

SMALL PLATES *Just to peck on.*

The Hen's Pecking Plate (for 1 or 2)

Served with chicken liver pate, chorizo, aged cheddar, pork belly terrine, caramelised onion, mixed olives, pickles & sour dough \$17 | \$34

Pesto Bread

Warm local olives, chorizo & Danish feta, pesto & parmesan bread \$15

That's So Corny

Corn, ginger & miso butter, fresh chilli, coriander, lime & fried shallots \$14

Fish Taco (2)

Beer battered Whiting, avocado, chipotle aioli, pico de gallo, fresh chilli & lime in a soft tortilla \$16

Crispy Squid Tentacles

Chilli salt, panzanella salad, black sesame & lime aioli \$16

Saganaki (Fried Cheese)

Fried haloumi, sumac, pomegranate, mint, parsley & Greek yoghurt \$14

Take a Bao (3)

Sticky BBQ pork, soy caramel mayo, pickled carrot, coriander & chilli in a soft steamed bun \$16

Bumnuts

Beer battered jalapeños, cream cheese filling & sour cream \$10

BIG PLATES *Heavy pecking.*

Market Fish

Grilled local fish, pea & lemon puree with The Hen's potato & bacon salad \$MP

Beer Battered Whiting

Beer battered Shark Bay Whiting, chips & garden salad \$27

The Hen's Classic Pork Belly

Slow cooked pork belly, truffle mash, local greens, mushroom sauce & crispy crackle \$32

350g Dry Aged Pitch Black Rump

Herb & parmesan potato cake, salsa verde, local greens & whipped dijon butter \$34

Slow Cooked Lamb Shoulder

Marinated in garlic & rosemary, blistered cherry tomatoes, lemon labneh & mixed leaf haloumi salad \$34

Chicken Parmy

Smoked ham, semi dried tomato fondue, chips & salad \$27

The Hen Burger

Buttermilk fried chicken, baby cos, pickle relish, sriracha mayo & chips \$26

Beef Burger

Charcoal bun, cheddar, bacon jam, fresh tomato, jalapeño mayo & chips \$26

Mushroom Burger (v)

Miso roasted mushrooms, smashed avocado, feta, pickled red cabbage, roast tomato aioli & chips \$23

KIDS *Chicks at play!*

Chicken Nuggets, Chips & Salad \$10

Fish & Chips \$10

Spaghetti Napoli \$10

Add juice & an icy pole to any kids meal \$3

* We will endeavour to cater for specialist dietary requirements, but due to the high volume nature of our kitchen we cannot guarantee 100% compliance. 10% surcharge applies on all public holidays.

PIZZA *From the big oven.*

*Gluten free pizza bases available

Diavola

Spicy pepperoni, bacon & jalapeños \$22

Pulled Pork

Pulled Pork, pineapple chutney & mozzarella \$22

Margherita (v)

Fresh tomato, basil & buffalo mozzarella \$19

Summer Chicken

Lemon & thyme chicken, artichoke, basil pesto & rocket \$22

BBQ

Spicy pepperoni, salami, bacon, mushroom, caramelised onion, olives & BBQ sauce \$23

Cheeseburger

Ground beef, mozzarella, American cheddar, caramelised onion, pickles, mustard aioli & white onion \$23

Portofino

Local prawns, baby spinach, red onion & bacon \$23

Mushroom (v)

Mixed local mushrooms, thyme, lemon, buffalo mozzarella & black truffle oil \$23

Pumpkin (v)

Spiced roast pumpkin, caramelised onion, pepitas, Danish feta, rocket & balsamic glaze \$19

Garlic Pizza Bread (v)

Confit garlic, Italian herbs & mozzarella \$14

SALADS & SIDES *Greens and Co.*

Beer Battered Chips (v)

Served with house-made aioli \$10

Wedges (v)

Served with sour cream & sweet chilli sauce \$12

Sweet Potato Fries

Served with house-made aioli \$14

Caesar Salad

Baby cos, continental bacon, shaved parmesan, boiled egg, garlic croutons & Caesar dressing \$19

Persian Salad (v)

Orange, lemon, coriander, blistered cherry tomatoes, feta & caramelised almonds \$18

Mixed Leaf Salad (v)

Sun-dried tomatoes, continental cucumber, red onion, mixed olives, fresh parsley & lemon dressing \$14

Local Grilled Asparagus Salad (v)

With smashed garlic chick peas, pickled red onion, black tahini yoghurt & baby spinach \$18

Add grilled chicken or smoked salmon to any salad \$6

Add avocado to any salad \$3

DESSERT *Don't be a chicken!*

Eatin' Mess

Seasonal fruit, Beth's fruity meringues, chantilly cream \$12

Chocolate Mousse

Dark chocolate mousse, freeze dried raspberries, fresh orange gel \$12

I Scream Sandwich!

