

HL

HENRY LEE'S

FOOD

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, avocado, house purple potato chips, cucumber ribbons, black sesame & watermelon radish, served with Brickfields sourdough on an aji amarillo puree | **\$20**

The Ripper

Balsamic glazed mushrooms, poached eggs, crispy kale, cannellini bean mash, beetroot hummus, topped with marinated feta & crisp enoki served with Brickfields sourdough | **\$21 (v)**

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

The Lyre

Mexican baked eggs, black beans, charred capsicum, fresh tomato, avocado & corn salsa with crispy Kale served with toasted tortilla | **\$21 (v)**

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

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**

10% Surcharge Sundays + Public Holidays

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, 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

Crispy bacon rashers served with a house made bacon coffee & onion relish, scrambled eggs & crispy Kale served on a toasted milk bun | **\$18**

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

Benny Munro

Five spice braised pork belly, purple slaw, turmeric pickled zucchini and crispy prosciutto 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 | Beetroot + gin 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**

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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**

ALLIES COLD PRESSED JUICE

Valencia Orange | 100% Australian seasonal Oranges | **\$8**

Watermelon + | Watermelon, Apple, Strawberry & Lime | **\$8.5**

Heartbeet | Beetroot, Apple, Cucumber, Lime & Ginger | **\$8.5**

OTHER DRINKS

Iced Coffee / Chocolate

Vanilla bean ice cream served with 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 Tippy Tea | **\$5**

Mango Magic Smoothie

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

OVVIO Organic Teas

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

Sparkling Water

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