

Dinner Menu

King Henry's Court



Restaurant

Functions Upstairs

Birthday Parties

Hens Nights

Farewell

Weddings

Retirements

Anniversary

Any occasion

Group Bookings Welcome

10% Surcharge on Public Holidays

BREADS

GARLIC or HERB BREAD served on Turkish Pide		4
CHEESE AND CHIVE BREAD Tasty cheese and parmesan with fresh chives		5
ITALIAN BRUSCHETTA Tomato, basil, spanish onions and balsamic on toasted garlic ciabatta		7.5
GREEK BRUSCHETTA Olive tapenade, fetta, cherry tomatoes and parsley on toasted ciabatta		7.5

SYDNEY ROCK OYSTERS

	1/2 Doz	Doz
NATURAL with lemon	14	25
KILPATRICK baked with a traditional bacon, bbq and worcestershire topping	15.5	27
BLOODY MARY served chilled topped with a spiced tomato dressing spiked with vodka	15.5	27

ENTREE

SOUP OF THE DAY Please check todays specials. Served with bread		8.5
BAKED SPINACH AND RICOTTA TART baked in a short crust shell accompanied with red onion jam, rocket and cherry tomatoes		12
SMOKED CHICKEN AND MUSHROOM VOL AU VENT sautéed mixed mushrooms and onions are baked in a light puff pastry case and served on a creamy garlic and thyme sauce.		13.5
CHILLI-SALT CALAMARI strips lightly fried, served with roasted garlic mayonnaise and lemon		11.5
CRAB & SWEET CORN CREPE blue swimmer crab and sweet corn encased in a crepe pillow with a spicy red pepper sauce and shallots		13
GARLIC TIGER PRAWNS (6) pan-fried in butter with garlic, fresh tomato and parsley on a bed of steamed basmati rice. (Chilli Optional)		16.5
LAMB SOUVLAKI 2 marinated lamb skewers are char grilled and served on Greek Salad and accompanied with tzatziki dip		11.5
HOME MADE WEDGES grilled with bacon and cheese, drizzled with sweet chilli sauce, and topped with sour cream		15

PASTA

FETTUCINE SMOKED CHICKEN and roasted capsicum tossed through spinach pasta ribbons in a sauce of fresh herbs, garlic, white wine and cream, topped with shaved parmesan		22
PENNE BOSCAIOLA in a sauce of mushrooms, bacon, garlic and cream, topped with parmesan		18
LINGUINI PRAWNS Sauteed tiger prawns (6) in a lightly spiced tomato and red pepper sauce, tossed through a linguini pasta with snow peas and topped with shaved parmesan		22
MUSHROOM RISOTTO sauteed mixed mushrooms folded through Arborio rice, finished with parmesan and chives		20
Add chicken - 3.5		

MAIN

- CHAR-GRILLED CHICKEN BREAST** served with chickpeas braised in a sauce of prosciutto, spanish onion, capsicum, tomato and herbs 23
- BARRAMUNDI AND PRAWNS** Roasted fillets topped with 3 garlic tiger prawns, served on a creamy garlic mash with steamed seasonal greens and a lemon and chive butter sauce 28
- ROAST LAMB RUMP** served with garlic kipfler potato, roasted honey carrots and a rosemary jus 26
- VEAL ESCALOPE** rolled with roasted capsicum, baby spinach and wrapped in prosciutto served on a sweet potato mash and a red wine jus 26
Add 3 garlic tiger prawns - 4.5
- GRILLED ATLANTIC SALMON** served with garlic kipfler potato, salsa verde & steamed greens 25
Add 3 garlic tiger prawns - 4.50
- CHICKEN CAESAR SALAD** Cos lettuce, bacon, boiled egg, herb croutons tossed in a traditional caesar dressing, topped with shaved parmesan cheese 18
- THAI CHICKEN SALAD** Chicken tenders marinated in sweet chilli, ginger and coriander served on a thai style salad with a lemongrass vinagrette 18
- FISH, CHIPS AND CALAMARI** Tempura coated fish fillet served with crumbed calamari and golden french fries, side salad, lemon and tartare sauce 22