Banana ice cream, coconut biscuit, smashed passionfruit meringue, toasted coconut \$12



Did you know you can **book online**?
Be sure to 'cluck' over to our website to secure a table for your next visit. For all the latest news & events, you can follow The Hen on **Facebook** and **Instagram**!

thehenleybrook.com.au



BEER

Fly the coop, it's beer a'cluck!

ON TAP

Middy | Pint

• *Staples* •

Little Creatures Pale Ale <i>Fremantle, WA, ABV 5.2%</i>	\$7 \$12
Little Creatures Rogers <i>Fremantle, WA, ABV 3.8%</i>	\$6 \$10
Carmel Apple Cider <i>Perth Hills, ABV 4%</i>	\$7 \$11
Brookvale Ginger Beer <i>Australia, ABV 4%</i>	\$7 \$12
Swan Draft <i>South Australia, ABV 4.5%</i>	\$5 \$9
Heineken <i>Melbourne, VIC, ABV 5%</i>	\$7 \$12
Homestead Heffe <i>Swan Valley, WA, ABV 5%</i>	\$6 \$11
Nail Red Ale <i>Bassendean, WA, ABV 6%</i>	\$6 \$11
Nail Golden Ale <i>Bassendean, WA, ABV 5%</i>	\$5 \$10
Kosciusko Australian Pale Ale <i>Blue Mountains, NSW, ABV 4.5%</i>	\$7 \$12
Colonial Kolsch <i>Margaret River, WA, ABV 4.5%</i>	\$6 \$11
Feral Hop Hog <i>Swan Valley, WA, ABV 5.8%</i>	\$6 \$11

Ask your beertender about our rotating guest ales!

TEA & COFFEE

Created by Yahava in Caversham.

Long Black, Flat White, Cappuccino, Latte, Macchiato, Espresso & Chai	
<i>Cup / single shot</i>	\$4
<i>Mug / double shot</i>	\$4.5
Iced Coffee / Iced Chocolate / Iced Mocha <i>Served with whipped cream & a scoop of vanilla ice cream</i>	\$5

Ask at the counter for our herbal tea selections!

JUICE

Juiced daily by Michael Brothers of Caversham.

Michael Brothers	\$6
------------------	-----

Ask for today's special juices!

PACKAGED

• *Tinnies* •

Emu Export <i>Australia</i>	\$7
Colonial Small Ale <i>Margaret River, WA</i>	\$9
Mountain Goat Summer Ale <i>Richmond, VIC</i>	\$9
Pirate Life Throwback <i>Hindmarsh, SA</i>	\$9
Young Henry's Cloudy Apple Cider <i>NSW</i>	\$9
Sapporo (650ml) <i>Japan</i>	\$13

• *Bottles* •

Sierra Nevada Torpedo <i>California</i>	\$11
Eagle Bay Kolsch <i>Eagle Bay, WA</i>	\$9
Bootleg Raging Bull <i>Margaret River, WA</i>	\$11
Gage Roads Single Fin <i>Palmyra, WA</i>	\$8
Matso's Mango Beer <i>Broome, WA</i>	\$9
Matso's Angry Ranga Chilli Beer <i>Broome, WA</i>	\$9
Matso's Ginger Beer <i>Broome, WA</i>	\$9.5
Crown Lager <i>Victoria</i>	\$9
Corona <i>Mexico</i>	\$9
Hahn Superdry 3.5% <i>NSW</i>	\$7
James Boags Premium Light <i>TAS</i>	\$7



WINE

Spread your wings! ENJOY A FAVOURITE OR TRY SOMETHING NEW.

