

CHEF BANQUET MENU

7 dishes** ~ A shared selection of house favourites 62_{pp} GFO, VGNO, NF
'eg: crudo, garlic pita, green beans, arancini, karaage chicken, ragu, salad'

9 dishes** ~ A premium selection shared of house favourites + sweets 72_{pp} GFO, VGNO, NF
'eg: crudo, whipped ricotta, green beans, arancini, karaage chicken, pasta, porterhouse, salad, chips, dessert'

SHARE PLATES

Caviar 'bump', Kaviari 'Osciétre Prestige', Paris	15	GF, DF, NF
Oysters, Smoky Bay, S.A.(6)	30	GF, DF, NF
	~ Natural, shallot mignonette, lemon	28
	~ Nori Butter	33
	~ Kilpatrick	11
'Garlic bread' wood-fired pita, garlic, evoo, parmesan	19	V, NF, DFO
Whipped ricotta, mangrove honey, evoo, black pepper, lemon, fennel seed, wood-grilled pita	27	GF, DFO, NF
Barramundi crudo, togarachi, lime, shallot, sour cream, pineapple caramel vinaigrette, chive oil	24	DF, NF
S.A. king prawn toast, spring onion, spicy mayo, coriander, sesame seeds	20	GFO, DF, NF
Crispy fish tacos, charred pineapple salsa, Singapore chilli sauce, kewpie, coriander	17	GFO, VGN
Crispy cauliflower tacos, chilli jam, bean sprouts, vegan mayo, chives	20	GF, V, DFO, NF
Green beans, chilli, garlic, miso, toasted sesame	19	NF
Truffle mushroom arancini, aioli, parmesan, chives	17	GF, VGN, NF
Salt & pepper fried tofu, sesame, crispy chilli, whipped edamame, micro herbs, fried shallot	23	GFO, DF, NF
Fried karrage chicken, spicy mayo, chives	26	GF, DFO, NF
Beef carpaccio, shallot, chives, evoo, grana padano, dijonaise	39	GFO, NF
Charcuterie – Taleggio (50g), Manchego (50g), cacciatore, lavosh, pickled onion, olives, fig chutney		

PASTA

Spinach gnocchi, garlic, chilli, salsa verde, grana padano	34	GFO, V, VGNO
Linguine, Two Gulf's' S.A. blue swimmer crab, lemon butter, confit garlic parsley, chilli	45	DFO, NF
Pappardelle, 'Nonna's style' slow cooked beef ragu, chilli	38	NF, DFO

LARGER

Charred broccoli steak, green puree, chilli oil, green beans, white bean crisps	31	GF, VGNO
Pan seared skin on barramundi, white bean puree, salsa verde, green oil	36	GF, NF, DFO
Salt & pepper squid, chilli, kaffir lime, bean shoots, fried shallot, nuoc cham dressing	36	GFO, DF, NF
Tempura 'fish 'n' chips', wombok slaw, chips, tartare, lemon		
	~ Blue Grenadier	29
	~ Flat Head	38
Chicken katsu sando, tonkatsu, wombok slaw, chips	29	DF, NF
Wood-grilled beef burger, cheese, pickle, lettuce, tomato, kewpie, tomato sauce, onion, bacon, chips	29	DFO, NF
Chicken schnitzel, wombok slaw, dijon mustard, chips	29	DF, NF
+ Bone Roasted Gravy / Creamy Peppercorn Gravy / Truffle Mushroom Gravy	3	NF
+ 'Parmi' tomato sugo, mozzarella	3	NF
Wood-grilled 'Yard Stick' Sirloin (400g), broccolini, confit garlic butter, red wine jus	48	NF, GF
Wood-grilled Angus porterhouse (300g), roast garlic jus, chips	58	GFO, DF, NF
Wood-grilled MSA tomahawk, roast garlic jus, wok fried beans, chips ~ see staff for available weights	P.O.A	(14 per 100g) GFO, DFO, NF

SIDES

Wood-grilled pita	6	NF, DF
Hot chips	11	DF, NF
Mixed leaves, shallot, dijon lemon dressing	10	GF, DF, NF, VGN

F. Y. I. <3

PLEASE ORDER VIA QR CODE OR AT THE BAR

Please advise our staff of any allergies or preferences. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten.

