



HENRYS
BAR AND RESTAURANT

M E N U

74 HENRY ST, PENRITH

(02) 4704 8731



STARTERS

Woodfired Garlic Bread

1/2 loaf	\$ 8.00
full loaf	\$ 16.00

Melon Bruschetta

Served with lemon myrtle, ricotta, grana padano and red radish	\$ 16.00
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Trio of Dips

Woodfired bread served with ricotta, hummus and beetroot dip	\$ 20.00
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Baked Brie

Woodfired bread, cherry tomatoes, fig jam and balsamic glaze	\$ 24.00
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Grilled Prawns

Grilled prawn tails in chilli a garlic napoli sugo. Served with woodfired bread	\$ 29.00
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Grazing Platter

Warm olives, feta, brie, sundried tomato, pickled vegetables, melon, bread, hummus and beetroot dip.	\$ 28.00
ADD ONS:	
Deli meats - salami, ham and prosciutto	\$ 9.00
Woodfired bread	\$ 8.00

Warm Marinated Olives

Marinated in citrus evo	\$ 10.00
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Pork Belly Bites

Sticky pork belly bites with plum sauce, buffalo aioli and roasted sesame seeds	\$ 19.00
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Duck Liver Pate

Served with shiraz jelly, pickled onions and woodfired bread	\$ 19.00
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Henry's Chicken Wings

in Canadian Maple, Buffalo, Louisiana and Blue Cheese sauce	\$ 18.00
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Arancini

Three truffle, mushroom arancini served on Napoli sugo and grana padano	\$ 20.00
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Beef Brisket Loaded Fries

Pulled beef brisket and mozzarella	\$ 16.00
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Salt and Pepper Squid

Flash-fried squid with citrus aioli	\$ 18.00
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CHEFS SPECIALS

Pork Belly

Served with Paris mash, braised red cabbage and red wine jus.	\$ 32.00
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Lamb shoulder

Served on roasted root vegetables, mashed potato and red wine jus.	\$ 32.00
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Pan-fried Barramundi fillet

Humpty Doo Barramundi served on a miso jus, assorted mushrooms and prawn tails.	\$ 37.00
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Bangers and Mash

Grilled beef sausages on creamy potato mash, peas, Yorkshire pudding and gravy.	\$ 26.00
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Grilled Chicken

Bosciola sauce with bacon and chips.	\$ 30.00
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Henry's Smoked Meat Platter

Pork ribs, beef brisket, pork belly, chicken wings, chips, pickles and slaw with a side of smokey barbeque sauce.	\$49.00
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SALADS

Henry's Caesar Salad

Cos lettuce, garlic croutons, shaved parmesan, poached egg and parmesan crisp.	\$ 24.00
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Roasted Pumpkin Salad

Roasted pumpkin, semi-dried tomato, mixed leaf salad, feta, sunflower seeds and honey dressing.	\$ 26.00
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Rocket Salad

Rocket, parmesan, feta, with evo, sea salt and balsamic vinegar.	\$ 12.00
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ADD ONS:

Grilled chicken	\$ 9.00
Crumbed chicken	\$ 9.00
Prawns	\$ 13.00

SIDES

Fries

\$ 12.00

Coleslaw

\$ 12.00

Onion rings

\$ 12.00

Steamed Broccolini

\$ 12.00

Green Beans

\$ 12.00



FROM THE CHARGRILL

minimum MS2

250g Shorthorn Rump Steak \$ 32.00
Served with your choice of steamed seasonal greens and a jacket potato or fries and salad.

300g Shorthorn Scotch Fillet \$ 44.00
Served with your choice of steamed seasonal greens and a jacket potato or fries and salad.

220g Angus Beef Eye Fillet \$ 48.00
Served with your choice of steamed seasonal greens and a jacket potato or fries and salad.

SERVED WITH A CHOICE OF:

- Red Wine Jus
- Hollandaise Sauce
- Green Pepper Cream
- Dianne
- Mushroom Sauce
- Gravy

HENRYS SCHNITZELS

all served with coleslaw and chips

Chicken schnitzel \$ 28.00
300g chicken schnitzel crumbed in panko crumb.

Classic Chicken Parmagiana \$ 32.00
Chicken schnitzel topped with Napoli sugo, ham and cheese.

