

# HENDRIKS

## BAR & GRILL



*(Please ask staff for our daily specials)*

### ENTREES

Warmed Marinated Olives with Wood Fired Bread (v)	13
Cheesy Garlic Bread (v)	14
Bruschetta with Salsa Verde (v, n)	18
Bruschetta with Shredded Duck & Toasted Sesame Seeds	21
Chilli Garlic Prawns with Wood Fired Bread	23
Trio of Arancini - Porcini Mushroom, Four Cheese, Beetroot & Ginger - (v)	16
Board of Cheese OR Charcuterie with Accompaniments	29
Share Board - Selection of Accompaniments, Cheeses & Selected Charcuterie	44

### MAINS

250g Eye Fillet served with Potato Gratin, Steamed Greens & Café de Paris Butter	48
450g Rib Eye served with Potato Gratin, Vegetables & Truffle Chive Butter	62
Panfried Chicken Supreme, Crispy Potato & Steamed Greens	32
<i>Add ons: Panfried Garlic Prawns</i>	9
<i>Add ons: Creamy Cognac Mushroom Sauce</i>	4
Duck Confit served with Duck Fat Potatoes, Sauteed Greens & Sage Burnt Butter Sauce	35
Seafood Spaghetti with Dill, Capers, Chilli, Prawn Butter	35
Panfried Chicken Supreme with Tomato Escabeche, Crispy Potato & Steamed Greens	35
Field Mushroom, filled with Woodfired Vegetables & Medley of Greens (vg)	28
Crispy Skin Salmon with Salsa Fraiche, Herbed Rosti & Glazed Carrots (n)	35

### DESSERTS

House-made Chocolate Brownie with Chocolate Ganache & Ice Cream	16
House-made Sticky Date Pudding with Butterscotch Sauce & Ice Cream	16
Panna Cotta with Passionfruit, Shortbread Crumb & Shiraz Coulis	15

### SIDES

Rosemary Potatoes (v)	11
French Fries (v)	9
Seasonal Greens with Garlic, Lemon & Chilli (v)	12

### SALAD

Rocket, Pear & Parmesan Salad (v)	14
Garden Salad (v)	12

\*v = Vegetarian / \*vg = Vegan / \*n = Contains nuts

Surcharge: Sunday: 10% & Public holiday: 15%



## GOURMET PIZZA MENU

Quattro Formaggi (v) Four cheese blend, basil	22
Shredded Ham Hock & Seared Pineapple Ham, pineapple, mozzarella	24
Vegetarian (v) Wood fired vegetables with fior di latte, caramelised onion	25
Chilli Prawn Succulent prawns, confit tomatoes, fresh chilli, garlic, spanish onion	28
Spicy Salami Salami, Nduja, capsicums, olives, feta	28
Truffle Steak Seared strips of eye fillet, field mushrooms, fior di latte, freshly shaved truffle	28
Smores (n) Chocolate, roasted almonds & marshmallows	16
ADDITIONALS Anchovies / Olives / Mushroom / Ham / Pineapple	3
<i>Shaved truffle</i>	8
<i>Gluten free base</i>	4
<i>Dairy free cheese / Vegan cheese</i>	4

Book your next function at Hendriks Bar & Grill - All party sizes welcome.  
Email us at [enquiries@hendriks.bar](mailto:enquiries@hendriks.bar)