

BAR & BISTRO

THFHENRY

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BREADS AND DIPS/

Garlic Pizza, sea salt, rosemary and mozzarella (v) \$6

Herb Focaccia (v) \$6

Moroccan Focaccia, dukkah and oil (v) \$6

Cobb Loaf (v) \$6

Bruschetta, grilled ciabatta bread, tomato, red onion and basil (v) \$10

Trio of Housemade Dips, with freshly baked pizza focaccia, marinated olives and feta (v) \$16

SMALL BITES/

Lamb Samosa, with tzatziki (4) \$10

Barcelona Chorizo "Bomba", with mayo and spicy red pepper sauce (3) \$10

Chicken Satay Sticks, with peanut dipping sauce and prawn crackers (3) \$10

Crispy Chicken Spring Rolls, chilli dipping sauce, lettuce leaves and pickled veg \$10

Pork Ribs, slow cooked pork ribs in a smoky spice rub with homemade BBQ sauce \$10

Pork Belly Bites, sticky soy glaze, chilli jam \$12

Saganaki, served with greek salad and lemon (V) \$12

Salt & Pepper Calamari, house salad and chipotle mayo \$14

PASTA & RISOTTO/

Wild Mushroom Risotto, asparagus, truffle oil, fresh herbs and parmesan crisps (V) \$23.90

Chicken & Saffron Risotto, bacon, chorizo, herbs and prosciutto \$24.90

Four Cheese Ravioli, zucchini, creamy wild mushroom and herb sauce (V) \$23.90

Pan fried Potato & Ricotta Gnocchi, with lamb shoulder ragout, fresh herbs & parmesan \$24.90

Seafood Linguini, scallops, prawns, calamari, fish, chilli, garlic, cherry tomatoes and lemon \$26.90



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PUB CLASSICS /

Steak Sandwich, scotch fillet, bacon, cheese, caramelised onion, tomato, lettuce, chutney, turkish bun and crunchy chips \$19.90

Barklys Burger, beef patty, cheddar, bacon, pickles, lettuce, tomato, ketchup, american mustard, served in a brioche bun with crunchy chips \$19.90

Pork and Fennel Sausages, mash, gravy, peas, onion jam \$19.90

Beer Battered Fish and Chips, house salad, lemon, tartare \$23.90

Chicken Parmigiana, panko crumbed chicken breast, ham, napoli cheese, crunchy chips and house salad \$24.90

Fishermans Basket, beer battered fish, scallops, charcoal panko prawn, salt & pepper calamari, chips, house salad and tartare sauce \$29.90

MAINS /

Chicken Breast, filled with macadamia nuts, avocado and spinach served with sweet potato mash, seasonal veg and dill hollandaise sauce \$26.90

Salt & Pepper Calamari, served with our house salad, crunchy chips and chipotle mayo \$26.90

Grilled Barramundi, crunchy chips, house salad, lemon and tartare \$26.90

Grilled Atlantic Salmon, served with asparagus, mushroom and truffle risotto, cherry tomatoes and a white wine cream sauce \$28.90

Parsley & Parmesan Crumbed Lamb Cutlets, creamy mash, pea puree and baby veg finished with red wine jus \$29.90

Slow cooked BBQ Beef Short Rib, smoky spice rubbed with crispy chat potatoes and seasonal vegetables \$29.90

SALADS /

Vietnamese Chicken Salad, tangy vietnamese coleslaw, asian herbs, peanuts, tamarind, lime and ginger dressing \$21.90

Honey & Thyme Goats Cheese Salad, fennel, radish, caramelised walnuts and pear (V) \$22.90

Lamb Salad, marinated grilled lamb rump, roma tomato, spanish onion, baby spinach, kalamata olives, feta, lemon dressing, tzatziki and toasted pita \$26.90 (VO)



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STEAKS /

All our beef is pasture raised and grass fed

All steaks served with hand cut chips, carrot puree, baked field mushroom, chargrilled asparagus and your choice of sauce: pepper, mushroom, red wine jus, garlic butter

300gm char-grilled Victorian Scotch Fillet steak \$32.90

350gm char-grilled Tasmanian Wilderness Porterhouse steak \$34.90

250gm char-grilled Tasmanian Wilderness Premium Eye fillet \$34.90

PIZZA/

Margherita, napoli, buffalo mozzarella and fresh basil \$18

Prosciutto, napoli, olives, mushrooms, mozzarella \$19

Roasted Pumpkin, basil pesto, goats cheese, red pepper, mushroom, mozzarella (V) \$19

Peri Peri Chicken, napoli, red onion, cherry tomato, chilli flakes \$19

Prawn, basil pesto, feta, fresh chilli, spanish onion, mozzarella \$21

Gluten free bases available Add \$3

SIDES/

Crispy chat potatoes fried rosemary, salt flakes (V) \$8

Side of seasonal veg (v) \$8

Fennel, radish, goats cheese, caramelised walnut and pear salad (V) \$8

Bowl of Chips, tomato sauce \$8.90

Bowl of Wedges, sour cream and sweet chilli (V) \$9.90



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DESSERT /

Baileys Chocolate Mousse, double cream and mint (V) \$12

Sticky Date Pudding, dried fruits, caramel sauce and vanilla ice-cream (V) \$12

Lemon Tart, double cream, strawberry and mango coulis (V) \$12

Affogato, shot of coffee over ice-cream (V) \$9 add a shot of Frangelico \$4

WINELIST/	Gls	Btl
BARRELFRESH/ Squealing Pig, Sauvignon Blanc, Marlborough,NZ T'Gallant Juliet, Blush Moscato, Mornington Peninsula, Vic	\$8.5 \$8	
WHITE WINE / Willowglen, Chardonnay, Vic Bella Riva, Pinot Grigio, King Valley, Vic Plan B, Riesling, Frankland River, WA Abels Tempest, Chardonnay, Tas Squealing Pig Sauvignon Blanc, Marlborough, NZ Coldstream Hills, Chardonnay, Yarra Valley, Vic	\$7 \$8 \$8 \$9.5	\$25 \$33 \$33 \$37 \$34 \$48
SPARKLING WINE/ Willowglen, Sparkling, Vic Divici, Prosecco, Italy Seppelt Salinger, Sparkling, SE Mumm NV, Champagne, France	\$7 \$8 \$9.5	\$25 \$33 \$37 \$75
ROSE WINE/ Zontes Footsteps Scarlet Ladybird, Rose, SA	\$8.5	\$34
RED WINE/ Willowglen, Cabernet Merlot, Vic Five Geese, Cabernet Sauvignon, Mclaren Vale Villages, Pinot Noir, Yarra Valley, Vic Pepperjack, Shiraz, Barossa Valley The Impressionist, Tempranillo, Eden Valley Seabrook The Chairman, Shiraz, Great Western Wynns Black Label, Cabernet Sauvignon, Coonawarra	\$7 \$8.5 \$9 \$9.5 \$8 \$11.5	\$25 \$36 \$38 \$39 \$35 \$46 \$49