Chicken Caesar Parmagiana \$ 32.00
Caesar dressing, crispy bacon, parmesan and mozzarella cheese.

Chicken Parmagiana, Gamberi \$ 34.00
Chicken schnitzel topped with Napoli sugo, cheese and garlic prawns.

Chicken and Mushroom Parmigiana \$ 32.00
Chicken schnitzel with creamy mushroom and bacon.

WOODFIRED PIZZA

Garlic Cheese \$ 20.00
Garlic confit cheese.

Margarita \$ 22.00
Napoli sugo, mozzarella and fresh basil.

Vegetarian \$ 26.00
Napoli sugo, mozzarella, mushroom, capsicum, onion, spinach, pineapple, feta.

Chicken and Brie \$ 26.00
Chicken, brie, prosciutto, mushroom, basil and garlic sauce.

Meatlovers \$ 28.00
Pepperoni, sopressa, lamb, pulled beef, cajun BBQ sauce and cheese.

Truffle Mushroom \$ 28.00
Mushroom, truffle, brie and sage.

Chilli Prawn \$ 30.00
Garlic chilli prawns, olives, Napoli sugo and capsicum.

The Greek \$ 28.00
Lamb shoulder, feta, Napoli sugo, mint, red onion, rocket.

Hoisin Pork Belly \$ 28.00
Hoisin base with sliced pork belly, spinach, coriander, shallots and sesame seeds.

Supreme \$ 28.00
Pepperoni, sopressa, capsicum, mushroom, Napoli sugo, olives, ham, pineapple.

SMOKED MEATS BY HENRYS

The Duo \$ 36.00
500g meat serve with TWO choices of meat with chips, slaw, pickles and smokey barbeque sauce

The Trio \$ 55.00
750g meat serve with THREE choices of meat with chips, slaw, pickles and smokey barbeque sauce

The Quad \$ 68.00
1kg meat serve with FOUR choices of meat with chips, slaw, pickles and smokey barbeque sauce

Your choice of meats:

- Beef Brisket
- Pulled Beef
- Beef Ribs
- Pork Ribs
- Pork Belly
- Pulled Pork
- Grilled Chorizo
- Smoked Wings

BURGERS

****Made in-house with 180g Beef Brisket patties****



The Henry \$ 24.00
*Beef patty, bacon jam, burger cheese, beetroot, lettuce, pickles, red onion and mayo.

The Big Mitch \$ 24.00
*Beef patty, bacon, lettuce, double cheese, pickles, red onion and Henrys' Special Sauce.

The Kahuna \$ 24.00
*Beef patty with pineapple, lettuce, bacon, cheese, tomato, aioli and bacon jam.

The Bar Burger \$ 24.00
Chicken schnitzel, brie, lettuce, aioli, cheese.

The Plant Burger \$ 25.00
Henrys homemade potato and zucchini patty with tomato, beetroot, lettuce and onion rings.

The Pork Belly \$ 24.00
Pork belly with bacon, coleslaw and chipotle mayonnaise.

The Three Quarter Pounder \$ 28.00
*2 Beef patties, double cheese, bacon, bacon jam, tomato sauce, mustard and red onion.

Spicy Chick \$ 26.00
Grilled chicken, chilli oil, cheese, lettuce mayo and bacon.

The Scotch \$ 27.00
150g scotch fillet with cheese, Japanese mayo, lettuce and chipotle guacamole.

From the Sea \$ 34.00
Battered barramundi, lettuce, tomato and Japanese mayo.

PASTA

Chicken and Mushroom Rigatoni \$ 27.00
Rigatoni pasta with poached chicken, truffle mushroom and a cream truffle sauce.

Bolognese Rigatoni \$ 26.00
Rigatoni bolognese with veal mince, basil, rosemary, Napoli sugo and parmesan.

Linguine Gamberi \$ 38.00
Served with prawns in a chilli, garlic and cherry tomato sauce.

Lamb Ragu \$ 32.00
Pappardelle Lamb Ragu in a Napoli sugo with toasted pine nuts and wilted spinach.

Mushroom Risotto \$ 27.00
Homemade risotto with spinach and baked ricotta.
Add chicken \$ 9.00

Henrys Beef Lasagne \$ 28.00
Served with a rocket and parmesan salad and chips.

