

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 flavors of dukkah, caramelized balsamic, and olive oil. DF

Local Tasmanian Oysters - 5 each

Finger lime: *Freshly shucked Tasmanian oysters, garnished with zesty finger lime and pepper berry ponzu. 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

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

Chicken pan pie - 38

Tender chicken thighs in savory country style pan gravy topped with flaky puff pastry. Served with glazed Dutch carrots, broccolini and duck fat potatoes. GF|DF optional

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.

Lamb Korma - 36

A cozy and comforting Lamb Korma made with lamb shoulder, infused with Indian spices in a creamy and aromatic coconut curry. Served with saffron coconut rice, Naan Bread and a refreshing Indian chutney. GF|DF

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

*GF: Gluten Free | DF: Dairy Fr

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 flavored with garlic butter and paprika smoked roasted almonds. GF

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

Sticky Date Pudding 18

Sticky date pudding indulgence served with whisky butterscotch sauce, walnut cinnamon crumb and vanilla 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

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GF: Gluten Free | DF: Dairy Free

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

Cauliflower korma - 34

A cozy and comforting Korma made with cauliflower, infused with Indian spices in a creamy and aromatic coconut curry. Served with saffron coconut rice, Naan Bread and a refreshing Indian chutney. 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.

Lentil pan pie - 34

French lentils in savory country style pan gravy topped with flaky puff pastry. Served with glazed Dutch carrots, broccolini and oven roasted potatoes. GF optional

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

DESSERTS

Sticky Date Pudding - 17

Sticky date pudding indulgence served with toffee sauce, walnut cinnamon crumb, and coconut ice-cream. GF

OTB Affogato - 20

Indulge in a heavenly blend of a choice of liqueur, coconut ice-cream, South Roast espresso, and Biscoff.

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