

HENLEY'S

NIKKEI

JAPANESE / PERUVIAN

COCKTAIL BAR & KITCHEN

STARTERS

Wagyu starter (A) (M) (GF) **19**
Grilled Wagyu over rice balls with kimchi mayo and togarashi

Pork Belly Chicharrón (A) (GF) **18**
Crispy pork belly, plum sauce, petit greens

Nikkei Crudo (GF) **24**
Catch of the day, house sriracha emulsion, light ponzu, black sesame crackers

Pan Grilled Squid (GF) **17**
Dressed Huacatay salsa, garlic Parmesan's dressing, green peas, dehydrated leaves and little poached potatoes.

Scallop – COLD (A) (M) (GF) **11**
Hokkaido scallop, Peruvian yellow chillies, tigers milk dressing, red onion, toasted corn, chives

Scallop – HOT (A) **9**
Crumbed scallop served with lime chives mayo

Eggplant (V) (GF) **12**
Deep fried eggplant glazed with miso caramel dressing and chives

Edamame (V) (M) (GF) **9.50**
Lemon kosho dressing

Amazon Prawn Toast x2 **19**
Pachamanca mayo. Traditional Peruvian dish inspired dressing, dusted with oregano and marigold leaves

Henley's Gyozas (A) (M) **(3) 9.90**
(6) 18

Pork gyozas, vegetable option available, dressed up with creamy yellow chilli dressing and chilli oil, and fried garlic

(A) Australian (V) Vegan (GF) Gluten Free (M) Mild
Please inform our staff of any allergies or dietary requirements.

MAINS

Pork Chaufa (GF) 45

Peruvian style fried rice (arroz chaufa)
with egg, spring onion,
soy sauce, sesame oil
caja china pork
Topped with plum glazed chicharrón bites

Henley's Vegetarian Fried Rice (GF) 24

A selection of sautéed vegetables eggs and rice
and gluten free soy sauce
dusted with dehydrated chillies
and nori sheets

Vegano (V) (GF) 29

Pachamanca eggplant, potatoes, edamame beans
Light ponzu topped with soft herbs and dehydrated leaves
Enhancing Peruvian heritage condiments with Japanese
techniques this dish showcase traditional herbs brought to
Australia carefully as pastes and bonding into perfection
with the beautiful Queensland vegetable produce

Pork Belly (GF) 37

Tender, juicy pork belly,
slowly simmered in an aromatic broth
with spices, ginger, garlic,
and soybean paste.

Fillet of Fish (A) (GF) 38

Delicate fish of the day gently steamed
with ginger, garlic and white ponzu,
served on a bed of greens,
finished with fresh shallots and sesame oil

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MAINS

Octopus Saltado (A) (GF) **45**

Octopus grilled to perfection with fresh tomatoes,
red shallots, fresh herbs with Grilled potatoes
smothered on yellow chilli creamy “huancaina” sauce

Wagyu Signature (GF) **72**

Grilled to your like MB 8 300gm Wagyu flank,
dipped in dark shoyu and chilli oil,
sprinkled with garlic chips.

Henley’s Teriyaki (GF) **34**

charred chicken thigh glazed in teriyaki
with aji amarillo, Japanese mayo,
topped with onion salsa and togarashi

Machu Picchu (GF) **42**

Huacatay seasoned chicken with panca chillies
butterfly prawns dehydrated leaves and sweet dark soy glaze
with aji Amarillo butter

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SIDES

Greens 7

Fresh greens, lightly poached.

Steamed Rice 6

Fragrant and fluffy.

Furikake Fries 6

Crispy, golden and perfectly seasoned.

Dessert of the Day

freshly made in house

A sweet finish, crafted daily with the finest ingredients and a touch of creativity.

Please ask our team for details as it changes each day.

SPARKLING

Alpino Prosecco
NV Alpine Valley, VIC

Ophelia Methode Traditionale Sparkling
NV Adelaide Hills, SA

Maison Gamet 'Rive Droite' Brut Champagne
NV Champagne, FRA

WHITE

Montevento Pinot Grigio 2024 Veneto, ITA

Stuff & Nonsense Sauvignon Blanc 2024
Marlborough, NZ

Lightfoot & Sons Chardonnay 2024
Gippsland, VIC

Fleet Chardonnay
Victoria, Leongatha

Gold Sounds Moscato 2023 Riverland, SA

Chenin Blanc 2015/2016

Fiano

ORANGE & ROSÉ

Unico Zelo Esoterico Orange 2023
Riverland, SA

Rosé

RED

Fleet Pinot Noir 2025
South Gippsland, VIC

Sven Joschke 'La Eleonore' Sangiovese 2025
Langhorne Creek, SA

Ottelia Cabernet Sauvignon 2021
Coonawarra, SA

Shady Lane Shiraz 2021
Heathcote, VIC

GSM

B3 Grenache (chilled)