KIDS MEALS

****Served with a soft drink or juice and ice cream****

Chicken Nuggets \$ 15.00
Served with chips and tomato sauce

Bolognese \$ 15.00
Rigatoni bolognese served with parmesan

Fish and Chips \$ 15.00
Battered fish with chips and tomato sauce

Napolitana Pasta \$ 15.00
Rigatoni Napolitana served with parmesan

DESSERT

Sticky date Pudding \$ 16.00
Rich sticky date with butterscotch sauce. Served with ice cream and strawberries.

Apple Crumble \$ 16.00
Served with vanilla ice cream.

Pavlova \$ 10.00
Served with whipped cream, seasonal berries, passionfruit and pavlova ice cream.

Charcuterie Board \$ 18.00
Kingsland Cheddar, South Cape Blue Vein, South Cape Brie, Grapes, seasonal berries and fig jam.

Creme Brulee \$ 14.00
Served with Mascarpone cream and raspberries.

Homemade Churros \$ 14.00
Served with chocolate ganache, butterscotch sauce and vanilla ice cream.



COCKTAILS

Aperol Spritz \$ 20.00
Aperol, Prosecco and soda

Spicy Margarita \$ 20.00
Chilli Infused Tequila, Cointreau and Lime

French Martini \$ 20.00
Chambord, Vodka, Pineapple and Lime juice

Lychee Martini \$ 20.00
Vodka, Lychee Liqueur and Lychee Juice

Watermelon Sour \$ 20.00
Vodka, Watermelon Liqueur and Monin, egg whites

Reggae Rum Punch \$ 20.00
Light and Dark Rum, Orange, Pineapple and Lime Juice, Grenadine

Toblerone \$ 20.00
Baileys, Kahlua, Frangelico, Creme de Cacao, Milk, Chocolate Sauce, Whipped Cream

Negroni \$ 20.00
Bombay Sapphire, Campari, and Vermouth

Old Fashion \$ 20.00
Buffalo Trace Bourbon, Maple Syrup, Orange Bitters

MOCKTAILS

Lychee Blossom \$ 10.00
Lychee Juice, Rose Monin, Soda and Lemonade

Sunset \$ 10.00
Cranberry, Orange and Lime Juice

Shirley Temple \$ 10.00
Ginger Ale, Lime Juice and Grenadine

LIQUEURS

Midori \$ 10.00

Chambord \$ 10.00

Baileys \$ 10.00

Ameretto \$ 10.00

Southern Comfort \$ 10.00

Alize \$ 10.00

VODKA

Wyborowa \$ 10.00
House

Grey Goose \$ 15.00

Belvedere \$ 15.00

WHISKY

Johnnie Walker - Red \$ 10.00
House

Johnnie Walker - Blue \$ 32.00

The Ardmore \$ 15.00

Glenfiddich 12yr \$ 15.00

Jameson \$ 15.00

BOURBON

Jack Daniels \$ 10.00
House

Buffalo Trace \$ 12.00

Gentleman Jack \$ 14.00

Woodford Reserve \$ 15.00

TEQUILA

Espolon Blanco \$ 10.00
House

Patron Reposado \$ 15.00

GIN

Bombay Sapphire \$ 10.00
House

Tanqueray \$ 12.00

Hendricks \$ 15.00

RUM

Bacardi \$ 10.00
House

Bundaberg \$ 10.00

Mount Gay Eclipse \$ 12.00

Sailor Jerry \$ 12.00

Malibu \$ 10.00



TAP BEERS

Great Northern 3.5% ABV	\$ 9.00
Young Henrys Lager 4.2% ABV	\$ 10.00
Coopers Pale Ale 4.2% ABV	\$ 10.00
Pirate Life Pale Ale 4.4% ABV	\$ 10.00
Balter XPA 5% ABV	\$ 12.00
Sapporo 5% ABV	\$ 12.00

BOTTLED BEER

James Boag Light 2.4% ABV	\$ 9.00
Corona 4.5% ABV	\$ 10.00
Somersby Apple Cider 4.5% ABV	\$ 10.00
Peroni - non alcoholic 0.0% ABV	\$ 10.00