RED

Glass | Bottle

House Red - Oakover Winery <i>2016 - Swan Valley, WA</i>	\$8 \$29
Little Yering Pinot Noir <i>2016 - Yarra Valley, VIC</i>	\$8.5 \$36
Sitella Shiraz/Grenache/Temp <i>2016 - Swan Valley, WA</i>	\$8.5 \$36
Pepperilly Cab Shiraz <i>2015 - Ferguson Valley, WA</i>	\$8.5 \$36
Charles Melton 'Father In Law' Shiraz <i>2015 - Barossa Valley, SA</i>	\$11 \$48
Rosily Vineyard Cabernet Sauv <i>2015 - Margaret River, WA</i>	\$9.5 \$42
Mandoon Grenache <i>2013 - Swan Valley, WA</i>	\$55
Mr Mick Cabernet Merlot <i>2013 - Clare Valley SA</i>	\$8.5 \$36
Howard Park Flint Rock Shiraz <i>2013 - Frankland River, WA</i>	\$55
De Alto Rioja Crianza <i>2012 - Spain</i>	\$44
• <i>Fortified</i> •	
John Kosovich Shiraz (500ml) <i>2009 - Swan Valley, WA</i>	\$10 \$66
Sittella Tawny NV (375ml) <i>Swan Valley, WA</i>	\$8 \$36

WHITE

Glass | Bottle

House White - Oakover Winery <i>2016 - Swan Valley, WA</i>	\$8 \$29
Rosily Vineyard SSB <i>2017 - Margaret River, WA</i>	\$9.5 \$42
Scorpius Sauvignon Blanc <i>2016 - Marlborough, NZ</i>	\$9 \$42
Stella Bella Sauvignon Blanc <i>2017 - Margaret River, WA</i>	\$10 \$44
Bellarmine Riesling (Dry) <i>2016 - Pemberton, WA</i>	\$9.5 \$42
Mandoon Verdelho Blend <i>2016 - Swan Valley, WA</i>	\$9.5 \$42
John Kosovich Chenin Blanc <i>2016 - Swan Valley, WA</i>	\$9.5 \$42
Little Black Dog Unwooded Chardonnay <i>2011 - Swan Valley, WA</i>	\$9 \$39
Xanadu 'DJL' Chardonnay <i>2016 - Margaret River, WA</i>	\$10 \$44
'The Family' Moscato <i>2017 - Mildura, NSW</i>	\$8.5 \$29
Valle Vitis Pinot Grigio <i>2016 - Friuli, Italy</i>	\$34
Pinelli Vermentino <i>2015 - Swan Valley, WA</i>	\$44

SPARKLING

Glass | Bottle

NV River Retreat Brut <i>Trentham Cliffs, NSW</i>	\$8 \$29
NV Sittella Rosé <i>Swan Valley, WA</i>	\$11.5 \$52
San Martino Prosecco <i>Swan Valley, WA</i>	\$10 \$48
NV Leon Palais Blanc de Blanc <i>Cremant de Jura, France</i>	\$39
Yarrabank Cuvee <i>2010 - Yarra Valley, VIC</i>	\$75

ROSÉ

Glass | Bottle

Little Black Dog <i>2017 - Swan Valley, WA</i>	\$9 \$39
Pierre et Papa <i>2016 - Languedoc, France</i>	\$36

SPIRITS

In full flight.

Vodka, Gin, Tequila, Bourbon,
Scotch, Whisky, Rum
Available from The Hen House Bar \$10 - \$14

CLUCKTAILS

Nest level! Something to squawk about!

Caprioska <i>Vodka O shaken with lime, ice & simple syrup</i>	\$14
Aperol Spritz <i>Aperol topped with sparkling wine & soda</i>	\$14
Salty Bird <i>Goslings Rum shaken with Campari, cold pressed pineapple juice, lime & a pinch of salt</i>	\$15
Hazelnut Collins <i>Frangelico & fresh lime built over ice, lemonade & soda</i>	\$16
Melon Apple Fixx <i>Midori & Reposado Tequila shaken with cold pressed apple juice & lemon</i>	\$16
Classic Peach Bellini <i>River Retreat Sparkling Wine layered over puréed peaches</i>	\$12
Espresso Martini <i>Vodka O shaken with Kahlua & Yahava espresso coffee</i>	\$18

CLUCKTAIL JUGS

Minimum 2 guests, perfect for 4!

Hen House Sangria <i>Oakover Red Wine, lemonade</i>	\$29
Pimms On The Peach <i>Pimms No1, peach puree, lemonade & dry ginger ale</i>	\$32
Aperol Spritz <i>Aperol topped with sparkling wine & soda</i>	\$34

