

HENRY

— *and the* —

FOX

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**breakfast menu:**

available from 8.00am - 11.00am

freshly baked muffin	4.5
toasted sourdough w jam lady jam	6.9
bircher muesli , crème fraiche, apple, blueberries	10.9
granola w vanilla yoghurt, compressed fruit	10.9
house made banana bread w nutella	8.9
eggs (2) the way you like them served w toasted sourdough	9.9
beans on toast , cheddar, worchestershire sauce	11.9
bacon & double egg roll w HP sauce	11.5
roasted mushroom & taleggio roll w tomato relish	11.5
smoked salmon w poached egg, hollandaise, watercress	12.9
corn fritters w poached egg, avocado salsa, chipotle sour cream, rocket	15.9
henry's biggie: eggs (2) any way w cotechino, chargrilled bacon, baked beans, rosti & mushroom	18.9
egg white omelette w confit ocean trout, chargrilled asparagus, lemon oil	16.9
bubble & squeak w morcilla, roasted cherry tomatoes, fried egg, sage butter	16.9
sides:	
mushrooms, tomatoes, extra egg	3.0
baked beans, avocado salsa, rosti cotechino, morcilla, ocean trout,	4.0
smoked salmon, bacon	4.5

lunch menu:

available from 11.30am - 3.30pm

croquette	4.0 each
fried zucchini flower	4.0 each
pulled pork sliders (2), fennel slaw, apple relish	6.9
welsh rarebit , apple & radish salad	12.9
squid , harrisa mayonnaise, smoked salt	13.9
confit ocean trout , sorrel, cucumber, crème fraiche, lemon	18.9
honeycombed cannelloni pumpkin, sage ricotta & honey	19.9
scallops , jamon, pea risotto	23.9
crab spaghetti , cherry tomatoes, basil	28.0
chicken & charred corn salad w pancetta, cos, pecorino, croutons, anchovies	19.9
steak open sandwich , sticky shallots, baby spinach, pecorino.	19.9
lamb ribs , greek salad	21.0
rabbit lasagne , fresh garlic dough balls	28.0
salad of heirloom tomatoes , buffalo mozzarella, basil	13.0
salad of radicchio , pear, walnuts, gorgonzola	13.0
salad of rocket , parmesan & EVO	8.0
savoy cabbage , peas, creme fraiche, marjoram	8.9
paprika fries w aioli	8.0
polenta chips w parmesan	8.0



from our pizzeria:

available from 11.30am - late

the pizzas in this column are cooked in a classic italian twin deck oven worked by hand & shovel, cooked on the stone floor at 360 degrees they represent the most popular pizza in italy.

gluten free pizza base - \$5 extra

roast garlic & parmesan	8.9
tomato , buffalo mozzarella, basil	15.0
jamon , buffalo mozzarella, basil	16.9
roasted mushroom, double smoked ham , mountain man cheese	17.0
roasted pumpkin , mushroom puree, goats cheese, sage	17.0
roasted pork belly , fennel, salsa verde	18.0
confit chicken , asparagus, pecorino, tarragon	17.9
braised lamb shoulder , caramelised onion, sheeps feta, pine nuts	18.0
prawns , sweetcorn, red onion, coriander	18.0

from our sweet larder:

available from 11.30am - late

orange & polenta cake w crème fraiche	9.0
millionaire square	6.0
white chocolate fudge & blueberry cookie	4.0
chocolate brownie , salted caramel, hazelnut, burnt fig ice-cream	12.0
HATF sundae : fresh mango, melon jellies, pineapple sorbet, frozen grapes, banana mousse, raspberry compote	12.0
espresso, amaretto ice-cream , almond praline, muscatels	13.0
selection of cheese 25g/50g/100g	10.0/16.0/22.0

a drop of something sweet:

frangelico	8.0
nocello walnut & hazelnut liqueur	8.0
los amigos pedro ximenez	8.5
ramos pinto, tawny port	7.0
campbells classic topaque	10.0
campbells classic muscat	10.0
10 frogmore creek iced riesling	10.0
10 mitchell noble semillon	9.0

dinner menu:

available from 5.30pm - late

croquette	4.0 each
fried zucchini flower	4.0 each
pulled pork sliders (2), fennel slaw, apple relish	6.9
scallops, blood sausage , compressed apple, capers	18.0
lamb ribs , whipped feta, oregano	14.0
duck egg, smokey eggplant , radicchio, spiced bread	14.0
asparagus risotto , sorrel, pecorino, pepitos	13.0/26.0
crab spaghetti , cherry tomatoes, basil	14.0/28.0
confit ocean trout , sorrel, cucumber, crème fraiche, lemon	18.9
rabbit lasagne , garlic dough balls	28.0
chicken breast , peperonata, truffle polenta	26.0
char-grilled steak , sticky shallots, roast garlic mash, parsley	30.0
salad of heirloom tomatoes , buffalo mozzarella, basil	13.0
salad of radicchio , pear, walnuts, gorgonzola	13.0
salad of rocket , parmesan & EVO	8.0
savoy cabbage , peas, crème fraiche, marjoram	8.9
paprika fries w aioli	8.0
polenta chips w parmesan	8.0



beverages:

coffee	3.5
hot chocolate - koko deluxe chocolate	5.0
iced chocolate - koko deluxe chocolate served w/ a scoop of house made ice-cream	6.0
iced coffee - latte over ice served w/ a scoop of house made ice-cream	6.0
chai - calmer sutra chai	5.0
pot of tease tea english breakfast, earl grey, green sencha, pure peppermint, pure chamomile	5.0
juice orange, apple, pineapple, cranberry, tomato	3.5
capi soft drinks pink grapefruit, blood orange, lemon, cranberry, ginger beer, dry ginger ale, tonic water, lemonade, soda water	4.5
san pellegrino sparkling mineral water , 500ml/1000ml	6.0/10.0
acqua panna spring water , 500ml/1000ml	6.0/10.0
 beers & cider:	
asahi	9.0
warsteiner munich lager	8.0
samuel adams boston lager	8.0
little creatures pale ale	8.0
doss blockos pale lager	9.0
james boags premium light	7.0
lick pier ginger beer, 660ml	11.0
fog city apple & pear cider, 500ml	9.0



cocktails:

gin gin mule 14.0

bombay gin, fresh lime & mint combined w ginger beer

mango mojito 18.0

white rum, mango puree, chilli, fresh mint, lime & topped w soda

blood orange martini 16.0

cointreau, vodka & blood orange puree

espresso martini 16.0

vodka, honey & a shot of our house blend of coffee

jugs to share:

pimms royale 18.0/46.0

pimms, grand marnier & ginger beer combined w citrus fruit & cucumber

summer sangria 39.0

shiraz, orange juice, lemonade, mint & citrus fruits

aperitifs & digestives:

averna 8.0

noilly prat vermouth 8.0

pimms 8.0

campari 8.0

montenegro amaro 8.0

spirits:

42 below vodka 8.0

bombay sapphire gin 8.0

hendricks gin 11.0

makers mark bourbon 8.0

dark rum 8.0

white rum 8.0

remy brandy 8.0

johnny walker whiskey 8.0

ardbeg whiskey 10yr old 13.0

hennessy VSOP cognac 14.0

liqueurs:

frangelico 8.0

baileys 8.0

cointreau 8.0

nocello walnut & hazelnut liqueur 8.0



wines by the glass:

sparkling 120ml

nv punt road brut, yarra vally, vic

sparkling 12.0

white 150ml

12 little vespa, king valley, vic

pinot gris 10.0

11 the prince, marlborough, nz

sauvignon blanc 10.0

11 logan 'apple tree flat', orange, nsw

chardonnay 9.0

rose 150ml

11 terzini cerasuolo d'abruzzo DOC, italy

montepulciano 10.5

red 150ml

10 lerida estate, lake george, act

pinot noir 12.0

11 lapostolle, rapel valley, chile

casa carmenere 10.5

10 sc pannell pronto tinto, sa

grenache blend 11.0

09 balnaves, coonawarra, sa

shiraz 12.0

sweet 75ml

10 frogmore creek, coal river, tas

iced riesling 10.0

10 mitchell, clare valley, sa

noble semillon 9.0

fortified 60ml

ramos pinto, douro valley, portugal

tawny port 7.0

los amigos, spain

pedro ximenez 8.5

campbells classic rutherghlen, vic

topaque 10.0/80.0

campbells classic rutherghlen, vic

muscat 10.0/80.0

**sparkling wine & champagne:**

nv oakdene brut	geelong, vic	59.0
nv punt road brut	yarra valley, vic	65.0
nv delamotte brut	le mesnil, france	125.0
nv henriot brut 'souverain'	reims, france	155.0
nv gosset rose brut	ay, france	190.0
06 louis roederer vintage rose	reims, france	180.0
02 laurent-perrier brut millésimes	tous-sur-marne, france	220.0
1999 delamotte blanc de blanc	le mesnil, france	210.0

white:

11 by the way, sauvignon blanc	murray darling, vic	45.0
11 the prince, sauvignon blanc	marlborough, nz	50.0
11 lapostolle casa sauvignon blanc semillon	rapel valley, chile	55.0
12 little vespa, pinot gris	king valley, vic	50.0
12 skillogalee, riesling	clare valley, sa	55.0
11 logan 'apple tree flat', chardonnay	orange, nsw	45.0
08 kumeu river 'mates', chardonnay	auckland, nz	90.0

rose:

11 terzini, cerasuolo d'abruzzo	abruzzo, italy	50.0
09 gros nore	provence, france	92.0

red:

10 little goat creek, pinot noir	marlborough, nz	65.0
10 lerida estate, pinot noir	lake george, act	57.0
04 reschke 'bos', cabernet sauvignon	coonawarra, sa	65.0
10 sc pannell 'pronto tinto', grenache blend	mclaren vale, sa	55.0
11 lapostolle, casa carmenere	rapel valley, chile	50.0
09 balnaves, shiraz	coonawarra, sa	60.0
10 by the way, shiraz	murray darling, vic	45.0



dessert wine:

11 oakridge, botrytis riesling , 375ml	yarra valley, vic	50.0
09 berry's creek vineyard, noble riesling , 375ml	gippsland, vic	59.0
09 pierre bise chenin blanc quart de charme, 500ml	loire valley, france	90.0
10 braida bracetto d'qui , 375ml	piedmont, italy	50.0

end of vintage wines:

10 staete landt, sauvignon blanc ,	marlborough, nz	55.0
09 jasper hill 'georgia's paddock', shiraz ,	heathcote, vic	155.0
08 mosswood, cabernet sauvignon ,	margaret river, wa	180.0
04 j.j. confuron 1er cru 'aux boudots' nuit-st-georges,	burgundy, france	210.0

* please note: these wines are limited in quantity, please ask your waiter for current availability.