

# HENRY

— and the —

# FOX

## ENTREES & SHARING

<b>Freshly shucked oysters</b> , shallot vinegar & rye bread 1/2 Doz 18 / Doz 34	4 ea
<b>Charcuterie platter</b> , selection of cured meats served w/ a la grecque vegetables & flat bread { serves 2 }	24
<b>Dips platter</b> , selection of housemade dips & dukkah w/ garlic flat bread	16.5
<b>Beetroot cured salmon</b> w/ pickled cucumber, horseradish & dill crème fraiche	18
<b>Wagyu beef carpaccio</b> w/ rocket, shaved parmesan & croutons	17
<b>Mussels</b> , tomato, chorizo & chilli broth served w/ crusty bread	14/24
<b>Pressed ham hock &amp; confit chicken terrine</b> , house made piccalilli & toasted brioche	16.5
Warmed <b>tomato &amp; red onion tartlet</b> w /mixed leaf pecorino salad	15
<b>Salmon &amp; dill fishcakes</b> , w/ sauce gribiche, lemon & endive salad	12.5/18.5
<b>Rock lobster roll</b> , brioche bun, lettuce & Marie Rose sauce w/ sweet potato crisps	16

## MAINS

<b>Pie of the day</b> w/ green salad	18
Pan seared <b>fish of the day</b> w/ spiced chickpea relish, ruby chard & coriander oil	26
Truffled <b>Portobello mushroom risotto</b> , w/ shaved pecorino cheese	17
Sherry braised <b>lamb shoulder potato gnocchi</b> w/ goats curd & salsa verde	24
<b>Ossobuco bolognese</b> w/ fresh tagliatelle, basil & shaved parmesan	18
<b>Crispy skinned duck breast</b> w/ olive oil mash, broccolini, blood orange compote & star anise jus	28.5
<b>Braised beef cheeks</b> w/ creamy herbed soft polenta, seasonal vegetables & gremolata	26
<b>200g wagyu burger</b> , iceberg lettuce, thick cut red onion, tomato, chipotle mayo, melted ghyere & chips	19.5

## FROM THE GRILL

<b>250g</b> Porterhouse steak	27
<b>350g</b> Scotch fillet	32
<b>250g</b> Pork cutlet w/ spiced apple compote * All served w/ grilled tomatoes, watercress salad & thick cut chips Choice of sauces: Bearnaise / Chimichurri / Salsa Verde	26

## SALADS

<b>Caesar salad</b> w/ cos lettuce, char grilled chicken, parmesan, croutons, anchovies & a soft poached egg	21
<b>Shaved fennel salad</b> , radish, orange segments, baby spinach, toasted pine nuts & pomegranate dressing	8/14
<b>Tomato panzanella &amp; mozzarella salad</b> , w/ vincotto dressing	9/15.5

## PIZZA

<b>Margherita</b> , buffalo mozzarella & fresh basil	13
<b>Roasted butternut Pumpkin</b> , ricotta, sage, rocket & walnuts	16.5
<b>Spicy Salami</b> , roasted red capsicum, buffalo mozzarella, black olives & oregano	18
<b>Jamon</b> , Portobello mushrooms, taleggio & fresh oregano	18.5
<b>Bresaola</b> , buffalo mozzarella, cherry tomoato, rocket w/ pecorino	19

## FLATBREADS

<b>Confit garlic &amp; parmesan</b>	12
<b>Truffle potato &amp; confit duck</b> w/ parmesan	19.5
<b>Chorizo &amp; red pepper</b> , feta & black olives	18.5
<b>Cajun chicken</b> , buffalo mozzarella, onion jam & lime salsa	17
<b>Slow roasted lamb</b> , salsa verde, caramelized onions, feta & pine nuts	19

## SIDES

Chopped salad w/ mimosa dressing	8
Herbed buttered new potatoes	8
Broccolini w/ chilli & garlic	8
Chips w/ aioli	8

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GROUP BOOKINGS - FUNCTIONS - RESERVATIONS: PH:(03) 9614 3277

\* 10% surcharge applies on public holidays