

HENDRIKS

COGNAC & WINE

LITTLE	CROWS NEST	
Olives <i>Green Stuffed with Feta</i> <i>Mixed Gourmet Selection</i>		9
Mini Mac 'n Cheese Croquettes (3 pieces) (v)		9
Arancini (3 pieces) <i>Four Cheese (v)</i> <i>Chicken & Mushroom</i>		9
Cheeseburger Spring Rolls (2 pieces)		9
Empanadinos (3 pieces) <i>Chilli Con Carne</i> <i>Vegetarian (v)</i>		9
Bowl of French Fries		6



Surcharge: Sunday: 10% & Public holiday: 15%
No Split Bills

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SHARE

Shiraz Butter Duck Paté <i>Served with crackers & blackberry conserve</i>	14
Mixed Grazing Board (gfc) <i>A selection of premium meats & cheeses, served with a selection of fruits, nuts, cornichons & crackers</i>	42
Charcuterie Board (gfc) <i>Italian prosciutto, mild sopressa, Spanish jamon, sopressa, provolone roll ups & cornichons</i>	22
Cheese Board (gfc) <i>Choice of 3 cheeses, crackers, apple & thyme paste & muscatels</i>	24
Cheese Options - See cheese menu for descriptions	
<i>Will Studd Brillat Savarin (White Mould / Cow Milk)</i>	
<i>Holy Goat La Luna Barrel (White Mould / Goat Milk)</i>	
<i>L' Artisan Moutain Man (Washed Rind / Cow Milk)</i>	
<i>L' Artisan Fermier (Washed Rind / Cow Milk)</i>	
<i>Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)</i>	
<i>Occelli Testun Di Barolo (Washed Rind / Cow & Goat Milk)</i>	
<i>Grubb Cashel Blue (Blue Mould / Cow Milk)</i>	

*v = Vegetarian

*gfc = Gluten free crackers available



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LIGHT

SALAD

- Rocket & Pear Salad (v) 12
Rocket, pear, parmesan cheese, balsamic glaze
- Hendriks Fresh Salad (v) 12
Mixed leaves, tomato, cucumber, vinaigrette dressing

QUESADILLAS

- Choice of 2. Served with sour cream & house made spicy sauce 19
- Vegetarian
Smoky mixed capiscums, avocado, tomaotes & our signature cheese blend.

- Chicken
Shredded chicken, mixed capiscums, cheese & fresh pineapple.

- Pulled Pork
Slow cooked pulled pork, mixed capiscums, sweetcorn & smoky salsa.

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MAINS

SAVOURY GIANT JAFFLES

All served with fresh side salad

- Quattro Formaggi (v) 19
Our signature 4 cheese blend with brandy drizzle.
- Add ham* 20
- Cognac Mushrooms & Cheese (v) 23
*Cognac rehydrated mushrooms, signature 3 cheese blend, parmesan crust.
Served with brandy drizzle.*
- The Salami 21
*Hot sopressa, mild Italian and hot Danish salamis with our signature 3 cheese
blend. Served with caramelised tomato chutney, brandy drizzle.*
- Available in puff pastry*
- Slow Cooked Lamb (n) 23
*Succulent slow cooked lamb in traditional herbs, complemented with spinach,
feta, pine nuts & tossed with a generous spritz of fresh lemon. With our signature
3 cheese blend & a side of house made tzatziki.*
- Available in puff pastry*
- Juicy Lucy 23
*Juicy beef pattie with smoked cheddar, pickles, onions, American mustard &
ketchup.*
- Chicken & Leek 23
*Juicy pieces of chicken & leek, cooked in a creamy white wine sauce with
bacon & mushrooms.*
- The Low & Slow 23
*Pulled pork that has been slow cooked for hours in a smoky salsa & a range of
mouth watering Mexican style herbs & spices. With our signature 3 cheese
blend.*

Available in puff pastry

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*n = Contains nuts



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DESSERT

Our Signature House Made Cheesecake

Cognac & Chocolate Cheesecake

Paired with Hennessy VS

12

21

Profiteroles (3 pieces)

12

Crème patisserie filled pastry, topped with chocolate. Served with fresh cream

SWEET GIANT JAFFLES

Banoffee

15

Banana, toffee caramel, sprinkled with biscuit crumb. Served with ice cream

Ferrero Crunch (n)

15

Deconstructed Ferrero Rocher, generous lashings of Nutella, sugar dusted.

