

HENRY LEE'S

FOOD

Kewpie Doll (GF) 23

Seasoned sushi rice sprinkle with furikake, wrapped in fluffy and smoky scramble eggs topped with grill surimi and miso salmon salad, smoky spicy mayo and teriyaki sauce, seaweed salad, sprinkle of tobiko and togarashi and served with side of nori
Contains seafood, sesame, egg. Slightly spicy

Loverman 23

Grill Unagi Kabayaki (eel) served on sushi rice and mix salad with goma dressing, pickle radish, pickle ginger, crunchy seaweed, fried leek, onsen tamago (63 degree poached egg) with teriyaki sauce, sesame seed and lime togarashi.

ADD: Extra Unagi +9 Contains gluten, seafood, sesame

Still In Love (V) (Vegan option) 23

Green tea soba served with edamame bean, corn, pickle cabbage, seaweed salad, tomato medley, ribbon cucumber, pickle ginger, red radish, avocado, onsen tamago, furikake, and soba dressing

ADD: Extra Miso Salmon / Unagi +9 Contains gluten, egg

Benny Munro 22

Double seafood pancake served with house pickle, BBQ spice pull pork, Japanese mayo, Tonkatsu sauce, shaved bonito (katsuo bushi), pickle cucumber, poached egg and side of hollandaise sauce.

ADD: Extra Seafood Pancake +5 Contains gluten, seafood, pork, egg

Into My Arms 23

Triple corn fritter served with smash avocado, edamame, corn, tomato salsa, black tobiko, furikake, togarashi, topped with Smoky miso Salmon Aburi and poached egg, sprinkle of green oil and side of hollandaise sauce with Lime togarashi.

Contains gluten, seafood, egg, sesame

Sicilian Mornings (GFO) 23

Toasted sourdough served with pesto basil sauce, prosciutto, rock melon, confit cherry tomato, bocconcini cheese, fried thyme, dukkha, sprinkle of green oil and side of poached egg.

SWAP to GF Bread +1

ADD: Smoke salmon +6, Haloumi +6

Henry's Dream (V) (GFO) (VGO) 21

Toasted sourdough served with smash avocado, ribbon cucumber, tomato medley, chunk of feta cheese, sprinkle of pomegranate, dukkha, topped with poached egg, lime togarashi and green oil.

SWAP to GF Bread +1

ADD: Smoke salmon +7, Haloumi +6

Stagger Lee 22

Trio of Tacos served with Kale salad, corn, house pickle, with Greek dressing, topped with crispy flathead fillet, gochujang mayo, tomato salsa, coriander and lime togarashi.

ADD: Extra Taco (1pcs) +7 Contains gluten, seafood

What Can I Give You? (V) (GFO) 13

Toasted sourdough/ rye with eggs your way

SWAP to GF Bread +1

ADD: Smoke salmon +6, Haloumi +6
Smash avocado / slice avocado +5 Contains Dairy

Oh Happy Day 13

Toasted milk bun Served with BBQ sauce, Hash brown, rasher of bacon and runny fried egg, topped with Japanese Mayonnaise.

SWAP to GF Bread +1

ADD: Smoke salmon +6, Haloumi +6
Smash avocado / slice avocado +5

Shine On Me 19

Toasted Milk bun served with caramelize onion jam, house pickle, Japanese pickle ginger, sprinkle of crunchy shallot, and Japanese mayo on top, side of seasoned fries and Japanese curry sauce.

Bring It On (GFO) 22

Toasted milk bun with caramelize onion jam, house pickle, slice tomato, iceberg lettuce, Mac and cheese rissoles, Halal wagyu beef patties (served in medium well) wrapped with American cheese, tomato relish, Japanese mayo and side of seasoned fries.

Contains gluten

ADD-ONS

(can be added to main menu items only)

Hollandaise Tomato relish all sauce extra sauce	3
Poached egg (1) Fried egg (1)	3
Scramble Egg	4.5
Hash brown (2pcs)	5
Smash Avo Slice avocado Nori (5)	4
Smoke Salmon Smoky Bacon Pull pork Haloumi (2)	6
Grill Unagi Grill Miso Salmon	9

SHARES

Mushroom Chips & Truffle Mayo	13
Paprika Fries & Japanese Mayo	9

KIDS MENU

Kids Nugget	10
Tempura chicken nuggets (5) served with seasoned chips, tomato sauce.	
Kids Fish & Chips	12
Crispy flathead fillet (2) served with seasoned chips, tomato sauce.	

Kids Egg on Toast 10

Sourdough toasted, scramble egg, crispy hashbrown

SWAP to croissant / GF bread +1

Kids Pancakes 12

Triple buttermilk pancakes, served with fresh seasonal mix berries maple syrup and vanilla ice cream.

Note:

All toast comes with buttered

No custom order or substitutions are permitted other than those note on the menu

Please advise to the waiter for any special dietary requirements and allergic

DRINKS

Coffee / Tea

Bear & The Beard from Seven Miles, this blend of coffees from Latin America & Sumatra delivers a smooth, sweet richness that blends beautifully with milk.

Espresso / Piccolo 4.0

Choice of sizes (Small/Large) Extra \$0.50 for Large

Flat White	4.5
Latte	4.5
Cappuccino	4.5
Long Black	4.5

Chai Latte 4.5

Belgian Hot Chocolate 5.0

Belgian Chocolate Mocha 5.5

Iced Latte 6.5

Iced Coffee 7

Salted Caramel Iced Coffee 7.5

Belgian Iced Mocha 7.5

Iced Long Black 6.0

Bonsoy 0.8

Milklab Almond Milk 0.8

Oatly Oat 0.8

Extra Shot 0.8

Caramel/Hazelnut/Vanilla 0.5

Tea (EBT / EGT / Lemongrass Ginger / Green) 5.0

SIGNATURE DRINKS

Cold Brew 7.0

Cold Brew, Seven Miles's single origin brewed cold, served with orange slice

Vietnamese Coffee 6.0

Trung Nguyen ground coffee dripped through a Vietnamese Phin filter + resting on bed of condensed milk

Iced Vietnamese Coffee 6.5

Trung Nguyen ground coffee brewed and chilled, served with condensed milk

Sakura Jelly Lemonade 9.0

Lemonade, sakura jelly, lemon

Bubbly Ice Tea 9.0

Fizzy house made peach ice tea

Red Velvet Frappe 10

Red velvet, milk, ice cream, diced dragonfruit

Taro Frappe 10

Taro, ice cream, milk, with whipped cream & diced taro

Red Velvet Latte 6.0

Cake in a cup, whipped cream

Purple Latte 6.0

Taro Flavoured Latte

Milkshake 8.0

Vanilla, Strawberry or Chocolate

FRESHLY SQUEEZED JUICE

Orange 9.0

Add ginger \$1

The Carrot-tie Kid 9.0

Carrot + Celery + Ginger

Green Apple Juice 9.0

Add ginger \$1

Watermelon 9.0

Watermelon + Strawberry + Mint

KIDS JUICE

Orange Juice 5.0

Apple Juice 5.0

Kids Milkshake 5.0

Vanilla, Strawberry or Chocolate



V – Vegetarian VG – Vegan GF – Gluten free
VGO – Vegan option GFO – Gluten free option

10% Surcharge Sundays & Public Holidays

HENRY LEE'S MACQUARIE