LITTLE HENRI MENU



GOOD MORNING

MCHENRI | 12

Bacon, egg, cheese & apple relish in a brioche bun (gfo) Add Avocado | 5

TURKEY BAGEL | 15

With turkey, cranberry sauce, cream cheese, semi sun-dried tomato (gfo) Add Avocado | 5

COCONUT CHIA PUDDING | 23

Homemade granola served with berry compote, seasonal fruit, mango coulis and chia seed pudding (vg) (gf)

CROQUETTES BENEDICT | 24

Potato croquettes, poached eggs, spicy hollandaise and crispy kale, served with roasted mushroom or bacon (v) Add toast | 3.5

TURKISH EGGS | 23

Lemon and garlic labneh, ezme, poached eggs, with coconut chilli oil, fried leek and Turkish bread (v)

BREAKFAST BRUSCHETTA | 25

Marinated cherry tomato, basil pesto, pickled onion, sliced raddish, dehydrated olives, Fior di latte cheese, crispy basil, balsamic glaze with sourdough toast (v) (gfo) Add egg |4 or bacon | 6.5

SPACE FOR YOUR
CELEBRATIONS.
FOR MORE INFORMATION:
EVENTS@LITTLEHENRI.COM.AU

HENRI'S FAVOURITES

ZUCCHINI & CORN FRITTERS | 24

With marinated cherry tomatoes, avocado, poached egg, harissa yoghurt & crispy chickpeas (v) Add bacon | 6.5 Add mushroom| 6.5

SMASHED AVO | 23

With whipped feta, cherry tomatoes, radish, saffron-infused hummus & crispy kale on multigrain (v)
Add egg | 4 or bacon | 6.5

BAKED BEANS | 24

Slow braised beans with marinated feta, crispy kale, poached egg on sourdough (v) (vgo) (gfo)
Add bacon or Chorizo | 6.5

CHILLI EGGS | 24

Scrambled egg folded with fresh chilli, Grana Padano and cheddar cheese, with house chilli caramel sauce on artisan bread roll (v, gfo) Add bacon OR chorizo | 6.5 Roasted Mushroom | 6.5

SWEET FAVOURITES

BISCOFF FRENCH TOAST | 24

topped with fairy floss, maple syrup, seasonal fruits and biscoff sauce and crumb (v)

NEW ORLEANS WAFFLE | 26

with Southern fried chicken, bacon and sweet maple chilli sauce

BUILD A BREKKY

EGGS ON TOAST | 14

2 eggs poached or scrambled or fried on sourdough toast (gfo) Build your own brekky and add sides

SIDES

Grilled chicken | 7.5
Chorizo | Mushroom | Bacon | 6.5
Halloumi | Chips | 6
Roast tomato | Croquettes |
Avocado | Spinach | 5
Hashbrown | Fetta | 5
Toast | 3.5
Egg | 4
Gluten Free Toast | 2.5
Apple relish | Condiments | 3

SANDWICHES

POACHED CHICKEN SANDWICH | 15

with celery, parsley, seeded mustard, baby spinach and mayo

TUNA SANDWICH | 15

with corn, celery, parsley, Spanish onion, chilli, mayo and green salad

VEGIE STACK | 18

Smashed avo, greens, sun-dried tomato, grilled zucchini and pumpkin on Turkish bread Add haloumi | 6

HENRI'S LUNCHBOX

FRIED CHICKEN BURGER | 26

Southern spiced fried crispy chicken, lettuce, tomato, slaw, American cheese and house-made chipotle sauce on brioche bun served with chunky chips Add Aioli | 2

PAN FRIED GNOCCHI | 26

Roasted pumpkin, green peas, pumpkin puree served with crushed walnuts, crispy sage & goat cheese (v)

THE REUBEN | 25

Corned beef with Russian dressing, fill pickles, pickled cabbage and Swiss cheese on toasted bread served with chips Add Aioli | 2

STEAK SANDWICH | 26

Marinated scotch fillet, lettuce, cheese, caramelised onion and served with chunky chips

SALT & PEPPER CALAMARI | 24 Elash fried calamari, served with

Flash fried calamari, served with Mediterranean salad and herbed mayo

SALADS & BOWLS

SUPERFOOD SALAD | 25

Kale, cherry tomatoes, charred corn, quinoa, radish, edamame, Grana Padano cheese, cashew cream and house dressing (v, vgo, gf) Add grilled chicken | 7.5 Add poached egg | 4

CAULIFLOWER SALAD | 24

Cauliflower, crispy chickpeas, pumpkin, spinach, radish and quinoa with French dressing (vg, gf)

