fire-roasted marinated peppers, shallots, toasted focaccia (I)	29
Whipped cod roe, cucumber, aleppo pepper, pangrattato, chives (I)	19
Seared herb-crusted tuna niçoise, olive tapenade (A)	32

ENTRÉE

Ramarro Farm zucchini flowers, filled with ricotta and feta, caponata	28 / 42
Heirloom tomatoes, peach, stracciatella, pepitas, pine nuts	28
Burrata, charred nectarines, San Daniele prosciutto, aged balsamic	34
Calamari fritti, fried herbs, aioli, lemon (M)	32
CopperTree Farms steak tartare, fermented chilli, patatas fritas	29
Add Giaveri caviar	25

WOOD-FIRED ENTRÉE

Qld king prawns, shellfish butter, shaved bottarga (2) (A)	30
Fremantle octopus, whipped cod roe, dried olive crumb, salmoriglio dressing (A)	34
Gundagai lamb skewer, chermoula, couscous salad, preserved lemon yoghurt	26

HOUSE-MADE PASTA & RICE

Rigatoni alla vodka, tomato, stracciatella	38
Linguine, spanner crab, zucchini, white wine, chilli, garlic, tomato and butter sauce (A)	47
Pappardelle, slow-braised wagyu beef, confit chilli, shaved parmesan	44
Casarecce, slow-cooked beef and pork bolognese	41
Baked saffron risotto Milanese, lobster, herb and fennel butter (A)	74

COOKED OVER FIRE

John dory, mint salsa verde, braised greens, Champagne cream sauce (A)	52
Whole flounder, anchovy and herb butter sauce (M)	mp
Josper-grilled chicken, pumpkin purée, roasted baby vegetables, jus	47
Kurobuta dry-aged pork cutlet, burnt cauliflower purée, black kampot pepper sauce, pickled kohlrabi, sorrel	55

JOSPER-GRILLED BISTECCA

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

Westholme wagyu sirloin — 300 g | MB5+ | 330-day grain-fed | Qld	69
O'Connor tenderloin — 220 g | MB5 | 150-day grain-fed | Vic	75
Westholme wagyu scotch fillet — 300 g | MB5 | 330-day grain-fed | Qld	96
CopperTree Farms ribeye — 600 g | dry-aged reserve | Vic	150
O'Connor premium club steak — 800 g | MB4 | 28-day aged | pasture-fed | Vic	130
Collinson & Co angus t-bone — 1.2 Kg | MB3+ | grass-fed | Vic	220

Selection of mustards and horseradish

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.
SEAFOOD ORIGIN (A) Australian | (M) Mixed | (I) Imported

SIDES

Ramarro Farm mixed leaf salad, raspberry vinaigrette	14
Hawkes Farm patatas bravas, Manchego, chives	17
French fries, oregano, sea salt	15
Sautéed broccolini, feta, oregano dressing	16
Charred baby gem lettuce, yoghurt dressing, shaved parmesan	15
Coal-roasted carrots, harissa vinaigrette, green olives	16

DESSERT

White chocolate panna cotta, strawberry jelly, macerated berries	19
Passionfruit and mango pavlova, lemon curd, citrus gel, cream	19
Ricotta bomboloni, banana ice cream, chocolate sauce	17
Mascarpone and mandarin bombe alaska	23
Ice cream and sorbet selection (per scoop)	8
Rhubarb, Davidson plum sorbet | Apple, aniseed myrtle sorbet | Strawberry, blood lime ripple gelato	
Affogato, Duke's espresso, vanilla bean ice cream	11
Add your choice of liqueur	10

