



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
Akras (deep fried potato, fish, herb and spices) chilli dressing	15
Chorizo Hotdog with sauerkraut, English mustard & parsley	17
Wagu 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 - toasted sourdough, stracciatella, anchovies, heirloom tomatoes & salsa verde	14
House cured salmon on toasted bread, soft cheese & spiced salt	18
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

Pomegranate, pear, rocket, truffle oil & red wine vinegar (gf)	16
Add Braised 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 - 12pm - 8pm
Monday - Closed

www.hendriks.bar