

MENU

ENTRÉES

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

Indulge in our crusted sourdough, paired with the exotic flavours of dukkah, caramelized balsamic, and olive oil. DF

Tassie Gold Blue Lagoon Oysters - 6 each

Finger lime: Freshly shucked Tasmanian oysters, garnished with zesty finger lime and a touch of gin. GF|DF

Gratin-style: Experience the richness of smoked chorizo bacon, brie, and McHenry whisky, all baked to perfection with our Tasmanian oysters. GF

Saltbush & Mountain Pepper Squid - 22

Indulge in the unique native flavors of saltbush and mountain pepper squid, complemented by a vibrant watermelon feta salad and a zesty kunzea aioli with a hint of lemon. GF|DF

BBQ Queensland Tiger Prawns - 28

Our succulent Queensland tiger prawns are barbecued to perfection with a chermoula marinade, served alongside a refreshing coriander-cucumber salad and garlic aioli. GF|DF

Pork Belly Croquettes - 24

Savor the tender Meander Valley, pulled barbecued pork belly paired with caramelized onion and potato croquettes. Served with a tantalizing beetroot bacon relish and aioli. GF|DF

MAINS

Steak Pomme Frites - 52

Satisfy your cravings with a Tasmanian Cape Grim 300g grass-fed scotch fillet, barbecued to your liking, and served with thick-cut fries. Accompanied by a rich mushroom sauce. GF

Market Fish - Market Price

Delight in our Mediterranean seared fish, featuring cherry tomatoes, fennel, olives and red pesto potatoes. Topped with a zesty salsa Verde, baby capers, and a lemon dill butter. GF

Caribbean Jerk Chicken - 39

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

Seafood Ceviche - 42

Indulge in our Seafood Ceviche with Queensland Prawns, Tasmania scallops, and market fish. Served in zesty saffron tiger milk, with corn salsa, cucumber ribbons, avocado and coriander salad.

McHenry Beer Battered Fish - Market Price

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

BBQ Lamb Shoulder - 44

Taste the succulence of marinated Wild Clover lamb, paired with a refreshing pomegranate freekeh salad, dukkah, and tahini yogurt. Served with a zhoug dressing. GF|DF optional

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

GF: Gluten Free | DF: Dairy Free

LARGE PLATES FOR TWO

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

SIDES Small 8 | Large 12

Potato Fries

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

Beetroot Salad

Delight in the combination of roasted beetroot, pomegranate, Australian feta, walnuts, and baby spinach leaves. GF|DF

Broccolini

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

BBQ Corn

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

DESSERTS

Cheese Plate – 25 for two

Indulge in 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 - 20

Satisfy your sweet cravings with our decadent chocolate walnut brownie, drizzled with raspberry coulis and hazelnut praline. Served with hot ganache and salted caramel ice cream. GF

Coconut Passion Fruit Panna Cotta - 17

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

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

DESSERT COCKTAILS

Bourbon Apple Pie Cocktail - 20

Warm up with our spiked hot apple cider, infused with cinnamon and bourbon, and topped with whipped cream and a sprinkle of cinnamon sugar.

Salted Caramel Hot Chocolate Martini - 20

Sip on our decadent hot chocolate martini, featuring caramel vodka and Kahlua, garnished with whipped cream, toasted marshmallows and a sprinkle of sea salt flakes.

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VEGAN MENU

ENTRÉES

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

Indulge in our crusted sourdough, paired with the exotic flavours of dukkha, caramelized balsamic, and olive oil. DF

Saltbush & Mountain Pepper Cauliflower - 20

Indulge in the unique native flavors of saltbush and mountain pepper cauliflower, complemented by a vibrant watermelon feta salad and a zesty kunzea vegan aioli with a hint of lemon. GF|DF

MAINS

BBQ Jackfruit - 34

Taste the succulence of marinated jackfruit, paired with a refreshing pomegranate freekeh salad, dukkah, and tahini coconut yogurt. Served with a 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 Tofu - 34

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

SIDES Small 8 | Large 12

Potato Fries

Indulge in our fat fries, dusted with smoked kunzea and pepper berry salt, and served with tomato sauce.
GF

Beetroot Salad

Delight in the combination of roasted beetroot, pomegranate, roasted pumpkin, walnuts, and baby spinach leaves. GF

Broccolini

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

BBQ Corn

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

DESSERTS

Coconut Passion Fruit Panna Cotta - 17

Experience the tropical delight of passion fruit, lime, and fresh pineapple, all 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.

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