

### **Hunky Dory**

Matcha bircher muesli w/ rose poached pear w/ loads of healthy seeds, pistachio, seasonal fruits, nuts & berries | **\$21 (v)**

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### **Marrakesh Mornings**

**Prodjuice** cold-pressed orange juice, French croissant w/ house jam, Pepe Saya butter, vanilla bean panna cotta, soft boiled egg, sliced gruyere cheese & prosciutto served w/ sourdough | **\$21**

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### **New Morning**

Butter croissant w/ gruyere cheese & free range ham off the bone | **\$7.5**

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### **My Guilty Pleasure**

Belgium waffles w/ Belgium chocolate, lemon curd, salted caramel dazzle, exotic berries, peanut butter banana split, pistachio crumble, rose petals dust, salted caramel ice cream & strawberries | **\$23 (v)**

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### **Uh Hu Honey**

Toasted raisin & nut sourdough, ricotta, honey comb, pecan, blood orange, Belgium chocolate & house made lemon curd then topped w/ strawberries, stroopie wafer, tangy aged balsamic & mixed dried flowers | **\$22 (v)**

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### **Skarsgård**

Tasmanian smoked salmon w/ quince labneh, fennel salad, figs, boiled egg w/ dukkha, watermelon radish & baby bocconcini cheese served w/ sourdough | **\$23**

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### **Red Right Hand**

Sourdough w/ beetroot hummus, brocolini, guacamole, Persian feta, roasted almonds, poached eggs w/ black truffle aioli | **\$23**

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### **I Shot the Sheriff**

Truffle mushrooms on sourdough w/ truffle cannellini bean mash, sautéed truffle portobello mushrooms & crispy kale, topped w/ turmeric poached free range eggs | **\$23 (v)**

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### **Henry's Dream**

Sourdough topped w/ nasturtium & pine nut pesto, avocado, heirloom tomatoes, radish, lemon zest & whipped ricotta then sprinkled w/ za'atar w/ poached egg | **\$21 (v)**

+ extra poached free range egg | **\$3**  
+ Tasmanian smoked salmon | **bacon** | **\$5**  
+ lamb merguez sausage | **\$6**

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### **Cream Tangerine and Montlemimar**

Rye sourdough, crab mix w/ caviar, lime, avocado, celery, heirloom tomatoes, chives, samphire, tuna popsicle w/ basil oil & poached eggs | **\$26**

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### **Dave Dobbyn Board**

Brekkie Board w/ zaatar fried free range eggs skillet w/ labneh, aioli chamoy, beet hummus, falafel, pickles, olives, pineapple guacamole, tomato, cucumber, grilled haloumi served w/ pita bread | **\$24 (v)**

+ prosciutto | **salmon** | **bacon** | **lamb merguez** | **\$6**  
+ avocado | **mushroom** | **roasted tomato** | **\$4**

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### **Hickory from Kinickory**

Breakfast burger w/ organic grilled bacon, fried free range eggs w/ nigella sativa seeds, oak lettuce, tomatoes, Senegalese cannellini salsa and house made hickory BBQ sauce on brioche bun | **\$21**

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### **Tangier**

Tagine baked soft eggs in mild spicy rancheros sauce w/ pumpkin topped w/ crispy kale, Mexican guacamole, Persian feta & served w/ crispy tortillas | **\$21**

+ **Lamb Merguez** | **\$6**

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### **Henry Lee**

*Cooked medium unless specified otherwise.*

Grass-fed organic secret blend beef patty, tomatoes, oak lettuce, our secret sauce, hi-melt American cheese, on a milk bun | **\$18**

+ extra **beef patty** | **\$6**  
+ **bacon** | **\$5**  
+ **hi-melt American cheese** | **\$2**

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### **The Proud Girl**

Housemaid meatballs atop sourdough w/ house made pesto, scrambled eggs, tomato salsa & parmesan sprinkled w/ za'atar | **\$21**

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### **Everloving**

Wild rice w/ pepitas, quinoa, dry fruits, roasted hazelnuts tossed w/ minted honey w/ kiss peppers, roasted slow cooked lamb, minted yogurt, caramelised maple fennel, samphire & poached eggs | **\$24**

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### **Ascension**

Grilled salmon w/ folle avoine, quinoa, roasted pine nuts, slivered almonds, soaked goji, dry shallots, kay-lan w/ tahini and goji beet splash | **\$26 (gf)**

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### **Turnip for What?**

Falafel pita wrap w/ home-made falafel, mixed leaves, cucumber, tomatoes, wild pickled cucumber, turnips & tahini | **\$18 (v)**

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### **The Grace**

Greek feast of citrus chicken tenderloin or lamb (+\$5), minted yogurt, haloumi cheese, olives, cabbage salad, chips & pita bread | **\$20**

