

HL

HENRY LEE'S

FOOD

Is This Desire?

House-made pistachio brownie, saffron poached pear, vanilla greek yogurt panna cotta, muesli, fresh seasonal berries + a blackberry reduction syrup | **\$18 (v)**

A Place Called Home

Poached or fried eggs served on sourdough with prosciutto, mozzarella stuffed roasted heirloom tomatoes, paprika EVOO, charred fennel + fresh rockmelon wedge | **\$22**

+ Chorizo | Bacon | **\$5**

The Mercy Seat

Toasted butter croissant, sautéed purple kale, double smoked ham hock ragout, melted swiss cheese | **\$12**

Kamikaze

Warmed Belgian leige waffle, slow cooked apple, brandy + vanilla ragout, almond crumble, apple dust, served with a side of vanilla creme anglaise | **\$19**

The Gloaming

Butter croissant French toast, super crunchy house made pistachio butter, vanilla, blueberry + chambord jam, creme chantilly, blackberry dust, pistachio glass, fresh blackberries + maple syrup | **\$20 (v)**

The Lazarus

Brooklyn Boy bagel with beetroot + gin cured salmon, fried capers, pickled fennel, cream cheese, eschallots, poached egg, goji + EVOO glaze | **\$17**

The Ripper

Forest mushrooms served w/ crispy kale, poached eggs, pumpkin + cannellini bean mash + toasted garlic sourdough, beetroot + balsamic purée | **\$21 (v)**

+ Chorizo | Bacon | **\$5**

Saint Huck

Traditional Israeli Shakshuka baked eggs, goats cheese + sumac mousse, crispy kale, smoky tomato + capsicum ragout served w/ sourdough soldiers | **\$21 (v)**

+ Chorizo | Bacon | Avocado | **\$5**

The Proud Girl

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

Henry Feels

Folded eggs w/ chorizo, asparagus + preserved lemon, crispy soft shell crab, crispy kale, Spanish paprika + aleppo chilli oil, sourdough soldiers | **\$21**

The Higgs Bacon Blues

Toasted milk bun, smokey bbq aioli, bacon, hash brown, fried egg, purple kale, fresh heirloom tomatoes | **\$18**

Henry's Dream

Grilled sourdough w/ avocado, house pesto, fresh tomato, fresh herbs, watermelon radish, poached egg topped w/ whipped persian feta stuffed zucchini flower, dukkah + lemon evoo | **\$21 (v)**

+ Chorizo | Bacon | Gin Cured Salmon | **\$5**

Little Henry Lee

Toasted milk bun, double wagyu beef patty, double cheese, smokey tomato sauce, mustard, grilled onion, cucumber pickle | **\$20**

Stagger Lee

Slow cooked moroccan lamb shoulder, preserved lemon hummus, saffron oil, fried herbs, baby carrots, chimichurri, fresh pomegranate + toasted pita bread | **\$22**

Distant Sky

Crispy skin Humpty-Doo barramundi, Thai chilli jam, roasted sweet potatoes, charred asian greens + radicchio, Burnt lime | **\$22**

We Float

Forest mushroom risotto, pumpkin + hazelnut puree, purple kale, herbs, poached eggs, hazelnut dust + sourdough soldiers | **\$22 (v)**

+ Chorizo | Bacon | Gin Cured Salmon | **\$5**

The Vampire's Wife

Grilled za'atar chicken, mixed grains, herbs, dried cranberries, charred corn, baby peas, frisee + snow pea sprouts, house pickled fennel, Watermelon radish, pomegranate molasses | **\$19**

+ Chorizo | Bacon | Avocado | Soy marinated tofu | **\$5**

ADD-ONS + SIDES

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

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

Chorizo | Bacon | Coffee cured kingfish | Beetroot + gin cured salmon | Forest mushrooms | Avocado | Roasted cherry heirloom tomatoes | Haloumi | Eggs of your choice (2) | Soy marinated tofu | **\$5**
Hash brown | **\$3**

