

HENDRIKS

BAR & GRILL



MENU

ENTREES

Warm marinated olives with wood fired bread (v)	13
Cheesy garlic bread (v)	11
Bruschetta with salsa verde (v, n)	15
Chilli garlic prawns with wood fired bread	19
Mushroom arancini (v)	14
Cheese sharing board (v)	29
Charcuterie sharing board	27
Cheese & Charcuterie sharing board	42

MAINS

250g Eye fillet served with potato gratin, steamed greens & Café de Paris butter	48
Panfried chicken supreme with tomato escabeche, crispy potato & steamed greens	34
Duck confit served with duck fat potatoes, sauteed greens & sage burnt butter sauce	34
Seafood spaghetti (prawn, salmon) with dill, capers, chilli, anchovy & prawn butter	35
Field mushroom, with confit tomatoes & steamed greens (vg)	28
Crispy skin salmon with roasted château potatoes, seasonal greens & salsa verde (n)	36

DESSERT

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

SIDES

Rosemary potatoes (v)	11
French fries (v)	8
Soy, garlic, lemon & chilli greens (v)	11

SALAD

Rocket, pear & parmesan salad (v)	12
Garden salad (v)	12



GOURMET PIZZA MENU

Quattro Formaggi (v) 22
Four cheese blend, fior di latte, basil

Ham & Pineapple 24
Ham, pineapple, mozzarella

Vegetarian (v) 25
Wood fire roasted vegetables with fior di latte, caramelised onion

Chilli Prawn 28
Succulent prawns, confit tomatoes, fresh chilli, garlic, spanish onion

Spicy Salami 28
Nduja base, spicy salami, capsicums, olives, feta

Truffle Steak 28
Seared strips of tender beef, field mushrooms, fior di latte, freshly shaved truffle

Smores (n) 16
Chocolate, crushed hazelnut, toasted marshmallows

ADDITIONALS 3
Anchovies / Olives / Mushroom / Ham / Pineapple / Nduja base

Shaved truffle 8

Gluten free base 4

Dairy free cheese 4