

MENU

A vibrant pink background is adorned with a dense arrangement of lush green tropical leaves, including large, pointed leaves and delicate ferns. A thin white circle is superimposed over the foliage, framing the central text.

*Henry
Summer*

A la carte

SNACKS

| | |
|---|-----|
| Stuffed olives, queso manchego, dill sour cream (5) v | 9 |
| Jamón croquettes, herb sauce (5) | 12 |
| Pickled crudité v, veg, gf | 6.5 |
| Crispy chicken & mushroom dumplings, Balinese satay sauce (5) | 16 |
| French fries v, veg, gf | 8 |
| Sweet potato fries, avocado yoghurt v, gf | 9 |
| + extra croquette | 2.5 |
| + extra dumpling | 3.5 |

BOARDS

Serves 2-4. All served with pickled veg, fruit & nut sourdough, multi-grain, rye, lavosh and grissini

| | |
|---|-----|
| Charcuterie – prosciutto, coppa, bresaola, salami | 28 |
| Cheese – Gillot brie (fr), Maffra cheddar (vic), Fourme d'Ambert (fr) v | 21 |
| Dips – beetroot hummus, avocado yoghurt, roast pumpkin v | 21 |
| Henry Summer platter – Selection of cured meats, cheeses and dips | 28 |
| + extra bread / gluten-free bread | + 4 |

SMALL PLATES & SALADS

| | |
|--|----|
| Beef carpaccio, red peppers, herb sauce, white anchovy, parmesan | 18 |
| Chicken rice paper rolls, Asian greens, herbs, Nam prik sauce (3) gf | 18 |
| + extra rice paper roll 6 | |
| Californian avocado & kale salad, edamame, sesame seed dressing v, veg, gf | 16 |
| w Eastern lamb meatballs, spicy tomato sauce, yoghurt | 14 |
| Slow cooked pork belly bites, sesame, miso chilli sauce gf | 14 |

MORE SUBSTANTIAL

| | |
|--|----|
| Seared chicken breast, charred zucchini, corn puree, tomato & corn salsa, coriander gf | 26 |
| Tempura fish, chips, lemon, tartare | 23 |
| Harissa baked cauliflower, cashew cream, chimichurri v, veg, gf | 22 |
| Crispy buffalo chicken burger, slaw, tomato, house ranch, chips | 19 |
| 100% Black Angus beef burger, bacon, cheese, pickles, onion rings, lettuce, tomato, chips | 21 |
| Plant burger chickpea and mushroom patty, cheese, pickles, onion rings, lettuce, tomato, chips v | 18 |
| + bacon \$3 / + cheese \$ 1.5 / + chicken, beef or veg patty \$6 | |
| + gluten free bun \$2 | |

Please note, a small surcharge applies to all card payments.



PIZZA

- Margherita – Mozzarella, tomato passata, basil, fresh tomato *v* 18
- Roast Pumpkin – Mozzarella, tomato passata, pumpkin, fresh rocket, goats cheese *v* 20
- Pepperoni – Mozzarella, tomato passata, salami, oregano 20
- Sicilian Prawn – Green olive, Spanish onion, halloumi, lemon 24

DESSERTS

- Baked chocolate custard, poached rhubarb, dark cherry sorbet *gf* 12

NEXT GENERATION

for 12 years old and under

- Black Angus cheeseburger, tomato sauce, mayo, chips 12
- Fish & chips, tartare 12
- Crispy chicken tenders, chips, tomato sauce 12
- Kid's ice cream - 2 scoops of vanilla & sprinkles 5

HEALTHY DOG TREAT

- Kangaroo jerky 2.5

Although we take precautions to safely handle food that may potentially contain allergens, cross-contamination may occur. Not all ingredients listed. Please make your server aware of any dietary requirements before ordering.

gf: gluten free | v: vegetarian | veg: vegan



Beer & Cider

Wine

500ml
Glass Carafe Bottle

Glass Pint

TAPS

| | | |
|--|-----|------|
| Nail MVP Session Ale 3.5% | 8.5 | 11 |
| Swan Draught 4.5% | 9 | 11.5 |
| Gage Roads Single Fin Summer Ale 4.5% | 10 | 12.5 |
| Eagle Bay Pale Ale 5.1% | 10 | 12.5 |
| Seasonal rotating tap <i>please ask at bar</i> | | |
| George The Fox Natural Apple Cider 4.5% | 10 | 12 |

BOTTLES & TINNIES

| | | |
|---|------|--|
| Emu Export 4.2% | 8 | |
| Corona 4.5% | 10 | |
| Boston Devilslide IPA 7.2% | 15 | |
| Nail Oatmeal Stout 6% | 12.5 | |
| Colonial Sour 4.6% | 12 | |
| Green Beacon 7 Bells Passionfruit Gose 4.2% | 13.5 | |
| Mash The Gov'nor Big Pale Ale 5.6% | 14.5 | |
| Kaiju Krush Tropical Pale Ale 4.7% | 13.5 | |
| Matso's Ginger Beer 3.5% | 14 | |

BUBBLES

| | | |
|--|----|-----|
| San Martino NV Prosecco DOC, Treviso, Italy | 10 | 45 |
| Blind Corner Pet Nat 2018, Quindalup, WA | 11 | 64 |
| Piper Heidsieck Champagne Brut NV, Reims, France | 19 | 112 |
| Billecart-Salmon Champagne Brut Reserve NV, Mareuil Sur-Ay, France | | 234 |

