

# HENRY

and the

# FOX

## ENTREES

Dip board of tzatziki, hummus, selection of olives, stone baked bread v	18.5
Eggplant fritti, Grana Padanno, herbs v	9
Smoked pork & potato croquette, aioli (3 pieces)	12
Sticky lamb ribs, sweet onion puree, herb salad gf	16
Salt & vinegar spiced calamari fritti, lemon, aioli gf	16
Duck liver parfait, cornichons, crisp bread	13
Charcuterie for 2 Chef's selection of cured meats, duck liver parfait, cornichons, crispy bread	28

## SANDWICHES & BURGERS

Beef burger, house ground pattie, American cheese, tomato, red onion, special sauce, pickle, bacon, milk bun	19.5
Portuguese chicken burger, iceberg lettuce, tomato, piri piri, mayonnaise, milk bun	18.5
Steak sandwich, smoked bacon, Swiss cheese, house made relish, sourdough	23*
Caprese panini, vine ripened tomatoes, burrata mozzarella, fresh basil and virgin olive oil v,vgo	15*

*Add 18 month Prosciutto San Daniele 6*

*All above served with hand cut french fries, garlic oil, sea salt & parsley*

*\*Available lunch only*

## SALADS

Pearl barley, cucumber, mint, red onion, sauternes, soaked raisins, sumac toasted Lebanese bread, whipped feta, lemon & oregano dressing v,vgo	18
<i>Add braised lamb 6</i>	
Poached Huon salmon, baby spinach, Yarra Valley tomato, cucumber, red onion, lilliput capers, avocado, cabernet merlot vinaigrette gf	25
Sous vide chicken breast, crisp cos, julienne apple, walnuts, Swiss chard, Roquefort dressing gf	20
Halloumi, red witlof, pomegranate, fennel, orange, roasted pistachio pomegranate vinaigrette v,gf	19
<i>Add braised lamb 6</i>	

## MAINS

Market fish	MP
Portarlington mussels, chorizo, smoked tomato sugo, chimichurri, grilled ciabatta	26
Pan seared lemon and thyme half chicken, pancetta, chargrilled maple brussel sprouts gf	29
3 Point lamb rack, mustard, mixed herbs with salad of fennel, snow pea tendrils, Spanish onion, pomegranate gf	34
Pork belly, scallop, kohlrabi puree, black pudding crumble diced apple salad gf	32

## PASTA & RISOTTO

Spaghetti vongole, Cloudy Bay diamond clams, chilli, confit garlic, olive oil, parsley	29
Butternut pumpkin risotto, toasted hazelnuts, Meredith Valley goats curd espuma, fine herbs v,gf	22
Kale, ricotta & lemon zest ravioli, burnt butter, sage and crispy kale v	24
Saffron gnocchi, white wine braised lamb, peas, Meredith Valley goats cheese gfo	27
Spanner crab, prawn, coriander and lime agnolotti, carrot and Pernod beurre blanc sauce	26

## FROM THE GRILL

Gippsland hanger steak 250g, marble score 2+ gf <i>Grass fed *Medium rare only</i>	32
Gippsland porterhouse 300g, marble score 2+ gf <i>Grass fed</i>	39
Butcher's Cut	MP
<i>All steaks served with sautéed kipfler potatoes &amp; truffle dressed frisée</i>	
Choice of sauces: wild mushroom, peppercorn, béarnaise	gf
<b>SIDES</b>	
Hand cut french fries, garlic oil, sea salt, parsley, aioli v,gf	9
Sweet potato fries, ranch sauce v,gf	11
Garden salad, house dressing v,gf	9
Sautéed kipflers v,gf	9
Chargrilled broccolini v,gf	9

Due to the busy nature of our restaurant, substitutions are politely declined and we are unable to offer split bills. Thank you for your understanding

## PIZZA

*Gluten free pizza base add 5*

Confit garlic, fior di latte, parmesan, oregano v,vgo	12.5
Margherita, San Marzano tomato, fiore di burrata, basil evo v	17
Roast pumpkin, fior di latte, pine nuts, blue cheese, mayo, roquette v,vgo	18
Pepperoni, San Marzano tomato, fior di latte	21
Roast chicken, bacon, cherry tomato, salsa verde	19
Italian sausage, San Marzano tomato, fior di latte, cherry tomato, basil	22
Capricciosa, San Marzano tomato, fior di latte, ham, kalamata olives, mushrooms, white anchovies	24
Lamb, salsa verde, fior di latte, feta, roast onion, pine nuts	22
San Daniele prosciutto, San Marzano tomato, mozzarella, fior di buratta, fresh oregano	24
Spicy N'duja, salame inferno, San Marzano tomato, fior di latte, kalamata olives, basil	25

## DESSERT

Tolberone bombe Alaska v,gf	12
Pineapple express, pineapple sorbet, caramalised pineapple, coconut tapioca v,gf,vg	12
Peaches and cream, chargrilled peaches, caramel mousse, mint and peach sauce v,gf	10
Deconstructed lemon meringue pie, short crust biscuit, lemon curd, soft meringue v	12

Henry & The Fox, 525 Little Collins Street, Melbourne  
@henryandthefox | (03) 9614 3277 | www.henryandthefox.com.au  
A 15% surcharge applies on public holidays

**v = Vegetarian | gf = Gluten Free**

**vgo = Vegan option available | vg = Vegan**

**gfo = Gluten Free Option Available**

