

STARTERS

GARLIC & HERB BREAD	8
crusty bread, garlic, herbs	
BOWL OF CHIPS	8
house seasoned, tomato sauce, garlic aioli	
SWEET POTATO FRIES	10
house seasoned, garlic aioli	
SEASONED POTATO WEDGES	12
sour cream, sweet chilli sauce	
KARAAGE CHICKEN	15
japanese mayo, pickled vegetables, house special sauce	
FRIED PRAWN DUMPLINGS	15
pickled salad, soy sauce	
CHAR GRILLED PORK BELLY	16
soy bean paste, asian vegetables, crispy rice paper	
TRIO OF DIPS	16
grilled pita bread, sourdough, crispy tortilla	

SALADS

MEXICAN BOWL (GF)	19
lettuce, sweet corn, mexican rice, tomato salsa, roasted capsicum, fresh avocado, mixed beans, corn chips, guacamole	
SPANISH TOMATO & SAFFRON	18
lettuce, confit tomato, garlic croutons, green peas, danish feta, avocado, roasted capsicum, green herb dressing	
BROWN RICE & AVOCADO (V, GF)	18
broccolini, roast tomato, carrot, red onion, walnut, cucumber, roasted capsicum, white vinegar dressing	
GREEK (GF)	17
lettuce, cherry tomato, feta, pitted kalamata olives, red onion, cucumber, carrot, oregano dressing	

ADD YOUR PROTEIN

GRILLED CAJUN CHICKEN	7
SALT & PEPPER SQUID	7
PAN FRIED HALLOUMI	6
SALT & PEPPER TOFU	7
SMOKED SALMON	8

GRAZIERS STEAKS



200G EYE FILLET	34
250G PORTERHOUSE	30
300G SCOTCH FILLET	35
400G RIB EYE	43
all steaks are char-grilled to your liking & served with, chips, vegetables & gravy, pepper, diane or mushroom sauce	

\$10 KIDS

12YRS & UNDER, INCLUDES SOFT DRINK OR JUICE

FISH & CHIPS	salad, tomato sauce
SALT & PEPPER SQUID	chips, salad, aioli
CRUMBED PRAWNS	chips, salad, aioli
CHICKEN NUGGETS	chips, salad, tomato sauce
CHICKEN SALAD	grilled chicken, mixed lettuce, cucumber, tomato, cheese, green herb dressing
CHICKEN SCHNITZEL	chips, salad, tomato sauce
ADD PARMY TOPPING	2



FOOD ALLERGIES Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, soy, fungi and dairy products. Customers requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

COVID POLICY At the Henley Beach Tavern we take every precaution to ensure the safety, hygiene and wellbeing of our customers & staff. Practices have been implemented to maintain social distancing, cleanliness of the venue, touch points and preparation areas.

Public Holiday Surcharge 10% Surcharge applies on Public Holidays

FAVOURITES

CHICKEN OR BEEF SCHNITZEL	22
chips, salad, gravy, pepper, diane or mushroom	
TOPPINGS	
PARMY / nap sauce, ham, cheese	4
KILPATRICK / worcestershire, bacon, cheese	4
HENLEY / sour cream, bacon, avocado, cheese	5
MEXICAN	5
cajun bean mix, guacamole, sour cream, jalapenos, salsa, corn chips	
GRAZIERS BEEF PIE	24
tender graziers beef slow cooked, mash potato, steamed vegetables, peas, gravy	
HENLEY BURGER	24
brioche bun, beef pattie, bacon, egg, vintage cheese, lettuce, tomato, caramelized onion, relish, chips	
DUKKAH SEASONED HALLOUMI BURGER (V)	24
squid ink brioche bun, halloumi, beetroot chutney, lettuce, tomato, avocado, relish, chips	
GRAZIERS STEAK SANDWICH	23
grilled beef steak, toasted ciabatta bread, bacon, fried egg, beer braised onion, tomato, lettuce, bbq sauce, chips, aioli	
CRUMBED LAMB CUTLET	32
beetroot yoghurt, garlic butter chat potato, broccolini, confit tomato, red wine jus	
CHICKPEA & LENTIL DAHL (V, GFOA)	22
mild, jasmine rice, pappadum, tomato salsa	



20% OFF SENIORS

LUNCH MAIN MEALS ONLY. MONDAY - FRIDAY

SEAFOOD

PALE ALE BATTERED FISH	24
salad, lemon wedge, house made tartare	
SALT & PEPPER SQUID (GFOA)	24
chips, salad, lemon wedge, house made tartare	
CRUMBED PRAWNS	26
chips, salad, lemon wedge, house made tartare	
SEAFOOD DUO	28
beer battered fish, salt & pepper squid, chips, salad, lemon wedge, house made tartare	
SEAFOOD TRIO	32
beer battered fish, salt & pepper squid, panko crumbed prawns, chips, salad, lemon wedge, house made tartare	
CRAB & PRAWN PASTA	28
crab meat, prawn, spring onion, tomato, rose sauce, chilli, garlic, parmesan cheese	
CRISPY SKIN ATLANTIC SALMON	30
pan seared salmon, creamy mashed potato, steamed vegetables, hollandaise sauce	
SOY & GINGER BROTH BARRAMUNDI (GFOA)	32
choice of jasmine rice or spaghetti, steamed asian greens, micro herbs	

DESSERT

ICECREAM	
salted caramel / rocky road / strawberry / vanilla	
1 SCOOP	4
2 SCOOP	6
3 SCOOP	8
CRÈME CARAMEL	9
vanilla bean ice cream, cream, mixed berries, wafer	
STICKY DATE PUDDING	9
vanilla bean ice cream, cream, mixed berries, wafer	
CHEF'S TASTING PLATE	12
panna cotta, choice of ice cream, chocolate dipped strawberry	