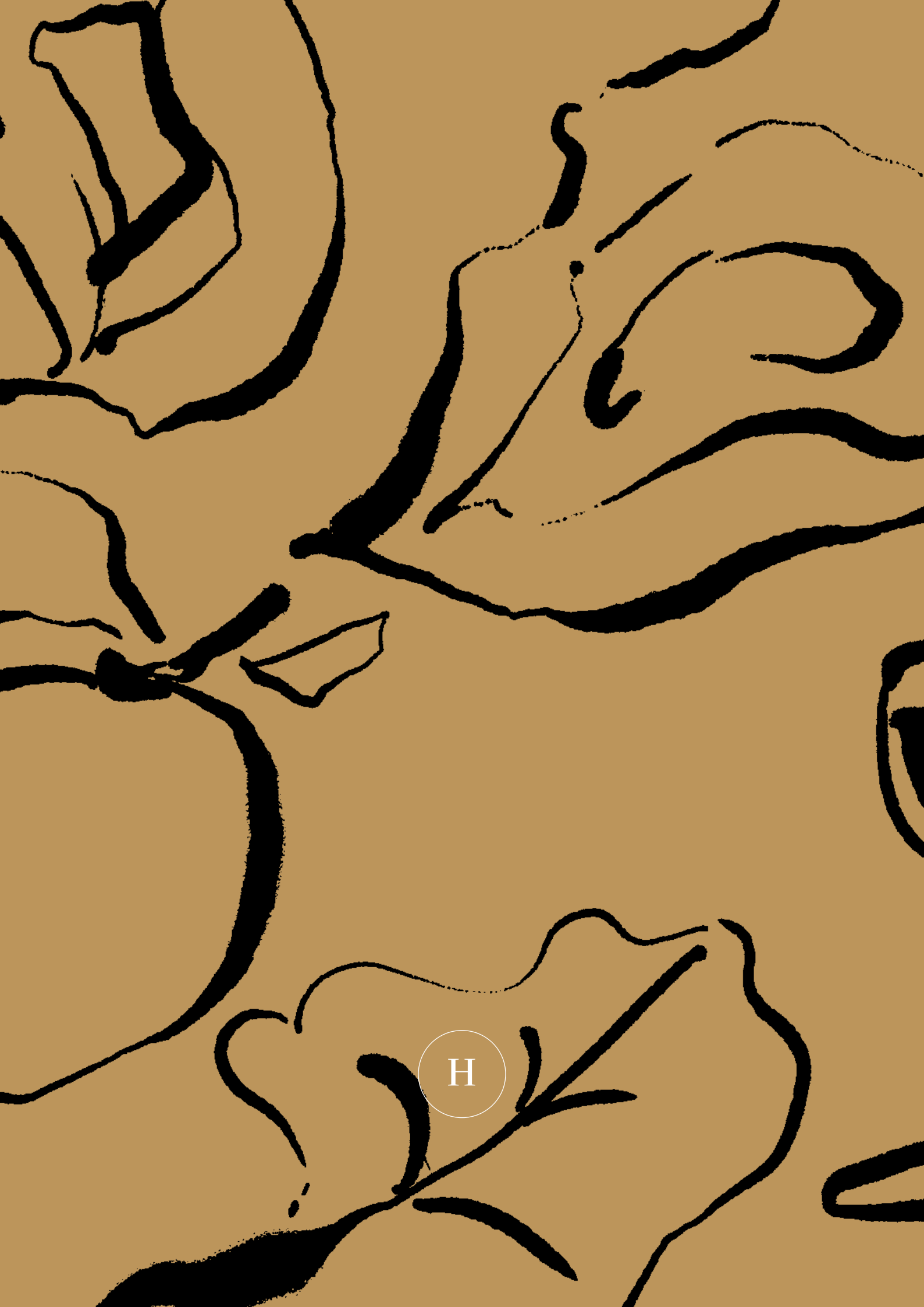
CHEESE SELECTION

1 Cheese — 16 | 3 Cheeses — 35

Lingot d'Argental, double cream — Fr

St Andrews Farmhouse cheddar — Sct

Gabriel Coulet Roquefort sheep blue — Fr


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