** Menu subject to change (based on availability and seasonality). Credit-card surcharges apply. 10% Sunday surcharge apply. 15% Public holiday surcharge apply.

Pricing subject to change (based on availability and seasonality). No outside food or drink allowed onsite.

HENLEY HOUSE

YOUR SEASIDE PAVILION

SAUCES

Kewpie / Tomato sauce	2 GF, DF, NF, V
Tartare / Spicy Mayo / Aioli / Chipotle Mayo	3 GF, DF, NF, V
Bone Roasted Gravy / Creamy Peppercorn Gravy / Truffle Mushroom Gravy	3 NF, DFO

AFTER

Oven baked Portuguese custard tart	6 V, NF
Classic Tiramisu	18
Affogato / ice-cream, espresso	11 GFO, NF, V
Liqueur affogato / ice-cream, espresso, Frangelico	19 GFO, V

KIDS < 12YRS (\$10 kids meals available from Monday – Friday via QR code)

Chicken nuggets, chips, tomato sauce	14 DF, NF
Beef burger, cheese, chips, tomato sauce	15 NF
Linguine, tomato sugo, parmigiano	14 DFO, NF
Tempura Fish, chips, tomato sauce	15 GFO, NF, DF



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COCKTAILS

Margarita: Tequila, Ambra Triple-Sec, Lemon, + your choice of; Classic Mango Coconut Spicy			21
Spritz: Liqueur, Prosecco, Soda, Garnish, + Your choice of; Aperol Limoncello Blood Orange			19
Strawberry Mojito: Rum, Mint, Lime, Soda, Strawberry			19
Piña Colada: Pluto White Rum, Coconut, Pineapple, Lime			19
Negroni: Campari, Tanqueray Gin, Maidenii Vermouth, Orange			22
Espresso Martini: Vodka, Kahlua, Vanilla Galliano, Espresso			22
Sangria Rosso: Vino, Cinnamon Whiskey, Orange Juice, Fruit			18
Martini: Grey Goose Vodka or Hendricks Gin Dirty or Dry			25
Bloody Mary: Grey Goose Vodka, Tomato Juice, Worcestershire, Pickles, Lemon, Tajin			22
Bottomless Booze: 2 hours, unlimited See staff for inclusions, T&C's			65pp



TAP BEER

Lager, Sapporo, Hokkaido Japan	286ml	670ml	1.7L
	12	16	40
	426ml	670ml	1.7L
Aussie Lager, Coopers, Adelaide SA	10	13	30
Pacific Ale, Coopers, Adelaide SA	9	12	30
Pale Ale, Coopers, Adelaide SA	9	12	30
Mild Ale, Coopers, Adelaide SA <i>(not available on beachfront or rooftop)</i>	9	12	30
Sparkling Ale, Coopers, Adelaide SA <i>(not available on beachfront or rooftop)</i>	11	14	30

PACKAGED BEER + FRIENDS

Lager, Corona, Mexico	12
Mild Ale, Coopers, Adelaide SA <i>(only available on beachfront or rooftop)</i>	9
Sparkling Ale, Coopers, Adelaide SA <i>(only available on beachfront or rooftop)</i>	12
XPA, Coopers, Adelaide SA	10
DRY Lager, Coopers, Adelaide SA	9
Stout, Coopers, Adelaide SA	12
Apple Cider, Barossa Cider Co., Barossa Valley SA	12
Ginger Beer, Bowden Brewing, Bowden SA	12
Purple Hard Lemonade 'Yeet', Bowden Brewing, Bowden SA	12
Classic Hard Lemonade, Five Eleven Distilling, Adelaide SA	12

SPIRITS (served with your choice of Fever Tree mixer – see below)

