

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**

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**

New Morning

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

Tupelo

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

+ Bacon | **+\$5**

Riddle House

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

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**

The Ripper

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

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

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)**

Henry Feels

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

Deanna

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

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)**

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

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

The Higgs Bacon Blues

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

The Proud Girl

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

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**

+ Fries | **+\$3**

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

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**

Into the Sea

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

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**

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**

Add-Ons & Sides

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**

Share your moments using the **#henrylees** hashtag and follow us **@henryleesrdfern**

10% Surcharge Sundays & Public Holidays

Coffee

The Little Marionette Blend; Sanchez

Cup Characteristics; The Darkest roast, full body with earthy overtones, rich chocolate + notes of pepper + Spice

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

Extra Shot, Soy, Coconut, Almond,
Macca Milk + Syrups | **Add 50c**

The Little Marionette Single Origin

Recommended as espresso or Long Black + Served with a sparkling water to cleanse your palette

Vietnamese Coffee

Enjoy our Sanchez blend dripped through a Vietnamese Phin filter + resting on a bed of condensed milk | **\$5.5**

Cold Brew

A cold drip extracted coffee served over Ice with a wedge of lemon | **\$5**

Batch Brew

Drier American style coffee, brewed in bulk | **\$5**

Specialty Drinks

Iced Coffee

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

Honeycomb Affogato

Vanilla bean ice cream served with our Sanchez blend double espresso, caramel syrup, hazelnuts + honeycomb | **\$8**

Thai Iced Tea

Steeped Thai tea blend served over Ice with an almond milk float | **\$5**

Specialty Lattes

Red Velvet Latte

A beautifully indulgent cake in a cup that is rumoured to be better than coffee | **4.5**

Purple Latte

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

Pink Latte

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

Tea Latte

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

Spiced Cinnamon Latte

Your choice of milk infused with cinnamon + a hint of cayenne pepper | **\$4.5**

Hibiscus Rose Latte

A delicate, sweet + healthy Latte with your choice of milk | **\$4.5**

Golden Latte

Tumeric, ginger, cinnamon, chai + honey infused with your choice of milk | **\$4.5**

Chai Latte

A mixture of herbs + spiced blended by Tippity Tea with your choice of milk | **\$4.5**

Hot Chocolates | \$7

Each can be enjoyed Iced with Ice Cream | **\$8**

White Lavender Hot Chocolate

White Belgium chocolate infused w/ lavender & your choice of milk

Aztec Chili Hot Chocolate

Dark Belgium chocolate infused w/ cayenne pepper & your choice of milk

Other Drinks

Chai Chai Chai

Assam & Ceylon teas combined w/ ground masala spices & soaked in locally sourced raw honey | **\$5**

Blueberry Bang Smoothie

Blueberries, banana + chia blended with frozen yoghurt + honey w/ your choice of milk | **\$10**

Mango Magic Smoothie

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

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

OVVIO Organic Teas | \$4.5

English Breakfast | Earl Grey | Minty | White Jasmine Green | Ruby Heart Berry | Rise + Shine

Featured Producers

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

Share your moments using the **#henrylees** hashtag and follow us **@henryleesredfern**

10% Surcharge Sundays & Public Holidays