

Menu



Menu

Shared plate	Garlic and cheese flatbread (v)	1
	Potato, rosemary & sea salt flatbread (vg)	1
	Herb, Garlic or Chilli flatbread (vg)	1
	Sourdough with extra virgin olive oil and balsamic reduction (vg)	10
	Salt and pepper squid with salad and chilli aioli (GF)	2
	Mezze plate duo of dips, marinated mixed olives and Turkish bread (v)	20
	$\textbf{Sicilian Tuna Crudo} \ with \ Strawberries, horseradish \ cream, chilli \ and \ mirin \ dressing \ (GF)$	2
	House-Tea smoked Salmon rillette with toasted Turkish bread	2
	Charcoal Tiger Prawns, chilli & garlic with Turkish bread	28
Salads	Crispy Rice Salad , cucumber, shallots, avocado, capsicum, onion and pomegranate dressing (vg, GF)	27
	Green baby cos salad , peas, edamame, onion, mint, fetta and buttermilk dressing. (v, GF)	26
	Warm Octopus salad, potatoes, pickled fennel, onion, dill & parsley. (GF)	28
	Tomato carpaccio with basil pesto, pickled onion & fried capers (vg, GF) *Add buffalo mozzarella	25 5
	Butternut pumpkin & beetroot salad , rocket, goat cheese, pepitas & vino cotto dressing (v, GF)	28
	*All salads can add grilled chicken boiled egg	5
Pasta	Beef brisket ragu with Pappardelle	3
	Potato and Ricotta gnocchi with Spicy Vodka sauce (v)	3
	*Add Prawns	(
	Confit tuna puttanesca, anchovies, chilli, garlic, & olives with Spaghetti	3
	Roasted Broccoli, spinach and crumbled feta pangrattato with Penne (v)	34





Mains

Rangers Valley Black Angus New York Sirloin MB 5-4 300g (GF) Roasted rosemary and garlic potatoes, house made chimichurri	53
Butterflied harissa orange spatchcock with a cannellini bean, onion & dill salad (GF)	43
Fish of The Day	MP
Zuppa di Pesce (Sicilian seafood hot pot) (GFO) King prawns, barramundi, squid, octopus, vongole, mussels In rich San Marzano tomato chilli sauce with garlic crostone	54
Eggplant parmigiana (v) Eggplant, Neapolitan sauce & parmesan cheese served with salad	37
Harissa-Roasted cauliflower steak with hummus and salsa verde. (vg)	38
Henrys Seafood Platter, for two (available only Friday to Sunday or by preorder) Cold: Sydney rock oyster, salmon gravlax, prawn cocktail Hot: Lobster thermidor, salt and pepper squid, charred octopus, garlic king prawns Duck fat fries, aioli (GF)	165

Sides

Oven roasted rosemary garlic potatoes (v)	15
Rocket & parmesan salad with balsamic dressing (v)	17
Hand cut duck fat fries and aioli (GF)	15
Steamed greens (v)	16

Gluten free GF, Gluten free option GFO, vegetarian v, vegan vg Please advise your wait person if you have any special dietary or allergy requirements

Please note: We politely decline any alterations to the menu. Cakeage fee \$2.50 per person. 15% surcharge on Public Holidays. No Split bills. Thank you



Pizza	Stone baked artisan pizza with Fior di Latte cheese & San Marzano tomatoes		
	Margherita, basil, buffalo mozzarella (v)	20	
	Napoli, olives, anchovies, buffalo mozzarella	27	
	Di mare salmon, calamari, prawn and octopus topped with rocket and chili oil	35	
	Pollo, chicken, grilled zucchini, cherry tomato, avocado & feta	33	
	Hot salami (very hot), olives, roasted capsicum	29	
	Montagna double smoked ham and mushroom Topped with rocket, prosciutto and parmesan	33	
	Garlic prawn, cherry tomatoes, chilli, coriander, rocket	35	
	Pulled lamb, rosemary potato, caramalised onion and yoghurt.	34	
	Verdure, charcoal roasted mediterranean vegetables (v)	30	
	Carnivore, chorizo sausages, pepperoni, and double smoked ham	30	
Dolci	Cannoli pistachio cream OR ricotta	16	
	Sticky date pudding, caramel sauce & ice cream	17	
	Warm chocolate brownie, caramel sauce & ice cream	16	
	Basque Cheesecake with seasonal fruit compote	17	
	Mille-feuille, chantilly cream & strawberries	17	
	Affogato	11	
	е	7	
Kids	Fish & chips	14	
	Chicken nuggets & chips	14	
	Penne Bolognese	14	
	Kids cheese pizza	14	
	Grilled chicken with mash (GF)	15	