VODKA: Grey Goose 15 Belvedere 17 Comte De Grasse Rose 15
GIN: Tanqueray London Dry 12 Hendricks London Dry 15 78° Sunset 14 23 rd St Violet 14 Seven Season Bush Apple 16 Haymans Sloe 14 Never Never Oyster Shell 15 Never Never Triple Juniper 15 Seven Seasons Green Ant Gin 16 23 rd St Signature 14
TEQUILA+: Patron Blanco 16 Tromba Blanco 14 1800 Coconut 14 400 Conejos Mezcal 14 Agavero 12
RUM: Bacardi 11 Sailor Jerry Spiced 11 Plantation Pineapple 15 Plantation Australia 22 Malibu Coconut 11 Mad Monkey Pure Single 25
WHISKEY+: Grants 11 Jack Daniels 11 Johnny Walker Black Label 12 Johnny Walker Red Label 11 Fireball 10 Canadian Club 12 Bulleit Rye '96 14 Toki Suntory 12 Chivas Regal 12yr 12 Chivas Regal Extra 13yr 15 23 rd St Hybrid 15 23 rd St Australian 15 Shinobu The Koshi-No 10yr 48 23 rd St Hybrid 15 23 rd St Australian 15 Starwood Two-fold Double Grain 12 That Boutiquey Whiskey Co. Single Malt 30 Sullivans Cove Single Malt Rare Double Cask 80 St Agnes V.S 12 Jim Beam 11 Bulleit Rye 12 Buffalo Trace 12
COGNAC: Hennessy VS 13 Hennessy VSOP 17
DIGESTIVES & LIQUEURS: Aperol 10 Campari 10 Pimms 10 Amaro Montengero 10 Amaretto 10 Frangelico 10 Kahlua 10 Baileys 10 Ambra Limoncello 10 Fernet Branca 12 Branca Menta 12 Cointreau 12 Galliano Sambuca 12 Galliano Vanilla 12 Galliano Black Sambuca 12 Chambord 12 Yellow Chartreuse 12 Green Chartreuse 15 Alize 12

NON-ALCOHOLIC

Soft Drink: Coke Coke No Sugar Lemonade Lemon Squash Raspberry Lemonade	5
Lemon Lime Bitters Soda Lime Bitters Red Bull	6
Fever Tree: Mediterranean Tonic, Grapefruit Soda Lime & Yuzu Soda Sicilian Lemon Soda Ginger Beer Dry Ginger Ale	6
Lager, Hiatus, <0.5%, Bondi NSW	10
Pale Ale ZERO, <0.5%, Coopers, Adelaide South Australia	9
Tropical Mocktail: Seasonal fruit juices	15
Aperol-less Spritz: Lyres Italian Spritz, Soda, orange	15
Prosecco, <0.5%, Zero Hour, Abbotsford VIC	g 9 b 39
COFFEE +: Espresso Macchiato Latte Piccolo Flat White Cappuccino Mocha Chai Matcha	5
TEA POT: English Breakfast Earl Grey Honeydew Green Lemongrass & Ginger Peppermint Chamomile	5
+ Alt Milk: Oat Milk Bonsoy Soy Milk Lactose Free Milk Almond Milk	1.5
+ Decaf Iced Large Syrup: Vanilla Hazelnut Caramel	1.5

WINE

FRENCH CHAMPAGNE

	150ml	250ml	Bottle
Pinot, Pinot Meunier, Chardonnay, Brut 'NV' Pol Roger, Epernay France	30	40	180
Pinot, Pinot Meunier Chardonnay, Brut Prestige 'NV' Taittinger, Reims France			150
Pinot, Pinot Meunier Chardonnay, Brut Rose 'NV' Pol Roger, Epernay France			299

