



STARTERS

- GARLIC & HERB BREAD** 9
4 pieces
- BOWL OF CHIPS** (GF, V) 10
garlic aioli & tomato sauce
- SWEET POTATO FRIES** 12
garlic aioli & tomato sauce
- SEASONED POTATO WEDGES** 12
sour cream & sweet chilli sauce
- TOMATO BASIL BRUSCHETTA** (VEGAN) 12
salad of spanish onion, feta, cherry tomato, balsamic & olive oil
- TRIO OF DIPS** (V) 17
chefs choice, grilled pita bread, sourdough & crispy tortilla
- CRISPY FRIED SPICY CHICKEN WINGS** 16
henley hot sauce & coleslaw
- STEAMED PORK & CHIVE DUMPLINGS** 16
soy dipping sauce
- PANKO CRUMBED BRIE CHEESE** (V) 15
roasted almonds, rocket, caramelised onion, grilled ciabatta & roasted beetroot relish

\$10 KIDS UNDER 12

- BATTERED FISH**
chips, salad & tomato sauce
- CRUMBED PRAWNS**
chips salad & tomato sauce
- SALT & PEPPER SQUID**
chips, salad & tomato sauce
- CHICKEN SCHNITZEL**
chips, salad & tomato sauce
- CHICKEN NUGGETS**
chips, salad & tomato sauce
- CAJUN CHICKEN SALAD**
salad lettuce, tomato, cucumber & cheese

20% OFF SENIORS

LUNCH MAIN MEALS ONLY. MONDAY - FRIDAY

FROM THE GRILL

all chargrilled to your liking served with chips & salad

- 200G GRAZIERS EYE FILLET** 38
- 250G GRAZIERS RUMP** 29
- 300G GRAZIERS PORTERHOUSE** 37
- 350G GRAZIERS SCOTCH FILLET** 43

- SAUCES**
gravy, pepper, mushroom, dianne or red wine jus

SEAFOOD

- COOPERS PALE ALE BATTERED FISH** 26
chips, salad, tartare & lemon
- SALT & PEPPER SQUID** (GF) 26
chips, salad, tartare & lemon
- PANKO CRUMBED PRAWNS** 29
chips, salad, tartare & lemon
- SEAFOOD DUO** 26
beer battered fish, salt & pepper squid, chips, salad, tartare
- SEAFOOD TRIO** 34
beer battered fish, salt & pepper squid, crumbed prawns, chips, salad, tartare
- GRILLED BARRAMUNDI** (GF) 36
spinach, roast pumpkin & pear salad, baked potato
- PAN-FRIED ATLANTIC SALMON** (GF) 34
warm char-grilled vegetable salad, rocket, feta cheese, oregano dressing
- CRAB & PRAWN FETTUCCINE** 31
roast cherry tomato, parsley, rose sauce, chilli, garlic, parmesan cheese



FAVOURITES

- GRAZIERS BEEF PIE** 24
creamy mashed potato, medley of seasonal vegetables
- DUKKAH CRUMBED TOFU & MUSHROOMS STACK** (VEGAN) 26
pine nut & spinach salad, cherry tomato, oregano dressing
- HENLEY BURGER** 25
beef pattie, bacon, fried egg, cheddar cheese, lettuce, tomato, caramelised onion, brioche bun, relish, chips
- GRAZIERS STEAK SANDWICH** 27
toasted ciabatta, bacon, egg, beer braised onion, tomato, lettuce, bbq sauce, chips, aioli
- FULL BBQ PORK RIBS** 39
full rack, sweet baby rays bbq sauce, coleslaw, chips
- CRUMBED LAMB CUTLETS** 35
beetroot yoghurt, garlic chat potatoes, steamed broccolini, confit tomato salsa, feta cheese, red wine jus
- DUCK BREAST** 35
roasted potato, wilted spinach, puff pastry, grilled asparagus, orange, beetroot relish, port wine jus
- 300G CHICKEN OR BEEF SCHNITZEL** 24
chips, salad & gravy, pepper, diane, mushroom or red wine jus
- PARMIGIANA** 4
nap sauce, ham, cheese
- HAWAIIAN** 5
nap sauce, ham, pineapple, mozzarella cheese
- HENLEY** 6
sour cream, bacon, avocado, mozzarella cheese
- KILPATRICK** 4
worcestershire, bacon, mozzarella cheese
- MEXICAN** 6
cajun bean mix, guacamole, sour cream, jalapenos, salsa, corn chips

SALADS

- MEXICAN BOWL** (GF, V) 22
wild rice, sweet corn, tomato salsa, roasted capsicum, mixed beans, corn chips, guacamole, sour cream, lettuce
- ROASTED CAULIFLOWER SALAD** (GF, V) 22
puffed quinoa, roasted almonds, sesame seeds, lettuce, tomato, parsley, yoghurt dressing
- HENLEY SALAD** (VEGAN, GF) 21
lettuce, cherry tomato, feta, roasted red capsicum, kalamata olives, spanish onion, cucumber, oregano dressing

ADD YOUR PROTEIN

- CAJUN CHICKEN** 7
- CRUMBED PRAWNS** 7
- GRAZIERS BEEF** 7
- SALT & PEPPER TOFU** 7

DESSERT

- SUMMER PAVLOVA** 10
chantilly cream, berry compote passionfruit coulis
- CREME CARAMEL** 10
whipped cream, berries, chocolate wafer
- VANILLA PANNA COTTA** 10
raspberry coulis, chocolate wafer, vanilla ice cream, summer berries
- ICE CREAM SUNDAE**
salted caramel, rocky road, strawberry, vanilla ice cream
- 1 SCOOP** 4
- 2 SCOOP** 7
- 3 SCOOP** 10

FOOD ALLERGIES Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. **Public Holiday Surcharge** 10% Surcharge applies on Public Holidays