STEAKS

- STEAK & CHIPS** 250g grain fed char-grilled sirloin, served with golden fries. 23
Your choice of sauce: gravy, dienne, pepper, mushroom
Add 3 garlic tiger prawns - 4.5
Add 3 calamari rings - 4.5
- CHAR-GRILLED SIRLOIN** 250g grain fed served with grilled mushrooms, red onion jam, sautéed garlic kipfler potato and topped with a red wine jus 27
- 180G TENDER EYE FILLET** pan roasted served with sautéed garlic kipfler potato, café de paris butter and steamed seasonal greens 27
Add 3 garlic tiger prawns - 4.5
- 300G SCOTCH FILLET** steak char-grilled, served with sweet potato mash, steamed vegetables 29
Your choice of sauce: gravy, dienne, pepper, mushroom
- SCOTCH & CALAMARI** 300g Scotch Fillet steak char-grilled and cooked to your liking, topped with chilli salt calamari strips lightly fried and drizzled with roasted garlic mayonnaise served with golden fries 33
- SURF & TURF** 300g Scotch Fillet steak char-grilled, topped with 3 garlic prawns served with sweet potato mash, or golden fries, steamed vegetables with your your choice of: béarnaise, boscaiola or mornay sauce 34

3 COURSE SET MENU - \$20
AVAILABLE TUESDAY - FRIDAY EVENINGS

ENTREE

CROSTINI BREAD

Turkish bread spread with Napolitana and grilled with cheese

CHEESE & CHIVE BREAD

Turkish bread toasted with fresh chives and two cheeses

CHILLI CHEESE BREAD

Turkish bread toasted with sweet chilli and tasty cheese

MAIN

SPAGHETTI ARABIATTA

Pasta strands tossed through a sauce of garlic, chilli, kalamata olives and tomato, finished with grated parmesan cheese

PIE OF THE DAY

Served with golden fries. Ask your waitress for todays creation

FISH AND CHIPS

Lightly coated fried fish fillet served with tartare sauce, lemon, golden fries and salad

CHICKEN SNITZEL

Served with golden fries and your choice of gravy or Napolitana sauce

CURRY OF THE DAY

Our chefs curry creation of the day served with basmati rice and pappadam

DESSERT

ORANGE AND POPPYSEED CAKE

Moist combination of orange and Poppyseed sponge, topped with smooth cream cheese icing

BANANA CAKE

Moist banana cake with a cream cheese icing

CHOCOLATE BROWNIE

Traditional chocolate brownie an all time favourite

3 COURSE SET MENU - \$30

ENTREE

SOUP OF THE DAY

Please check today's specials for soup of the day served with crusty bread

CALAMARI RINGS

Lightly fried and served with tartare sauce

ROASTED MUSHROOMS

Mushroom cups filled with pine-nuts, feta cheese, parsley served with a thyme garlic cream

THAI CHICKEN

Tenders marinated in sweet chilli, ginger and lemon served on Thai salad and drizzled with a tangy lemongrass vinaigrette

MAIN

KING HENRY'S CHICKEN

A plump grilled chicken breast served with seasonal Vegetables and Potato with your choice of sauce: Boscaiola, Napolitana, Mushroom or Béarnaise

KING HENRY'S ROAST BEEF

Marinated and slowly roasted until tender. Sliced and served in our traditional gravy with creamy mash potato and seasonal vegetables

BARRAMUNDI FILLETS

Barramundi fillets grilled and served with potato and fresh steamed seasonal vegetables with your choice of sauce: Lemon butter, Mornay or Béarnaise sauce

PASTA ROYAL

Pasta tubes tossed through a creamy sauce of leek, mushroom, spinach and pine nuts, topped with shaved parmesan

SCOTCH FILLET STEAK ** EXTRA \$9.00 **

300g Angus grain fed steak cooked to your liking served with potato mash, steamed seasonal vegetables with your choice of: Mushroom, Boscaiola, Pepper, Dianne or Gravy

DESSERT

CHOCOLATE MUD

Our famous Chocolate mud cake, finished with thick chocolate ganache icing

BLUEBERRY CHEESECAKE

Traditional creamy cheesecake baked into a biscuit shell, topped with blueberries

APPLE PIE

Stewed apples incrustated in a sweet pastry

PROFITEROLE

A big profiterole filled with custard and served with fresh cream