SPARKLING

	150ml	250ml	Bottle
Prosecco 'NV' Mojo, AUS	10	16	49
Prosecco D.O.C. Bandini, Italy			59
Chardonnay Pinot Noir '21 Deviation Road 'Loftia', Adelaide Hills SA			81
Frizzante 'NV' Whistler 'Fruit Tingle', Barossa Valley SA	9	15	45
Pinot Noir Pinot Gris Pinot Meunier 'NV' Paracombe 'Trio of Pinot', Adelaide Hills SA			79
Cuvee Premium Rosé 'NV' Jansz, Tasmania	15	25	75
Sparkling Nebbiolo Rosé '24 Longview 'Fortuna', Adelaide Hills SA			65
375ml Shiraz 'NV' Bleasdale, Langhorne Creek SA			35

WHITE WINE

	150ml	250ml	Bottle
Sauvignon Blanc '24 Mojo, Limestone Coast, SA	10	16	49
Sauvignon Blanc '24 Shaw & Smith, Adelaide Hills SA		16	26 76
Riesling '24 Chaffey Bros. 'Not Your Grandma's', Eden Valley SA		12	19 59
Riesling '24 Limefinger 'Learnings', Watervale SA			82
Piano '24 Sherrah, McLaren Vale SA			65
Vermentino '24 Gullyview Estate, Clare Valley SA			59
Pinot Gris '24 Vintelooper, Adelaide Hills SA		13	21 65
Pinot Grigio '24 Longview 'Queenie', Adelaide Hills SA		11	18 55
Petit Chablis '23 William Fevre, Burgundy France			99
Chardonnay '24 Ministry of Clouds, Adelaide Hills SA			79
Chardonnay '24 Vasse Felix 'Filius', Margaret River WA		15	25 75

ROSÉ

	150ml	250ml	Bottle
Rosé '24 Howard Vineyard, Adelaide Hills			51
Grenache Mourvedre '24 Chaffey Bros. 'Not Your Grandma's' Eden Valley SA			59
Grenache Carignan Cinsault Syrah '24 Rameau d'or, Cotes dem Provence France	14	24	72

RED WINE

	150ml	250ml	Bottle
Pinot Noir '24 Longview 'Twin Palms', Adelaide Hills SA	15	25	75
Pinot Noir '24 Vintelooper, Adelaide Hills SA			79
Grenache '24 Yangarra, McLaren Vale SA	14	23	69
Grenache Mataro '24 Rockford 'Frugal Farmer', Barossa Valley SA			79
Grenache Shiraz Mataro '22 Torbreck 'The Steading', Barossa Valley SA			110
Grenache Shiraz Mourvedre '21 Kaesler 'Reach For The Sky', Barossa Valley SA			75
Tempranillo '23 Samuels Gorge, McLaren Vale SA			89
Tempranillo '23 Karman, Rioja Spain			65
Montepulciano '23 Poggio Anima, Abruzzo Italy	13	21	65
Barolo '18 Ca'Rome' Barbaresco Chiamanti, Piedmont Italy			210
Barbera '22 First Drop Wines, Adelaide Hills SA			61
Shiraz '23 Mollydooker 'The Boxer', McLaren Vale SA			79
Shiraz '22 Mollydooker 'Blue Eyed Boy', McLaren Vale SA			95
Shiraz '23 Torbreck 'Woodcutters', Barossa Valley SA			75
Shiraz '21 'Incognito' by Shaw + Smith, Adelaide Hills SA	14	23	69
Shiraz '21 Kaesler 'The Bogan', Barossa Valley SA			110
Shiraz '21 Rockford 'Basket Press', Barossa Valley SA			249
Shiraz '14 Rockfords 'Basket Press', Barossa Valley SA			599
Shiraz '23 Hentley Farm 'The Beauty', Barossa Valley SA			180
1.5L Shiraz '17 Vintelooper, Adelaide Hills SA			210
1.5L Shiraz '21 Torbreck 'The Struie', Barossa Valley SA			350
Shiraz Cabernet '21 Rockford 'Rod & Spur', Barossa Valley SA			129
Cabernet Sauvignon '22 Mojo, Coonawarra SA			49

Tawny 'NV' Rockford 'P.S. Marion', Barossa Valley	75ml		
	18		