

HENLEY'S

B R I S B A N E

— SPIRITS —

VODKA

Ketel One	Netherlands	\$12
Suntory Haku	Japan	\$13
Grey Goose	France	\$13
Tokki Lemongrass & Matcha	Australia	\$13
Belvedere	Poland	\$13
Ciroc	France	\$13

RUM

Sailor Jerry Spiced	USA	\$12
Lula	Australia	\$13
Kraken	Trin. & Tob.	\$13
Bundaberg Silver	Australia	\$13
Husk Coconut	Australia	\$13
Plantation Pineapple	Barbados	\$14

GIN

Tanqueray	England	\$12
Dutch Rules Thai Gin	Australia	\$13
Casa Pink	Australia	\$12
Bombay	England	\$13
Four Pillars Yuzu	Australia	\$13
Ink	Australia	\$13
Peddler's Gin Salted Plum	China	\$13
Archie Rose Sunrise Lime	Australia	\$14
Hendrick's	Scotland	\$14
Noosa Gin Strawberry	Australia	\$14
Roku Sakura	Japan	\$14
Jin Jiji Darjeeling	India	\$15

AGAVE

Casamigos Blanco	Mexico	\$13
Don Julio Blanco	Mexico	\$14
Casamigos Reposado	Mexico	\$15
Don Julio Reposado	Mexico	\$16
Amores Mezcal Verde Mom.	Mexico	\$15
Casamigos Mezcal	Mexico	\$16

WHISKY / WHISKEY

Johnnie Walker Black Label	Scotland	\$13
Glenfiddich 12yr	Scotland	\$14
Talisker 10yr	Scotland	\$16
Suntory Toki	Japan	\$13
Tenjaku	Japan	\$15
Hakushu Distiller's Reserve	Japan	\$25
Jameson	Ireland	\$12
Canadian Club 12yr	Canada	\$13
Bulleit	USA	\$13
Gentleman Jack	USA	\$13
Makers Mark	USA	\$14

APÉRITIF / DIGESTIF

Aperol	Italy	\$11
Campari	Italy	\$12
Chambord	France	\$13
Choya Golden Umeshu	Japan	\$12
Cointreau	France	\$13
Kahlua	Mexico	\$12
Madira Paan	India	\$13
Massenez Amaretto	France	\$12
Massenez Pandan	France	\$13
Fernet Branca (45ml)	Italy	\$13
Amaro Montenegro (45ml)	Italy	\$13

OTHER

Christian Drouin Calvados Sel.	France	\$14
Hennessy VS	France	\$15

HENLEY'S

B R I S B A N E

WINE

	150ml	250ml	Btl
SPARKLING			
Alpino Prosecco NV Alpine Valley, VIC	\$15	–	\$61
Ophelia Methode Traditionale Sparkling NV Adelaide Hills, SA	\$16	–	\$64
Maison Gamet ‘Rive Droite’ Brut Champagne NV Champagne, FRA	–	–	\$158

Montevento Pinot Grigio 2024 Veneto, ITA	\$15	\$23	\$61
Stuff & Nonsense Sauvignon Blanc 2024 Marlborough, NZ	\$16	\$25	\$69
Lightfoot & Sons Chardonnay 2024 Gippsland, VIC	\$17	\$27	\$74
Gold Sounds Moscato 2023 Riverland, SA	\$16	\$25	\$69

ORANGE & ROSÉ

Unico Zelo Esoterico Orange 2023 Riverland, SA	\$15	\$23	\$61
Ministry of Clouds Rosé 2024 McLaren Vale, SA	\$16	\$25	\$69

RED

Fleet Pinot Noir 2025 South Gippsland, VIC	\$17	\$27	\$74
Sven Joschke ‘La Eleanore’ Sangiovese 2025 Langhorne Creek, SA	\$16	\$25	\$69
Ottelia Cabernet Sauvignon 2021 Coonawarra, SA	\$16	\$25	\$69
Shady Lane Shiraz 2021 Heathcote, VIC	\$15	\$23	\$61

BEER & CIDER

Brouhaha Maleny [On Tap]	Lager	\$12	Peroni 0% Lager	Lager	\$10
Brouhaha Hinterland [On Tap]	Pale Ale	\$12			
Tiger	Lager	\$12	Ginger Beer		\$4.50
Asahi Super Dry	Lager	\$12	Tonic Water		\$4.50
Hawke’s Patio Pale	Pale Ale	\$13	Soda Water		\$4.50
Yulli’s Amanda Mandarin	IPA	\$13	Pink Lemonade		\$5.50
Stone & Wood Pacific	Pacific Ale	\$13	Lemon Lime & Bitters		\$5.50
Brouhaha Strawberry Rhubarb	Sour Ale	\$12	Orange Juice		\$5.50
Corona Lager	Lager	\$12	Coconut Water		\$5.50
			San Pellegrino Sparkling		
			Mineral Water (750ml)		\$9.00

