

**MENU**

A vibrant pink background is adorned with a dense arrangement of lush green tropical foliage, including large, pointed leaves and delicate fern fronds. A prominent white circle is centered on the page, framing the text.

*Henry  
Summer*



# A la carte

## SNACKS

Stuffed olives, queso manchego, dill sour cream (5) v	9
Jamón croquettes, herb sauce (5)	12
+ extra croquette	2.5
Slow cooked pork belly bites, sesame, miso chilli sauce gf, df	14
Pickled crudité's v, veg, gf, df	6.5
French fries v, veg, gf, df	8
Sweet potato fries, avocado yoghurt v, gf	9

## 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), Surprise Bay cheddar (vic), Fourme d'Ambert (fr) v	28
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

## SALADS

Californian avocado & kale salad, edamame, sesame dressing v, veg, gf, df	16
Roasted cauliflower & quinoa salad, herbs, chickpeas, tahini dressing v, veg, gf, df	16

## SMALL PLATES

Crispy chicken & mushroom dumplings, Balinese satay sauce (5)	16
+ extra dumpling	3-5
Beef carpaccio, red peppers, herb sauce, white anchovy, parmesan df	18
Chicken rice paper rolls, Asian greens, herbs, Nam prik sauce (3) gf, df	18
+ extra rice paper roll	6
Middle Eastern lamb meatballs, spicy tomato sauce, yoghurt	15

## MORE SUBSTANTIAL

Seared chicken breast, charred zucchini, corn puree, tomato & corn salsa, coriander gf	26
Crispy skin Tasmanian salmon, garlic & almond cream, cucumber, tomato, roasted red pepper, dill df	26
Slow-cooked lamb rump, pumpkin puree, herb butter, red onion, herbs, toasted buck wheat gf	29
Harissa baked cauliflower, cashew cream, chimichurri v, veg, gf, df	22
Tempura fish & chips, lemon, tartare df	23
100% Black Angus beef burger, bacon, cheese, pickles, onion rings, lettuce, tomato, fries	21
Plant burger, chickpea & mushroom patty, cheese, pickles, onion rings, lettuce, tomato, fries v	18
+ bacon \$3 / + cheese \$ 1.5 / + beef or veg patty \$6	
+ gluten free bun \$2 / + side of sweet potato fries \$2	



## 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
- Pork Sausage & Broccoli – Mozzarella, tomato passata, broccoli, pork sausage, toasted fennel seeds, pecorino 21

## DESSERTS

- Compressed apple, lychee, meringue, coconut gel, yuzu sorbet *gf,df,v* 10
- Hazelnut crème brulee, caramelized white chocolate, strawberry *gf,v* 12

## NEXT GENERATION

*for 12 years old and under*

- Black Angus cheeseburger, tomato sauce, mayo, chips 12
- Kid’s fish & chips *df* 12
- Crispy chicken tenders, chips, tomato sauce *df* 12
- Kid’s ice cream - 2 scoops of vanilla & sprinkles 5

## HEALTHY DOG TREAT

- Kangaroo jerky 2.5

*gf: gluten free | v: vegetarian | veg: vegan | df: dairy-free*

*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.*



# Beer & Cider

# Wine

500ml  
Glass Carafe Bottle

## TAPS

	Glass	Pint
Nail MVP Session Ale <i>3.5%</i>	8.5	11
Swan Draught <i>4.5%</i>	9	11.5
Gage Roads Single Fin Summer Ale <i>4.5%</i>	10	12.5
Eagle Bay Pale Ale <i>5.1%</i>	10	12.5
Seasonal rotating tap <i>ask your bartender</i>		MP
George The Fox Natural Apple Cider <i>4.5%</i>	10	12

## BOTTLES & TINNIES

Emu Export <i>4.2%</i>	8	
Corona <i>4.5%</i>	10	
Boston Devilslide IPA <i>7.2%</i>	15	
Nail Oatmeal Stout <i>6%</i>	12.5	
Colonial Sour <i>4.6%</i>	12	
Green Beacon 7 Bells Passionfruit Gose <i>4.2%</i>	13.5	
Mash The Gov'nor Big Pale Ale <i>5.6%</i>	14.5	
Kaiju Krush Tropical Pale Ale <i>4.7%</i>	13.5	
Heaps Normal Quiet XPA <i>0%</i>	9.5	
Matso's Ginger Beer <i>3.5%</i>	14	

## BUBBLES

San Martino NV Prosecco DOC, Treviso, Italy	10	45
Blind Corner Pet Nat 2020, 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 2019, Margaret River, WA	12	38 55
Greywacke Sauvignon Blanc 2019, Marlborough, N9		66
Puiatti 'Signature Sal' Pinot Grigio IGP 2017, Venezia Giulia, Italy	11.5	36 52
Swinney 'Tirra Lirra' Gewürztraminer Pinot Gris Riesling 2016, Great Southern, WA		60
Flametree Estate Chardonnay 2019, Margaret River, WA	12	38 55



500ml  
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## NATURAL & 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' 68  
Chardonnay 2017, Granton, TAS

## ROSÉ

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

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

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

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

Innocent Bystander Moscato 11 32  
Healesville, VIC

## RED

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

Torre Solar Tempranillo Petit Verdot 9 28 37  
2018, La Mancha, Spain

Palacio Del Camino Real 'Crianza' 13 39 59  
Garnacha Tempranillo Viura 2016,  
Rioja, Spain

Tarrawarra Estate Pinot Noir 2018, 13 39 59  
Yarra Valley, VIC

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

Woodlands 'Wilyabrup' Cabernet 13 39 58  
Sauvignon Merlot 2018,  
Margaret River, WA

## NATURAL & LO-FI RED

LS Merchants "Hoi Polloi" Cabernet 10 34 46  
2020 Wilyabrup, WA

Express Winemakers Syrah 60  
2019, Great Southern, WA

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

Ravensthorch, Sangiovese 2019 63  
Regional NSW



# Cocktails

# Low & non-alcoholic

1lr Jug  
(serves 5)

Lola Spritz 15 50  
*Passionfruit, Cranberry, Lillet Blanc, Prosecco + Orchid Flower*

Sangria Spritz 15 50  
*Pink Gin, White Wine, Peach, Agave, Orange Bitters + Fizz*

Pineapple Pop 16 50  
*Pineapple, Blanco Tequila, Elderflower, Ginger + Fizz*

Bird of Paradise 16  
*Pink Gin, Blanco Tequila, Campari, Pineapple, Peach + Lemon*

Piñaperol Colada 16  
*Aperol, Rum Blanco, Pineapple, Coconut + Lime*

Pandan Negroni 16  
*Pandan Infused Gin, Coconut Washed Campari, Vermouth Bianco + Orange*

Summer's Sidecar 17  
*Elderflower, Pimm's, Strawberry, Chartreuse + Lemon*

Coco Martini 18  
*Vodka, Cold Brew, White Cacao, Agave, Xocolatl Bitters, Coco Foam + Raspberry Kiss*

Seasonal Mocktail 10  
*(just ask for today's combination)*

*+ a shot of your favourite spirit + 5*

Seedlip Citrus & Tonic 9  
*Non-alcoholic botanical spirit, tonic, lime*

Heaps Normal Quiet XPA 9.5  
*Non-alcoholic craft beer*

Antipodes Sparkling Water 10  
*500ml*



# 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), Surprise Bay cheddar (vic), Fourme d'Ambert (fr) v 28

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*

## 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

Pork Sausage & Broccoli – Mozzarella, tomato passata, broccoli, pork sausage, toasted fennel seeds, pecorino 5



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