Served with ice cream

Available in puff pastry

Jaffle Suzette

16

Our take on a French classic, Crêpe Suzette. A delicate lemon base with biscuit centre & orange zest, sugar dusted. Served with Grand Marnier & ice cream

Choc Chilli

15

Lindt dark chocolate excellence combined with a hint of chilli flakes to add some spice. Simple and delicious served with ice-cream

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CHEESE DEGUSTATION

Paired with Matching Wines (Min 2 people)

89 PP

Will Studd Brillat Savarin (White Mould / Cow Milk)

Sit back & relax because we do believe that this is the perfect party pleaser. Decadent & unique, this beautiful Bourgogne triple cream cheese has been ripened in its natural environment. Young, beautifully creamy, this is the perfect way to begin your cheese journey.

Paired with Cantina Trevigiana, Prosecco DOC Treviso, Italy NV

Holy Goat La Luna Barrel (White Mould / Goat Milk)

Let's move East of Castlemaine, where 200 acres of rolling granite plains along with the native grasses, herbs & shrubs result in a high quality cheeses, with distinct complexity and depth. Traditional French soft curd style, this little gem is full bodied, with a hint of citrus & some nutty overtones.

Paired with Tertini, Riesling, Southern Highlands, NSW 2018

L'Artisan Fermier (Washed Rind / Cow Milk)

We bring you back to Megard, one of our organic favourites. This semi-hard, smear ripened cheese has a unique ash layer through its centre, Pressed for 12 hours in cloth, salted in brine & then bathed every second day in a specialised salt solution, the flavour is subtly smokey & uniquely earthy. You will appreciate all of the love that this cheese has been given.

Paired with Swinging Bridge Mrs Payten, Chardonnay, Orange NSW 2019

L' Artisan Moutain Man (Washed Rind / Cow Milk)

Our third tasting introduces you to the third generation of Megard cheesemakers. The local Victorian terrain fully embraces that sense of the French Alps. Pungent & round, whilst suprisingly complex in taste & soft in texture, this organic cheese is delightful on the palate.

Paired with Domaine de Seminaire, Côtes du Rhône, France 2019

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Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)

We step up your journey with a grand introduction to a very fine Tasmanian Clothbound Cheddar. The traditional stirred curd technique results in the open texture, which is beautifully crumbly.

Paired with Tenuta di Nozzole, Chianti Classico DOCG, Tuscany, Italy 2018

Occelli Testun Di Barolo (Washed Rind / Cow & Goat Milk)

Beppino Occelli first entered the cheese industry in 1976 and pays homage to a very old, rustic style of cheesemaking that utilises various milk ratios and 'left overs' to create this full flavoured cheeses. It is coated with pressed grape used to make Barolo wine, Nebbiolo. The flavours of the cheese and grapes mingle together to create a flavour that is bitey, creamy, sweet, winey, buttery and sharp all at one once. Once you cut through the coating of crushed grapes, the texture is flaky and melt-in-your mouth soft.

Paired with Raidis, Cabernet Sauvignon, Coonawarra, SA 2016

Grubb Cashel Blue (Blue Mould / Cow Milk)

We end your journey, appropriately on the other side of world. The Rock of Cashel is famous, not only because of its harsh outlook over the Irish sea but for the stunning surrounds. The Cashel Blue adopts the hint of fresh tarragon from the land, & matched with subtle addition of white wine, the final character results in mellowed yet spicy style. Soft interior, firm exterior, it embodies everything we hold dear to us at Hendriks.

Paired with Tertini, Shiraz, Southern Highlands, NSW 2017

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