

### The Farmer

Farmer Jo honey & twice baked pistachio + quinoa granola, natural yoghurt, charred seasonal stone fruit, earl grey jelly, manuka honey flakes+ strawberry dust served with an Earl Grey syrup | **\$18**

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### Sicilian Mornings

Poached or fried eggs served on sourdough with prosciutto, blistered cherry tomatoes, fresh mozzarella, paprika evoo, fried thyme, fresh rockmelon wedge + served with a side of Projuice cold pressed orange juice | **\$21**

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### New Morning

Warmed butter croissant w/ gruyere cheese, smoked ham & chives | **\$7.5**

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### Tupelo

Buttermilk hotcakes served with textures of strawberries, blueberry + elderflower compote, pistachio brick pastry, vanilla ice cream, earl grey syrup + pistachio crumble | **\$19**

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+ Bacon | **+\$5**

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### Riddle House

Toasted spelt, honey & banana loaf served with wattle seed butter, manuka honey flakes + lavender infused honey | **\$9.5**

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### Polly Jean

Beetroot cured tasmanian salmon gravlax, cucumber textures, furikake creme fraiche, watermelon radish, fennel & apple herb salad, poached egg, sourdough croutons, lemon evoo, dukkah + beetroot dust | **\$21**

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### The Ripper

Truffled mixed mushrooms served with crispy kale, poached egg, pumpkin dust, cannellini bean mash + balsamic flakes on toasted garlic sourdough | **\$21 (v)**

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+ chorizo | bacon | **+\$5**

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### The Good Son

Turmeric evoo flat breads, curried chickpeas, coconut yoghurt, mango + coriander salsa, pickled cucumber, banana + coconut served with a tamarind dressing, chilli & burnt lime | **\$18 (vegan)**

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### Henry Feels

Blue swimmer crab, chive & creme fraiche omelette served with aleppo chilli oil + caramelized garlic soldiers | **\$19**

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### Deanna

Garlic toasted sourdough, served with peppered goat's cheese, lemon sardines, poached egg, fried thyme + herb salad | **\$18**

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### Henry's Dream

Grilled sourdough w/ seasoned avocado, house pesto, rosemary marinated danish feta, fresh herbs, blistered vine ripened cherry tomatoes, watermelon radish, poached egg, dukkah, lemon evoo | **\$21 (v)**

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+ Free range poached egg | **+\$3**

+ Tasmanian smoked salmon | bacon | chorizo | **+\$5**

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### The Higgs Bacon Blues

Milk bun served with crispy bacon, fried egg, Sriracha celeriac remoulade, lettuce + blistered cherry tomatoes | **\$18**

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### The Proud Girl

Grilled sourdough topped with house made meatballs in sugo, pesto scrambled eggs, fried herbs, fresh parmesan + zaatar | **\$21**

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### Henry Lee

Grass fed angus beef patty, bacon, American cheese, oak lettuce, tomato, spanish onion, cucumber pickle served with a secret sauce on a milk bun | **\$18**

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+ Fries | **+\$3**

+ Bacon | + Extra beef patty | + **\$5**

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### Jungle of Love

Slow cooked minted lamb served with a fresh mango, spanish onion & fresh mint salsa, rosemary danish feta, cherry tomatoes, red quinoa, purple kale | **\$23**

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### Into the Sea

Crispy skin miso salmon served with a goma dressed red kraut, potato & horseradish cream salad + miso butter | **\$22**

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### Breathless

Grilled turmeric chicken, pickled vegetables, fresh herbs, chilli, spanish onion & vermicelli served in two cabbage cups with crispy noodles, fried shallots & toasted peanuts, dressed with a sweet tamarind dressing | **\$19**

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### Get Ready for Love

Slow cooked sticky pork belly served with miso mayo, pickled carrot, fermented daikon, spicy coriander dressing, pineapple & pork scratchings served on a toasted baguette | **\$20**

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### Add-Ons & Sides

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Mushroom chips w/ black garlic aioli | **\$7**

Paprika salted fries w/ black garlic aioli | **\$7**

Chorizo | Bacon | Salmon | **\$5**

Avocado| Mushrooms | **\$5**

Blistered vine cherry tomatoes | **\$5**

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

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**10% Surcharge Sundays & Public Holidays**

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## Coffee

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### The Little Marionette Blend: 7 Sanchez

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

Small | **\$3.8** Large | **\$4.2**

Guest Blend | +50c

Extra Shot | Soy, Coconut or Almond Milk | Syrup | 50c

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### 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.

### 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**

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### Purple Latte

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

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### Pink Latte

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

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### Tea Latte

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

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### White Lavender Hot Chocolate

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

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### Aztec Chili Hot Chocolate

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

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## Specialty Drinks (continued)

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### Turkish Delight Hot Chocolate

Dark Belgium chocolate infused w/ rose water & served w/ your choice of steamed milk | **\$7**

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### Iced Coffee

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

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### Honeycomb Affogato

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

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### White Lavender Iced Chocolate

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

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### Aztec Chili Iced Chocolate

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

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## Chai

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**\$5**

### Chai Chai Chai

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

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### 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

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## Tippity Teas

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**\$4.5**

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

## Chilled

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### Açai Smoothie

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

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### Mango Magic Smoothie

Mango, banana, raspberry, frozen yoghurt + blended with watermelon, raspberry, lime juice + Michelberger coconut water | **\$10**

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

Orange

Mango orange passionfruit

Watermelon, raspberry & lime

Kale, spinach, celery, cucumber, parsley & apple

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

Ginger Beer | Lemon Squash | Smoked Cola |

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### Coconut Water

Michelberger Fountain Of Youth *[Berlin]*

Organic Coconut Water served over ice | **\$8**

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## Featured Producers

Studio Enti Plateware | Produce Cold Pressed |  
Little Marionette House Coffee | Tippity Teas &  
Tisanes | Strangelove Organic Elixirs | Michelberger  
Fountain Of Youth Coconut Water | Beautiful  
Pages Reading Material | Brasserie Bread |

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