

MENU

ENTREES

Warm Mixed Olives- 14

A delightful blend of Penfield four Australian olives, warmed to perfection and served with rosemary toasted sourdough. DF | GF optional

Warm Sourdough- 16

Crusted sourdough, paired with the exotic flavours of dukkah, caramelized balsamic, and olive oil. DF

Tasmanian Oysters- 5 each

Finger Lime: *Natural Tasmanian oyster, garnished with zesty finger lime and pepperberry ponzu. GF | DF*

Gratin-style: *Oven-baked oyster with smoked chorizo bacon, brie, and McHenry whisky BBQ sauce. GF*

Saltbush & Mountain Pepper Squid- 24

Crispy saltbush and mountain pepper squid served alongside a vibrant watermelon salad with fried shallots, fresh mint and basil, tossed in a tangy dressing. Accompanied by a zesty kunzea aioli. GF | DF

BBQ Queensland Tiger Prawns- 28

Succulent Queensland tiger prawns barbecued with a chermoula marinade, served alongside a refreshing tomato, coriander-cucumber salad and garlic aioli. GF | DF

Pork Belly Croquettes- 24

Pulled barbecued pork belly paired with caramelized onion and potato croquettes. Served with beetroot bacon relish, a fresh apple and fennel slaw and a lemon-herb aioli. GF | DF

MAINS

Steak Pomme Frites- 52

Satisfy your beef cravings with a Tasmanian Cape Grim 300g grass-fed scotch fillet, barbecued to your liking and served with thick-cut fries. Accompanied by chimichurri and fresh salad. DF | GF optional

Market Fish- Market Price

Local deep-sea fish, baked with a fragrant dukkah crust, served over a hearty blend of grains. Accompanied by a fresh, tangy salad of arugula, cherry tomatoes and radishes. Lightly dressed in a citrus vinaigrette. Finished with a coconut lime butter sauce. GF

Caribbean Jerk Chicken- 39

Indulge in our free-range BBQ grilled house-made Jerk chicken. Served with coconut rice and beans, caramelized plantains, and a vibrant pineapple salsa, finished with lime. GF | DF

Crispy Skin Salmon- 42

Seared crispy skin salmon served with a vibrant salad of sweet pear slices, creamy goat cheese, and a hint of Tasmanian pepper. Finished with pickled red onions, a honey-lemon vinaigrette, and drizzled with a fragrant basil and mint-infused oil. GF | DF optional

McHenry Beer Battered Fish- Market Price

Our beer-battered fish is served with a generous portion of fat chips, house-made tartare, and a crisp leafy garden salad.

BBQ Lamb Shoulder- 44

Tender BBQ lamb shoulder, slow-cooked and BBQ'd to perfection, served with a refreshing pomegranate couscous salad, sprinkled with dukkah. Accompanied by a creamy tahini yogurt and a zesty zhoug dressing for a burst of flavour. GF | DF optional

SHARING PLATTERS

Free Range BBQ Chicken- 70

Experience the full flavours of a brined, deboned chef signature chermoula chicken, served with a zesty lime garnish. GF | DF

Sharing Steak Au Poivre- 95

For the steak enthusiasts, a generous 600g on-the-bone Cape Grim grass-fed ribeye steak, flame-grilled to your liking, accompanied by a creamy pepper sauce. GF

SIDES small 8 | large 12

Potato Fries

Crunchy fat fries, dusted with smoked kunzea and pepper berry salt, and served with truffle aioli. GF

Beetroot Salad

A delish combination of roasted beetroot, pomegranate, Australian feta, toasted walnuts, and baby spinach leaves. GF | DF optional

Broccolini

Enjoy our steamed broccolini, delicately flavoured with garlic butter and paprika smoked roasted almonds. GF | DF optional

BBQ Corn

Savor the spice-rubbed BBQ corn on the cob, served with a drizzle of aioli. GF | DF

DESSERTS

Cheese Plate- 25 for two

Treat yourself to a curated selection of 3 Tasmanian cheeses, such as Pyengana, Bream Creek, and Coal River. Served with crisp Lavosh, fresh berries, and an assortment of nuts. GF optional

Warm Brownie- 19

Decadent chocolate brownie, drizzled with raspberry coulis and hazelnut praline. Served with hot ganache and salted caramel ice cream. GF

Caramel Roasted Macadamia Cheesecake- 18

A decadent caramel roasted macadamia cheesecake with a rich chocolate Oreo crust, topped with crunchy caramelized macadamias. Served with a scoop of wattle seed ice cream.

OTB Affogato- 20

Indulge in a heavenly blend of Helleys Rd whisky cream liqueur, Van Diemen Creamery ice-cream, South Roast espresso, and dulce de leche. GF

PLEASE NOTE: A 15% surcharge will apply on public holidays and 10% on Sundays

GF: Gluten Free | DF: Dairy Free

VEGAN MENU

ENTREE

Saltbush & Mountain Pepper Cauliflower- 20

Crispy saltbush and mountain pepper cauliflower served alongside a vibrant watermelon salad with fried shallots, fresh mint, and basil, tossed in a tangy dressing. Accompanied by a zesty kunzea aioli.
GF

Warm Mixed Olives- 14

A delightful blend of Penfield four Australian olives, warmed to perfection and served with rosemary toasted sourdough. GF optional

Warm Sourdough- 16

Crusted sourdough, paired with the exotic flavours of dukkha, caramelized balsamic, and olive oil.

MAINS

BBQ Jackfruit- 34

Tender BBQ Jackfruit, slow-cooked and BBQ'd to perfection, served with a refreshing pomegranate couscous salad, sprinkled with dukkah. Accompanied by a creamy coconut tahini yogurt and a zesty zhoug dressing. GF optional

McHenry Beer Battered Not Fish- 32

Our beer-battered 'not fish' is served with generous portions of fat chips, house-made tartare, and a crisp leafy garden salad.

Jamaican Jerk Cauliflower- 34

Indulge in our BBQ grilled house-made Jerk cauliflower, served with coconut rice and beans, fried plantains, and a vibrant pineapple salsa, finished with lime. GF

DESSERT

Coconut Passion Fruit Panna Cotta- 17

Experience the tropical delight of passion fruit, lime, and fresh pineapple, paired with a delicate chickpea meringue and zesty finger lime. GF

OTB Affogato- 20

Indulge in a heavenly blend of a choice of liqueur, Van Diemen Creamery ice-cream, South Roast espresso, and Biscoff. GF

SIDES small 8 | large 12

Potato Fries

Crunchy fat fries, dusted with smoked kunzea and pepper berry salt, and served with truffle aioli.

Beetroot Salad

A delish combination of roasted beetroot, pomegranate, toasted walnuts, and baby spinach leaves. GF

Broccolini

Enjoy our steamed broccolini, delicately flavoured with garlic oil and paprika smoked roasted almonds. GF

BBQ Corn

Savor the spice-rubbed BBQ corn on the cob, served with a drizzle of aioli. GF

PLEASE NOTE: A 15% surcharge will apply on public holidays and 10% on Sundays

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