

ENTREE

Tasmanian scallops served in creamy Pinot Gris, caper & fresh dill sauce with sourdough toast. \$ 22

Lobster brioche rolls with fresh dill & preserved lemon \$ 18

Free range quail wrapped in prosciutto & stuffed with fresh fig, sage & spec \$ 20

Blood orange & beetroot house cured ocean trout served on Elgaar Farm parmesan fried polenta \$ 22

MAIN

Crispy free range duck with black cherries, blood orange, thyme & juniper berry served on roasted celeriac and cauliflower puree \$ 40

Buttermilk pork belly with gooseberry, apples & baked fennel bulb with rose \$ 40

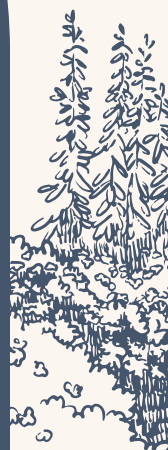
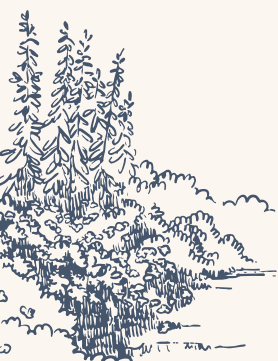
6 month dry aged Flinders Island eye fillet steak with parsnip puree and mousseline sauce \$ 45

Croque Monsieur with Elgaar farm swiss cheese, mustard and ham off the bone in sourdough, toasted and smothered in house made bechamel \$ 24

Rose garden salad of spiced roasted pumpkin, baby peas, purple cabbage, Yorktown leaves, fresh mint & pomegranate in a honey mustard dressing with garlic aioli. \$ 27

The Henry





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DESSERT

Limoncello macaroon \$4

Ginger and maple cream sponge roulade \$15

Seasonal cheesecake chosen by our Patisserie Chef \$15

Carrot and walnut cake with light lemon cream cheese frosting \$15

Dulce de leche chocolate fudge brownie served with strawberry coulis, ganache and vanilla bean ice cream \$15

Chocolate hazelnut brioche bread and butter pudding \$15

DRINKS

Cappuccino, flat white, latte \$5.50

Short black, long black, macchiato, piccolo \$4.50

Hot chocolate made with house made ganache, mocha \$8.50

Spiced rum hot chocolate with house made ganache \$13.50

Tea: ceylon afternoon, peppermint, rose garden earl grey, chai latte, english breakfast, rooberry and lemon grass and ginger \$4.50

See staff for cold drink selections

BYO ALCOHOL

15% surcharge sunday & public holiday