

HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

SHARE

House Special	
Dutch Croquettes (2 pieces) <i>Slow cooked traditional Dutch croquettes served with Dijon mustard</i>	11
Dutch Meatballs (Bitterballen) (2 pieces) <i>Slow cooked beef brisket, rolled & fried, served with Dijon mustard</i>	11
Warmed Olives <i>Green Stuffed with Feta Mixed Gourmet Selection</i>	9
Arancini (2 pieces) <i>Four Cheese (v) Chicken & Mushroom</i>	9
Cheeseburger Spring Rolls (2 pieces)	9
House made Mac 'n Cheese Croquettes (2 pieces)	9
Bruschetta (3 pieces) <i>Pana Di Casa topped with diced tomato, red onion, basil & balsamic vinegar</i>	9
Garlic Bread (3 pieces)	12
Zucchini Flowers (3 pieces) <small>*subject to availability</small> <i>Stuffed with our homemade ricotta filling</i>	12
Shiraz Butter Duck Paté <i>Served with crusty bread & blackberry conserve</i>	14
Baked Brie (v) <i>Crumbed Brie with rosemary & chilli flakes. Served with fig & date chutney & crusty bread</i>	12



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

HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

SHARE

SEAFOOD

Sydney Rock Oysters <i>Served with mignonette dressing</i>	4 each
Bucket of Prawns 500g	37
1kg	64

(Available on weekends until sold out)

Charcuterie Board (gfc) 22
Italian prosciutto, mild sopressa, Spanish jamon, sopressa, provolone roll ups & cornichons

Cheese Board (gfc) 24
Choice of 3 cheeses, crackers, apple & thyme paste & muscatels

Cheese Options - See cheese menu for descriptions

Will Studd Brillat Savarin (White Mould / Cow Milk)

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

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

L' Artisan Fermier (Washed Rind / Cow Milk)

Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)

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

Grubb Cashel Blue (Blue Mould / Cow Milk)

*v = Vegetarian

*gfc = Gluten free crackers available



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

MAINS

SAVOURY GIANT JAFFLES

All served with fresh side salad

Quattro Formaggi (v)	19
<i>Our signature 4 cheese blend with brandy drizzle.</i>	
	<i>Add ham</i> 20
Cognac Mushrooms & Cheese (v)	23
<i>Cognac rehydrated mushrooms, signature 3 cheese blend, parmesan crust. Served with brandy drizzle.</i>	
The Salami	21
<i>Hot sopressa, mild Italian and hot Danish salamis with our signature 3 cheese blend. Served with caramelised tomato chutney, brandy drizzle.</i>	
	<i>Available in puff pastry</i>
Slow Cooked Lamb (n)	23
<i>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. Served with a side of house made tzatziki.</i>	
	<i>Available in puff pastry</i>
Juicy Lucy	23
<i>Juicy beef pattie with smoked cheddar, pickles, onions, American mustard & ketchup.</i>	
Chicken & Leek	23
<i>Juicy pieces of chicken & leek, cooked in a creamy white wine sauce with bacon & mushrooms.</i>	
The Low & Slow	23
<i>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.</i>	

Available in puff pastry

*v = Vegetarian

*n = Contains nuts



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

MAINS

PIZZA

Our Signature Pizza

Prawns

24

Succulent prawns, fresh chilli, garlic, spanish onion & parsley

Margherita (v)

19

Tomato base, fior di latte, buffalo mozzarella, basil (v)

Salami

20

Spicy salami, tomato, gorgonzola, rocket, balsamic

Prosciutto

23

Prosciutto, rocket, pear, parmesan

Ham & Pineapple

21

Tomato base, shaved leg ham, pineapple & fior di latte

Lamb

24

Roasted lamb, fire roasted capsicum, artichoke, fior di latte & tzatziki drizzle

Supreme

22

Tomato, pepperoni, mushroom, olives, capsicum, ham, Spanish onion, fior di latte

Pepperoni

20

Tomato base, buffalo mozzarella & pepperoni

Vegetarian (v)

19

Fire roasted capsicum, zucchini, eggplant, semi dried tomatoes, artichoke, fior di latte

ADDITIONALS

Anchovies / Olives / Mushroom / Gorgonzola / Pineapple / Dairy free cheese

3

Gluten Free Base

4

*v = Vegetarian



HENDRIKS

COGNAC & WINE

MAINS

SOUTHERN HIGHLANDS

SIDES & SALADS

Rocket & Pear Salad (v) <i>Rocket, pear, parmesan cheese, balsamic glaze</i>	12
Garden Salad (v) <i>Mixed leaves, tomato, cucumber, vinaigrette dressing</i>	12
Caesar Salad <i>Cos Lettuce, crisp bacon, housemade croutons, parmesan cheese, caesar dressing</i>	14
Green Bowls <i>Vegetarian</i>	13
<i>Smoked Salmon</i>	17
Bowl of French Fries	6

*v = Vegetarian



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

DESSERT

Our Signature House Made Cheesecake

Cognac & Chocolate Cheesecake

Paired with Hennessy VS

12
21

Profiteroles (3 pieces)

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

12

Chocolate Pudding

Sweet chocolate cake with a melted centre. Served with fresh cream

12

Ice Cream (gf)

Scoop of vanilla ice cream with a chocolate dusting

5

*gf = Gluten free



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

DESSERT

SWEET GIANT JAFFLES

Banoffee	15
<i>Banana, toffee caramel, sprinkled with biscuit crumb. Served with ice cream</i>	
Ferrero Crunch (n)	15
<i>Deconstructed Ferrero Rocher, generous lashings of Nutella, sugar dusted. Served with ice cream</i>	
	<i>Available in puff pastry</i>
Jaffle Suzette	16
<i>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</i>	
Apple Crumble	16
<i>Slow cooked apple with toasted crumble & custard. Served with ice cream</i>	

*v = Vegetarian

*n = Contains nuts



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

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

*gfc = Gluten free crackers available



HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

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

*gfc = Gluten free crackers available