H E N L E Y ' S

N I K K E I , J a p a n e s e / P e r u v i a n

C O C K T A I L S

- | | | | |
|--|----|---|----|
| 1. SUZY | 22 | 6. FRANCIS | 23 |
| <i>lemongrass & lychee vodka,
lemon, butterfly pea
light, floral and refreshing
with a delicate citrus lift.</i> | | <i>pineapple & tamarind rum,
white rum, passionfruit,
pineapple, tamarind
tropical, tangy and bright
with a sweet and sour twist.</i> | |
| 2. LUCINDA | 22 | 7. TRACY | 22 |
| <i>raspberry & goji vodka,
salted plum gin, lime, yuzu
vibrant, tart and juicy
with a zesty yuzu finish.</i> | | <i>jasmine, yuzu, thai basil gin,
aloe vera, lemon, thai basil
aromatic, crisp and herbaceous
with a refreshing citrus edge.</i> | |
| 3. RITA | 22 | 8. RANDY | 22 |
| <i>cherry, rosé, betel leaf vodka,
madira, lime, strawberry
bright and luscious
with a silky rosé twist.</i> | | <i>mango & matcha vodka,
tequila, yuzu, lemon
smooth, tropical and vibrant
with a citrusy green tea finish.</i> | |
| 4. FELICITY | 22 | 9. ZERO (NONE ALCOHOLIC) | 18 |
| <i>strawberry & chilli tequila,
aperol, lime, gochujang
sweet, spicy and perfectly balanced
with a smooth, lingering kick.</i> | | <i>pandan, coconut,
butterfly pea
tropical and silky
with a gentle sweetness
and floral lift.</i> | |
| 5. KHAN | 23 | 10. CERO (NONE ALCOHOLIC) | 18 |
| <i>coconut & pandan rum,
pandan liqueur, vanilla,
lactate, condensed coconut
creamy, tropical and
indulgent.</i> | | <i>fresh strawberry, mint & cream
sweet, creamy and refreshing
with a soft minty kiss.</i> | |

H E N L E Y S

NIKKEI, Japanese / Peruvian

NEIGHBOURHOOD FEAST

Designed for sharing

\$80 PER PERSON

Minimum 2 guests

TO SHARE

Furikake Fries

*Crispy fries, furikake seasoning,
Japanese mayo*

STARTERS

Karaage Chicken (GF)

*Kewpie mayo, togarashi,
sesame seeds & spring onion*

Edamame (V) (GF)

Lemon kosho dressing

MAINS

Chicken Teriyaki

*Charred chicken thigh glazed in teriyaki
with Japanese mayo & pickles*

Pork Belly

*Tender, juicy pork belly,
slowly simmered in an aromatic broth
with spices, ginger, garlic,
and soybean paste*

SIDES

Jasmine Rice

Fragrant and fluffy

Steamed Greens

Fresh greens, lightly steamed

*A relaxed shared dining experience
inspired by Japanese and Peruvian flavours.*

H E N L E Y ' S

N I K K E I , J a p a n e s e / P e r u v i a n

S I D E S



Steamed Greens \$5

Fresh greens, lightly steamed.

Jasmin Rice \$6

Fragrant and fluffy.

Side of Chips \$5

Crispy, golden and perfectly seasoned.

Dessert of the Day

freshly made in house

*A sweet finish, crafted daily with
the finest ingredients and a touch
of creativity.*



*Please ask our team for details
as it changes each day.*

STARTERS

Wagyu starter (A) (GF)	19
<i>Grilled Wagyu over rice balls with kimchi mayo and togarashi</i>	
8 Spice Calamari (A) (GF)	16
<i>Crispy calamari with an 8 spice blend of grounded oriental and Peruvian spices, lime aioli</i>	
Karaage Chicken (GF)	14
<i>Kewpie mayo, togarashi, sesame seeds and spring onion</i>	
Crispy Pork Belly Bites (A) (GF)	15
<i>Crispy pork belly, plum sauce, petit greens</i>	
Scallops – COLD (A) (GF)	9
<i>Hokkaido scallop, Peruvian yellow chillies, tigers milk dressing, red onion, toasted corn, coriander, chives</i>	
Scallops – HOT (A) (M)	9
<i>Crumbed scallops served with lime chives mayo</i>	
Eggplant (V) (GF)	9.50
<i>Deep fried eggplant glazed with miso caramel dressing and chives</i>	
Edamame (V) (GF)	9
<i>Lemon kosho dressing</i>	
Fries (V) (GF)	11
<i>Burnt nori, seasoning, Japanese mayo</i>	
Henley's Gyozas (A)	(3) 7 (6) 12
<i>Pork gyozas, vegetable option available dressed up with creamy yellow chilli dressing and chilli oil, and fried garlic</i>	

M A I N S

Chicken Teriyaki 28

*charred chicken thigh glazed in teriyaki
with aji amarillo, pickles, Japanese mayo*

Wagyu Signature 63

*Grilled to your like MB 8 300gm Wagyu flank,
dipped in dark shoyu and chilli oil,
sprinkled with garlic chips.*

Fresh Sashimi (A) 34

*Sourced Daily market fish sashimi,
with avocado, edamame,
freshly made jasmine rice,
finished with nori and spicy mayo*

Pork Chaufa 28

*Peruvian style fried rice (arroz chaufa)
with egg, spring onion,
soy sauce, sesame oil
gochujang pork*

Henley's Vegetarian Fried Rice 24

*A selection of sautéed vegetables with rice
and gluten free soy sauce
dusted with dehydrated chillies
and nori sheets*

Pork Belly 30

*Tender, juicy pork belly,
slowly simmered in an aromatic broth
with spices, ginger, garlic,
and soybean paste.*

Steamed Fish (A) 38

*Delicate fish of the day, gently steamed
with ginger, garlic and white ponzu,
served on a bed of greens,
finished with fresh shallots and sesame oil*

Octopus (A) 26

*Grilled octopus with pickles
served on a bed of Peruvian chilli dressing*