10% Surcharge Sundays + Public Holidays

DRINKS

COFFEE

The Little Marionette Blend; Sanchez

The darkest roast, full body with earthy overtones + notes of rich chocolate, pepper + spice

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

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

Little Marionette Single Origin

Recommended as Espresso or Long Black | **Add 50c**

Vietnamese Coffee

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

Cold Brew

Little Marionette single origin brewed cold for 18hrs, served over ice | **\$5**

Batch Brew

American Diner style coffee, brewed in bulk | **\$4.5**

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

Charcoal Latte

A blend of activated charcoal, black sesame, ginger, Dutch chocolate, Canadian Maple w/ your choice of milk | **\$4.5**

Tea Latte

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

Wattleseed Latte

Wattleseed latte infused with your choice of milk and cinnamon syrup served on the side | **\$4.5**

Rooibos + Rose Latte

OVVIO Organic Rooibos + Rose Tea brewed with your choice of milk | **\$4.5**

Golden Latte

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

Chai Latte

Little Marionette Dry Chai brewed with your choice of milk | **\$3.8**

HOT CHOCOLATES

White Lavender Hot Chocolate

White Belgian chocolate infused w/ lavender + your choice of milk | **\$7** Iced | **\$8**

Aztec Chili Hot Chocolate

Dark Belgian chocolate infused w/ cayenne pepper + your choice of milk | **\$7** Iced | **\$8**

OTHER DRINKS

Iced Coffee

Vanilla bean ice cream, served w/ a 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**

Chai Chai Chai

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

Mango Magic Smoothie

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

Harvest St. Cold Pressed Juice

Blood Bank | Beetroot, cucumber, ginger and a dash of sweetest from crispy green apple | **\$8**

Orange Sky | Orange, Pineapple, lemon & turmeric | **\$8**

Ruby Tuesday | Watermelon, rhubarb, pink lady apple, pear & lime | **\$8**

OVVIO Organic Teas

English Breakfast | Earl Grey | Minty | White Jasmine | Green | Ruby Heart Berry | Rise + Shine | **\$4.5**

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BOOZY BRUNCH

Available from 10am

BEER

Moo Brew Pilsner (5%) | **\$8.5**

Moo Brew Pale Ale (4.9%) | **\$8.5**

Moo Brew Dark Ale (5%) | **\$8.5**

Moo Brew is the featured producer for the Henry Lee's spring menu. Caring & lovingly produced, this range of craft beer from Tasmania contains only the essential ingredients: malt, hops, yeast & water. No preservatives. No additives.

WINE

2017 Collector Shoreline Rosé | **\$10**

NV Redbank Emily Chardonnay Pinot Noir
Brut Cuvee | **\$9**

COCKTAILS

Sparkling Mimosa

NV Redbank Emily Chardonnay Pinot Noir
Brut Cuvee with Harvest St. cold-pressed
Watermelon, rhubarb, pink lady apple, pear &
lime juice | **\$12**

Espresso Martini

The Little Marionette espresso, Mr Black Cold
Brew Liqueur, 42 Below | **\$16**

Bloody Margaret

Poor Tom's Gin, Tomato + Lemon Juice, Tabasco,
Worcestershire, Celery Salt + Pepper | **\$14**

I Let Love in

Espolon Reposado Tequila blended with
watermelon, mint & taro grenadine | **\$14**

Rambling Man

Housemade strawberry, rosemary and shiraz
creme de mure with Poor Tom's Gin and lemon
soda | **\$14**

Anthrocene

Ginseng oolong infused Aperol spritz with
Redbank Emily Sparkling & ruby grapefruit | **\$12**

FEATURED PRODUCERS

Beautiful Pages Reading Material | Brooklyn Boy
Bagels | Dust Bakery | Harvest St Cold Pressed
Juice | Little Marionette House Coffee | Moo Brew
| OWIO Organic Teas | Studio Enti Plateware

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