COFFEE, TEA & SHAKES

Latte	\$ 4.50/5.50
Flat White	\$ 4.50/5.50
Cappucino	\$ 4.50/5.50
Long Black	\$ 4.50/5.50
Piccolo	\$ 5.00
Espresso	\$ 4.00
Macchiato	\$ 4.50/5.50
Hot Chocolate	\$ 5.50/6.00
Chai Latte	\$ 5.50/6.00
Iced Latte	\$ 6.00
Iced Coffee Coffee, Milk and Ice Cream	\$ 10.00
Tea English Breakfast, Earl Grey, Chamomile, Peppermint, Green, Lemon and Ginger	\$ 5.00
Milkshakes Vanilla, Strawberry, Caramel, Chocolate	\$ 10.00
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ALTERNATIVE MILK + \$1	ADD ONS + \$0.50
Almond, Oat, Soy and	Extra shot
Lactose free	Syrups - Hazelnut, Caramel, Vanilla

WHITE WINE & ROSE

Vivo Moscato Riverina, VIC	\$ 10/34
De Bortoli Chardonnay Regional Reserve, Yarra Valley, VIC	\$ 12/42
Bella Viva Pinot Grigio King Valley, VIC	\$ 12/42
3 tales Sauvignon Blanc Marborough, New Zealand	\$ 12/42
Dal Zotto Rosato Rose King Valley, VIC	\$ 14/45

RED WINE

De Bortoli Pino Noir Regional Reserve, Yarra Valley, VIC	\$ 12/42
De Bortoli Merlot Wine Makers Selection, King Valley, VIC	\$ 10/34
De Bortoli Shiraz Heathcote, VIC	\$ 14/50
Vivo Cabernet Sauvignon Longhorne Creek, SA	\$ 10/34
La Boca Malbec Mendoza, Argentina	\$ 60.00
Two Hands Shiraz Barrosa Valley, SA	\$ 65.00

CHAMPAGNE & SPARKLING

De Bortoli Prosecco King Valley, VIC	\$ 10/38
Veuve Ambal Cuvve Rose Wine Makers Selection, King Valley, VIC	\$ 42
Veuve Cliquot Champagne Heathcote, VIC	\$ 135

SOFT DRINKS & JUICES

Pepsi / PepsiMax	\$ 5.50
Lemonade / Squash	\$ 5.50
Ginger Ale	\$ 5.50
Soda / Tonic	\$ 5.50
Lemon Lime Bitters	\$ 6.50
Juice Orange, Apple, Cranberry, Pineapple	\$ 6.50
Red Bull	\$ 7.00



HENRYS

3 COURSE SET MENU

\$44pp

** no minimum people required **

ENTREE

Arancini

Truffle mushroom arancini with a tomato sugo and grated grana padano

Flash Fried Squid

Flash-fried squid with citrus aioli

Pork Belly

Sticky pork belly bites with plum sauce, buffalo aioli and roasted sesame seeds

MAINS

YOUR CHOICE OF:

Grilled Chicken or Crumbed Chicken

Barramundi

250G Rump Steak

SERVED WITH YOUR CHOICE OF SIDES:

Chips and Salad

Seasonal Greens and Jacket Potato

ADD A SAUCE:

Gravy

Mushroom

Housemade Sugo

Peppercorn

Dianne

Hollandaise

Red wine Jus

Chefs Vegetarian Pasta of the Day (V)

DESSERT

Sticky Date

Served with butterscotch sauce and ice cream

Pavlova

Served with seasonal berries and whipped cream (GF)

Creme Brulee

Served with Mascarpone cream and raspberries



HENRYS

ITALIAN SHARING MENU

\$38pp

**** minimum 2 people | choose one from each section ****

ENTREE

Arancini

Truffle mushroom arancini with a tomato sugo and grated grana padano

PASTA

Chicken and Mushroom Rigatoni

Served in a creamy white sauce

Mushroom Risotto

Homemade risotto with spinach and baked ricotta. Add chicken

Rigatoni Bolognese

Rigatoni bolognese with veal mince, basil, rosemary, Napoli sugo and parmesan

Henrys Beef Lasagne

Served with a rocket and parmesan salad and chips

PIZZA

Margherita

Napolitana Base, mozzarella and fresh basil

Meat Lovers

BBQ base, pepperoni, ham, salami, sopressa and mozzarella

Supreme

Napolitana base, mushrooms, onion, olives, capsicum, ham, salami, sopressa and pineapple

Vegetarian

Napoli sugo, mozzarella, mushroom, capsicum, onion, spinach, pineapple, feta

SALAD

Garden Salad

Rocket and Parmesan Salad