WHITE

| | | |
|--|------|-------|
| Henry Summer's House Semillon Sauvignon Blanc by Vasse Felix, 2019, Margaret River, WA | 9 | 24 |
| Frankland Estate Riesling 2019 Frankland, WA | 13 | 43 58 |
| Kt 5452 Riesling 2019, Clare Valley, SA | | 53 |
| Howard Park 'Miamiup' Sauvignon Blanc Semillon 2018, Margaret River, WA | 12 | 38 55 |
| Greywacke Sauvignon Blanc 2018, Marlborough, NZ | | 66 |
| Puiatti 'Signature Sal' Pinot Grigio IGP 2017, Venezia Giulia, Italy | 11.5 | 36 52 |
| Swinney 'Tirra Lirra' Gewürztraminer Pinot Gris Riesling 2017, Great Southern, WA | | 60 |
| Flametree Estate Chardonnay 2018, Margaret River, WA | 12 | 38 55 |



500ml
Glass Carafe Bottle

500ml
Glass Carafe Bottle

LO-FI WHITE

Blind Corner Blanc 12 40 60
2019, Margaret River, WA

Latta What-A-Melon 72
2019, Coghills Creek VIC

Stefano Lubiana 'Primavera'
Chardonnay 2017, Granton, TAS 68

ROSÉ

Henry Summer's House Rosé by
Vasse Felix, 2019, Margaret River, WA 9 24

Marchand & Burch 'Villages'
Pinot Noir Rosé 2018,
Margaret River, WA 52

Bouchard Aine' & Fils 'Rosé
De France' Cinsault Noir Cuvée,
Quincié, France 10 32 45

Paul Nelson 'Maison Madeleine'
Mourvedre Grenache Rosé 2016,
Ferguson Valley, WA 64

Innocent Bystander Moscato 11 32
Healesville, VIC

RED

Henry Summer's House Shiraz by
Vasse Felix, 2019, Margaret River,
WA 9 24

Torre Solar Tempranillo Petit Verdot
2016, La Mancha, Spain 9 28 37

Palacio Del Camino Real 'Crianza'
Garnacha Tempranillo Viura 2015,
Rioja, Spain 13 39 59

Tarrawarra Estate Pinot Noir 2017,
Yarra Valley, VIC 13 39 59

Charles Melton 'The Father In Law'
Shiraz 2017, Barossa Valley, SA 12 37 56

Woodlands 'Wilyabrup' Cabernet
Sauvignon Merlot 2016,
Margaret River, WA 13 39 58

LO-FI RED

LS Merchants "Hoi Polloi" Cabernet
2019 Wilyabrup, WA 10 34 46

Express Winemakers Syrah
2018, Great Southern, WA 60

Lucy Margaux 'Village of Tiers'
Organic Pinot Noir 2016,
Adelaide Hills, SA 72

Ravensthorpe, Sangiovese 2019
Regional NSW 63



Cocktails

Low & non-alcoholic

1lr Jug
(serves 5)

| | | |
|--|----|----|
| Summer Spritz <i>Mandarin + Aperol + Campari + Rhubarb + Kombucha + Fizz</i> | 16 | |
| Pimms Summer Cup <i>Pimms + Strawberry + Vodka + Cucumber + Lemon + Lemon Fizz</i> | 15 | 45 |
| Summer Sangria <i>White Wine + Strawberry + Peach + Mint + Orange + Prosecco</i> | 14 | 45 |
| Lola Sour <i>Vodka + Cranberry + Red Fruits + White Vermouth + Orchid Flower</i> | 17 | 45 |
| Pineapple Pop <i>Pineapple + Reposado Tequila + Elderflower + Ginger + Agave + Fizz</i> | 17 | 45 |
| Coco Kafé <i>Colombian Coffee + Rum + Vanilla + Cocoa + Coconut H2O Foam + Raspberry Kiss</i> | 18 | |
| Spiced Rum Mojito <i>Fresh Mint + Spiced Rum + Lime + Fizz</i> | 18 | |
| Negroni Ginger Beer Cooler <i>Gin + Bittersweet Aperitives + Campari + Ginger Beer</i> | 17 | |
| Pineapple Old Fashion <i>Rye + Bourbon + Spiced Rum + Pineapple</i> | 20 | |
| Our Martini <i>Beefeater 24 + Lillet + Grapefruit bitters</i> | 19 | |
| Seasonal Mocktail <i>(just ask for today's combination) + a shot of your favourite spirit</i> | 10 | +5 |

| | |
|--|----|
| Seasonal Mocktail <i>(just ask for today's combination)</i> | 10 |
| <i>+ a shot of your favourite spirit</i> | +5 |
| Seedlip Citrus & Tonic <i>Non-alcoholic botanical spirit, tonic, lime</i> | 9 |
| Antipodes Sparkling Water <i>500ml</i> | 10 |



Late night eats

Available from 10pm

BOARDS

*Serves 2-4. All served with pickled veg, fruit & nut
sourdough, multi-grain, rye, lavosh and grissini*

Charcuterie – prosciutto, coppa, bresaola, salami 28

Cheese – Gillot brie *(fr)*, Maffra cheddar *(vie)*,
Fourme d'Ambert *(fr)* *p* 28

Dips – beetroot hummus, avocado yoghurt,
roast pumpkin *p* 21

Henry Summer platter – selection of cured
meats, cheeses and dips 28

+ extra bread / gluten-free bread 4

PIZZA BY THE SLICE

Margherita – Mozzarella, tomato passata,
basil, fresh tomato *v* 5

Roast Pumpkin – Mozzarella, tomato passata,
pumpkin, fresh rocket, goats cheese *v* 5

Pepperoni – Mozzarella, tomato passata,
salami, oregano 5

Sicilian Prawn – Green olive, Spanish onion,
halloumi, lemon 5