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### **Purple Rain**

Organic lamb merguez sausage on French roll w/ rucola, vinaigrette purple cabbage slaw, topped w/ smokey paprika dusted fried egg w/ chamoy and black truffle aioli sauce | **\$20**

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### **Wild for Life**

Mixed greens, heirloom tomatoes, wild rice, quinoa, peas, organic Persian dates, goji berries, walnuts, free range boiled egg & honey mustard dressing | **\$19 (v)**

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### **Haus of Haloumi**

Haloumi cheese w/ olive oil, lemon and oregano served w/ toasted pita bread & Sicilian olives | **\$17 (v)**

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### **Please turn over for Sides, Add Ons and Drinks**

## Coffee

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### **The Little Marionette Blend: 7 Sanchez**

Cup Characteristics: The darkest of our blends, a full body w/ earthy overtones, rich chocolate w/ notes of pepper and spice

Small | **\$3.8** Large | **\$4.2** Guest Blend | +\$0c  
Extra Shot | Soy, Coconut or Almond Milk | Syrup | **50c**

### **The Little Marionette Single Origin**

Recommended as espresso or long black. A weekly Henry Lee's specific roasted Single Origin by **The Little Marionette**. Ask staff for details. Served w/ complimentary sparkling water.

### **Batch Brew**

Batch brewed lighter roast seasonal single origin by **The Little Marionette**. Ask staff for details | **\$5.2**

### **Cold Brew**

Cold brew coffee served over ice | **\$5**

## Specialty Drinks

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### **Golden Latte**

Roasted turmeric, ginger, cinnamon w/ honey & your choice of milk | **\$4.5**

### **Purple Latte**

Taro flavored latte w/ your choice of milk | **\$4.5**

### **Tea Latte**

Lavender Earl Grey w/ honey & your choice of milk | **\$5**

### **White Lavender Hot Chocolate**

White Belgium chocolate infused w/ lavender & served w/ your choice of milk | **\$6**

### **Aztec Chili Hot Chocolate**

Dark Belgium chocolate infused w/ cayenne pepper & served w/ your choice of milk | **\$6**

## Chilled

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### **Açaí Smoothie**

Açaí berry, banana & honey blended over Michelberger coconut water & topped with chia seeds | **\$10**

### **Iced Chocolate**

Vanilla bean ice cream served w/ Dutch cocoa, caramel & your choice of milk | **\$7**

### **Iced Coffee**

Vanilla bean ice cream, served w/ a house blend **Little Marionette** double espresso, honey & your choice of milk | **\$7**

### **White Lavender Iced Chocolate**

White Belgium chocolate infused w/ lavender & served w/ vanilla bean ice cream & your choice of milk | **\$7**

### **Aztec Chili Iced Chocolate**

Dark Belgium chocolate infused w/ cayenne pepper & served w/ vanilla bean ice cream & your choice of milk | **\$7**

### **Hazelnut Affogato**

Vanilla bean ice cream, served w/ a house blend **Little Marionette** double espresso, hazelnut syrup, hazelnuts & chocolate | **\$8**

### **Prodjuice Cold Pressed Juice [Sydney] | \$8**

Orange

Mango orange passionfruit

Watermelon, raspberry & lime

Kale, spinach, celery, cucumber, parsley & apple

### **Strangelove Organic Elixir [Sydney] | \$7**

Ginger Beer | Lemon Squash | Smoked Cola |

### **Coconut Water**

**Michelberger Fountain Of Youth [Berlin]**  
Organic Coconut Water served over ice | **\$8**

## Chai Teas

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**\$5**

### **Chai Chai Chai**

Assam & Ceylon teas combined w/ ground masala spices & soaked in locally sourced raw honey

### **Red Chai Chai Chai**

Indulgent and delicious caffeine-free blend of chai spices and five aromatic herbs: hibiscus, rooibos, honeybush, rose & rosehips. All soaked in locally sourced honey

## Tippity Teas

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**\$4.5**

**Peppermint | English Breakfast | Earl Grey | Lemongrass & Ginger | Wabi Sabi Green Tea | Hibiscus, Lemon & Ginger | Rooibos |**

## Add-Ons & Sides

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Sea salt mushroom chips | **\$7**

Paprika salted shoestring fries | **\$7**

Lamb merguez | Bacon | Smoked salmon | Jamon | **\$6**

Pineapple guacamole | Roasted vine tomatoes | **\$5**

Mushrooms | Poached eggs | Haloumi | **\$5**

Senegalese cannellini salsa | Beet hummus | **\$5**

Black truffle aioli | **\$5**

## Featured Producers

**Studio Enti** Plateware | **Prodjuice** Cold Pressed | **Little Marionette** House Coffee | **Tippity Teas** & Tisanes | **Strangelove** Organic Elixirs | **Michelberger Fountain Of Youth** Coconut Water | **Beautiful Pages** Reading Material | **Green Tangerine** Bakery |

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**10% Surcharge Sundays & Public Holidays**