POKE BOWL | 26

Warm Jasmine rice, red cabbage, broccoli, edamame, kimchi, daikon, pickled ginger, mushroom, with chilli mayo

TO SHARE

CHIPS | 9.5

Chunky chips with tomato sauce (v)

THE LITTLE ONES

KIDS UNDER 10 ONLY

Egg & cheese brioche | 9 Fish & chips | 9 Waffle & ice-cream | 12

SUGAR HIT

PLEASE SEE OUR CABINET OR ASK OUR STAFF



DIETARY REQUIREMENTS

gf = Gluten Free* | gfo = Gluten Free Option | v = Vegetarian | vg = Vegan | vgo = Vegan Option *We take the utmost care with gluten & nut free requests but we cannot guarantee that cross contamination will not occur

SUNDAY SURCHARGE IS 10% | PUBLIC HOLIDAY SURCHARGE IS 15% NO VARIATIONS, SUBSTITUTIONS OR SPLIT BILLS ON WEEKENDS

ALCOHOL

SPARKLING WINE

NV Taylor-Ferguson Prosecco | 10 | 45

WHITE WINE

Alexander Hill Sauvignon Blanc	10	39
Alexander Hill Moscato	10	39
Mansion House Bay Sav Blanc	12	50
Di Giorgio Chardonnay	12	50
Pasqua Pinot Grigio	l 10	l 45

RED WINE

Alexander Hill Shiraz-Cabernet	10	139
Vigna Stefani Pinot Noir	•	50
McLaren Shiraz	12	50

ROSE

Pasqua Rosato | 10 | 45

BEER & CIDER

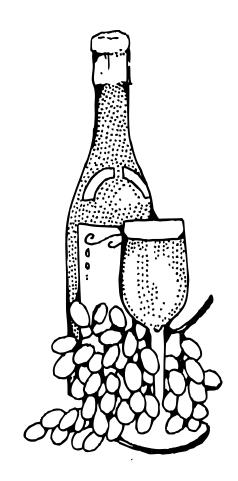
Peroni	9
Corona	9
Coopers Pale Ale	9
Little Creatures	10
Stone & Wood Larger	11
Somersby Apple Cider	9
Monteith Apple Cider	10

SPIRITS

Johnny Walker Red	10
Johnny Walker Black	12
Smirnoff Vodka	12
Gordon's Gin	12
Jim Beam Bourbon	12
Baccardi Rum	12
Jack Daniels	12

COCKTAILS

Mimosa	10
Aperol Spritz	15
Campari Spritz	15
Pimms Cup	15
Espresso Martini	18
Bloody Mary	15
Mojito	14
Virgin Mojito	9



NON-ALCOHOL

SOMETHING BUBBLY

LEMONADE / SODA WATER | 5
COKE / COKE NO SUGAR | 5
LEMON, LIME & BITTERS | 5.5
GINGER BEER | 5.5
KOMBUCHA | 6
SPARKLING MINERAL WATER 500mL | 5
SPARKLING MINERAL WATER 750mL | 7

JUICES

COCONUT WATER | 5
FRESHLY SQUEEZED JUICES | 7.5
CHOOSE: apple and/or orange

MILKSHAKES

MILKSHAKES | 7.5 chocolate, strawberry, vanilla

SMOOTHIES

COCOBERANA | 9

COCONUT, BERRIES, BANANA, HONEY & MILK

MANGO BLISS | 9

MANGO, ORANGE, MINT & PASSIONFRUIT

CLASSIC NERNERS | 8

BANANA, MILK & HONEY

GREEN ENERGY | 9

KALE, SPINACH, MANGO, BANANA, HONEY & ALMOND MILK

COFFEE

HOUSE BLEND:
ALLPRESS A.R.T. ESPRESSO ROAST
COLD BREW:
COLD, SLOW STEEPED BROWNS MILLS
DECAF:
ALLPRESS HAUS BLEND
MILKS:
FULL, SKIM, LACTOSE FREE,
SOY, ALMOND & OAT

TEA

ENGLISH BREAKFAST

EARLY GREY

CHAMOMILE FLOWER

LEMONGRASS & GINGER

PEPPERMINT LEAVES

CHINESE SENCHA GREEN TEA

CHAI SPICED TEA

NOT COFFEE

GOLDEN (TUMERIC) LATTE
MATCHA LATTE

STEEPED & SERVED OVER YOUR CHOICE OF MILK

LITTLE HENRI IS THE IDEAL SPACE FOR YOUR CELEBRATIONS FOR MORE INFORMATION EMAIL: EVENTS@LITTLEHENRI.COM.AU