

**HL**

**HENRY LEE'S**

# FOOD

## Smoothie Bowl

Please see our specials board or ask our staff about our smoothie bowl of the week | **\$16 (v)**

## Is This Desire?

House made pistachio brownie topped with mango bavarois, toasted coconut muesli, grilled seasonal stone fruit, fresh seasonal berries and passionfruit coulis | **\$18 (v)**

## May's Garden

Maple roasted pumpkin, turmeric & dukkah cauliflower, pickled carrot, pepita, lentils, quinoa & kale salad, topped with pumpkin hummus and greek yogurt | **\$19 (v)**

+ Chorizo | Bacon | Marinated chicken | **\$5**  
+ Soft shell crab | Marinated braised pork belly | **\$6**

## Prince of Brighton

Toasted butter croissant filled with crab claw meat, avocado, coconut lime mayo, fresh mango & chilli, topped with a poached egg, togarashi & coriander | **\$20**

## The Gloaming

Butter croissant french toast filled with lemon infused ricotta, textures of strawberry, pistachio fairy floss, seasonal berries and candied pecan | **\$18 (v)**

## Tiradito

Beetroot & gin cured salmon w/ charred corn, grilled avocado, sweet potato & orange puree, cucumber ribbons, black sesame and dill, served with sourdough on an aji amarillo puree | **\$20**

## The Ripper

Balsamic glazed forest mushrooms, poached eggs, crispy kale, cannellini bean mash, beetroot puree and rosemary feta, served on garlic sourdough | **\$21 (v)**

+ Chorizo | Bacon | **\$5**  
+ Soft shell crab | Marinated braised pork belly | **\$6**

## The Lyre

Mexican baked eggs, black beans, charred corn guacamole & crispy kale, served with a toasted tortilla | **\$21 (v)**

+ Chorizo | Bacon | **\$5**  
+ Soft shell crab | Marinated braised pork belly | **\$6**

10% Surcharge Sundays + Public Holidays

## Proud Girl

House made fennel meatballs in sugo, folded eggs w/ cashew and broccoli pesto, heirloom tomato salsa and parmesan on grilled sourdough | **\$21**

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

## Henry Feels

Folded eggs with shichimi, caramelized teriyaki thick cut bacon, soft shell crab, broccolini and Aleppo chilli oil, served with sourdough soldiers | **\$22**

## Little Henry Lee

Wagyu beef patty, cheese, crispy bacon, onion rings, pickles, American mustard and smoky tomato sauce on a toasted milk bun | **\$20**

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

## Orpheus

Crispy skin Atlantic salmon, sweet corn, coconut and basil puree, grilled broccolini, salmon crackers, served over caramelized kumera | **\$22**

+ Soft shell crab | **\$6**

## Henry's Dream

Avocado, house pesto, heirloom tomato, pomegranate molasses and a poached egg, served with sourdough and herbed Persian feta | **\$20 (v)**

+ Chorizo | Bacon | **\$5**  
+ Soft shell crab | Marinated braised pork belly | **\$6**

## The Higgs Bacon Blues

Rasher bacon, hash brown, chilli and parmesan scrambled eggs, sautéed kale, house-made tomato relish & smoky BBQ aioli served on a toasted milk bun | **\$18**

## Benny Munro

Five spice braised pork belly, purple slaw, turmeric pickled zucchini and pork crackling with poached eggs & chipotle hollandaise, served on sweet corn & cauliflower croquettes | **\$21**

+ Chorizo | Bacon | **\$5**  
+ Hash Brown | **\$3**

## SIDES

Mushroom chips w/ aioli | **\$7**  
Paprika salted fries w/ aioli | **\$7**  
Chorizo | Bacon | Vodka + beetroot cured salmon | Forest mushrooms | Avocado | Roasted cherry heirloom tomatoes | Haloumi | Marinated chicken | Eggs of your choice (2) | **\$5**  
Soft shell crab | Marinated braised pork belly | **\$6**  
Hash brown | **\$3**

# 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**

### 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**

## HARVEST ST. COLD PRESSED JUICE

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

**Orange** | **\$8**

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

## OTHER DRINKS

### Iced Coffee / Chocolate

Vanillabeanicecream, served w/ a Little Marionette double espresso or Belgium Chocolate, 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 tippity tea | **\$5**

### Mango Magic Smoothie

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

### Dragon-fruit Smoothie

Dragon-fruit, frozen yogurt, blackberries + coconut water | **\$10**

### OVVIO Organic Teas

English breakfast | Earl grey | Minty | White jasmine | Green | Ruby heart berry | Rise + shine | **\$4.5**

### Summer Spritz

Blackberry + lime | Peach + thyme | Raspberry + Rose | **\$6**

### Sparkling Water

San Pellegrino sparkling water 750ml | **\$7**

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