



## MENU

### SHARE PLATES

House carved prosciutto, white anchovies, white wine vinaigrette, rocket	16
Burrata, toasted hazelnut, Vincotto, fennel salt (v)(gf)	19
Warm Sourdough bread with marinated olives, house pickles, artichokes (v)(vg)	14
Chorizo Hotdog with sauerkraut, English mustard & parsley	17
Wagyu meatballs with housemade napolitana sauce, fresh basil & pecorino	18
Arancini - Porcini mushroom & truffle oil, Grand Padana (v)	15
Lobster Banh Mi with fresh herbs, lime dressing, peanuts & shredded salad (n)	22
Bruschetta - sourdough, stracciatella, tomatoes, anchovies, salsa verde	14
House cured pastrami salmon on toasted bread, soft cheese & spiced salt	18
Caponata - fried eggplant, capers, toasted pine nuts, fresh basil (vg)	26
Cheese sharing board (v)(gfc)	29
Charcuterie sharing board (gfc)	27
Cheese & Charcuterie sharing board (gfc)	42

### BIG PLATES (Available Friday & Saturday)

Confit Duck - Steamed potatoes, greens & sage burnt butter sauce (gf)	34
Braised Lamb - Slow cooked lamb shoulder, baby potatoes, steamed greens, lamb jus (gf)	34

### SALAD

Chefs fresh salad (gf)	12
Add shredded confit Duck	32

### DESSERT

House-made chocolate brownie with chocolate ganache & ice cream	15
House-made sticky date pudding with butterscotch sauce & ice cream	15

# HENDRIKS

COGNAC & WINE



Tuesday - 4pm - 10pm  
Wednesday - 4pm - 10pm  
Thursday - 4pm - 10pm  
Friday - 12pm - 10pm  
Saturday - 12pm - 10pm  
Sunday - Closed  
Monday - Closed

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