

ENRY'S
at The Coast

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Garlic cheese bread (v)	14
Potato, rosemary & sea salt bread (v)	17
Herb, garlic or chilli flat bread (v)	13
Multigrain sourdough with extra virgin olive oil & balsamic reduction (v)	8

Entrées

Please ask your wait person for daily & weekly entrée specials

Freshly shucked Sydney rock oysters natural, seasonal dressings (gf)	4.5e
Homemade chicken liver parfait, cornichon & Turkish bread	15
Salt & pepper squid with salad & chilli aioli (gfo)	19
Mezza Plate: Duo of dips, marinated mixed olives & Turkish bread	17
Zucchini flowers stuffed with lemon ricotta cheese	22
Peppered seared kangaroo carpaccio with beetroot chutney, pickled onion & crisp rice paper	20
Chargrilled king prawns with garlic butter & Turkish bread	27
Salmon gravlax with French mustard crème fraîche & pickled fennel shavings	21

Salads

green apple & celery	21
Butternut pumpkin & beetroot salad with rocket, goat cheese, pepitas & fig vino-cotto dressing (gf, vo)	26
Charred octopus salad with cherry tomatoes, cucumbers, red onions & oregano (gf)	27
Classic chicken caesar salad with poached egg & chicken	26





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Please ask your wait person for daily & weekly main specials

Chargrilled in the charcoal oven to your choice, served with café de Paris & your choice of peppercorn, mushroom, or Henry's homemade jus

New York Sirloin 300g with potato gratin, onion rings & seasonal greens	43
Rib Steak 400g with potato rosti & seasonal greens	49
Braised Lamb Shoulder on almond & raisin bulgur pilaf with tahini yoghurt & pomegranate	39
Charcoal Grilled Spatchcock with spicy romesco sauce & hand cut duck fried chips	33
Zuppa di Pesce (Sicilian seafood hot pot) King prawns, barramundi, calamari, octopus, vongole, mussels, San Marzano tomatoes, chilli & garlic sour dough crostone	44
Henry's Seafood Platter (for two) Only available Friday to Sunday Cold: Sydney rock oyster, salmon gravlax, prawn cocktail Hot: Lobster thermidor, salt & pepper squid, charred octopus, garlic king prawns Served with duck fat fries & aioli	120
Atlantic Salmon fillet on crispy Asian salad with fresh chilli	39
Fish of the Day	MP
Roasted Mussels with white wine, San Marzano tomato, chilli & garlic crostini (gfo)	32

Sides

Sweet potato chips (v)	13
Hand cut duck fries with aioli (gf)	13
Seasonal mixed salad with lemon dressing (v, gf)	13
Rocket & parmesan salad with balsamic vinegar dressing (v, gf)	13
Steamed seasonal greens with butter & almonds (v, gf)	13





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All pasta dishes are prepared with fresh pasta

Ricotta ravioli with sundried tomato pesto & caper berries	33
Spaghetti con Pesce with Australian barramundi, prawns, cherry tomatoes, chilli & rocket	37
Spinach linguine arrabbiata with fresh chilli, San Marzano tomatoes & crispy seaweed	31
Seafood paella, classic Spanish rice dish packed with local sustainable seafood, mild chorizo & saffron	37

Pizza

Stone baked artisan pizza with Fior di Latte cheese & San Marzano tomatoes

Margherita with basil & buffalo mozzarella (v)	21
Napoli with olives, anchovies & buffalo mozzarella	23
di Mare salmon, calamari, prawn & octopus topped with rocket & chilli oil	30
Pollo chicken, grilled zucchini, cherry tomato, avocado & feta	27
Hot Salami (very hot) with olives & roasted capsicum	27
Montagna double smoked ham & mushroom topped with rocket, prosciutto & parmesan, drizzled with extra virgin olive oil	28
Garlic Prawn with cherry tomatoes, chilli, coriander & rocket	31
Pulled Lamb with rosemary potato, caramelised onion & drizzled with minted yoghurt	30
Verdure charcoal roasted Mediterranean vegetables (v)	26
Carnivore chorizo sausages, pepperoni & double smoked ham	28

Vegan

Vegetable cake topped with portobello mushroom, avocado salsa & rocket (vg)	31
Homemade pea samosa with garam marsala & heirloom tomato chutney (vg)	30
Loaded sweet potato with puffed wild rice & cassava cracker (vg)	30
Fresh vegan fettuccine with sundried tomato pesto & caper berries (vg)	31





Kids	12 years & under only	
	Fish & chips	12
	Spaghetti bolognese	12
	Chicken nuggets & chips	12
	Kids cheese pizza (v)	13
	Grilled chicken with mash	13