Merlot

Blewitt Springs Shiraz

Koota Gra 2016

BEER

Brouhaha Maleny [On Tap]	Lager
Brouhaha Hinterland [On Tap]	Pale Ale
Tiger	Lager
Asahi Super Dry	Lager
Hawke's Patio Pale	Pale Ale
Yulli's Amanda Mandarin	IPA
Stone & Wood Pacific	Pacific Ale
Brouhaha Strawberry Rhubarb	Sour Ale
Corona Lager	Lager
Peroni 0% Lager	Lager
Modelo Special Lager	Lager

Ginger Beer

Tonic Water

Soda Water

Pink Lemonade

Lemon Lime & Bitters

Orange Juice

Coconut Water

San Pellegrino Sparkling Mineral Water (750ml)

VODKA

Ketel One	Netherlands
Suntory Haku	Japan
Grey Goose	France
Tokki Lemongrass & Matcha	Australia
Belvedere	Poland
Ciroc	France

RUM

Sailor Jerry Spiced	USA
Lula	Australia
Kraken	Trin. & Tob.
Bundaberg Silver	Australia
Husk Coconut	Australia
Plantation Pineapple	Barbados

GIN

Tanqueray	England
Dutch Rules Thai Gin	Australia
Casa Pink	Australia
Bombay	England
Four Pillars Yuzu	Australia
Ink	Australia
Peddler's Gin Salted Plum	China
Archie Rose Sunrise Lime	Australia
Hendrick's	Scotland
Noosa Gin Strawberry	Australia
Roku Sakura	Japan
Jin Jiji Darjeeling	India

AGAVE

Casamigos Blanco	Mexico
Don Julio Blanco	Mexico
Casamigos Reposado	Mexico
Don Julio Reposado	Mexico
Amares Mezcal Verde Mom.	Mexico
Casamigos Mezcal	Mexico

WHISKY / WHISKEY

Johnnie Walker Black Label	Scotland
Glenfiddich 12yr	Scotland
Talisker 10yr	Scotland
Suntory Toki	Japan
Tenjaku	Japan
Hakushu Distiller's Reserve	Japan
Jameson	Ireland
Canadian Club 12yr	Canada
Bulleit	USA
Gentleman Jack	USA
Makers Mark	USA

APÉRITIF / DIGESTIF

Aperol	Italy
Campari	Italy
Chambord	France
Choya Golden Umeshu	Japan
Cointreau	France
Kahlua	Mexico
Madira Paan	India
Massenez Amaretto	France
Massenez Pandan	France
Fernet Branca (45ml)	Italy
Amaro Montenegro (45ml)	Italy

OTHER

Christian Drouin Calvados Sel.	France
Hennessy VS	France

COCKTAILS

SUZY
lemongrass & lychee vodka,
lemon, butterfly pea
light, floral and refreshing
with a delicate citrus lift.

LUCINDA
raspberry & goji vodka,
salted plum gin, lime, yuzu
vibrant, tart and juicy
with a zesty yuzu finish.

RITA
cherry, rosé, betel leaf vodka,
madera, lime, strawberry
bright and luscious
with a silky rosé twist.

FELICITY
strawberry & chilli tequila,
aperol, lime, gochujang
sweet, spicy and perfectly balanced
with a smooth, lingering kick.

KHAN
coconut & pandan rum,
pandan liqueur, vanilla,
lactate, condensed coconut
creamy, tropical and
indulgently smooth.

COCKTAILS

FRANCIS
pineapple & tamarind rum,
white rum, passionfruit,
pineapple, tamarind
tropical, tangy and bright
with a sweet and sour twist.

TRACY
jasmine, yuzu, thai basil gin,
aloe vera, lemon, thai basil
aromatic, crisp and herbaceous
with a refreshing citrus edge.

RANDY
mango & matcha vodka,
tequila, yuzu, lemon
smooth, tropical and vibrant
with a citrusy green tea finish.

ZERO (NONE ALCOHOLIC)
pandan, coconut,
butterfly pea
tropical and silky
with a gentle sweetness
and floral lift.

MARIA (NONE ALCOHOLIC)
fresh strawberry, mint & cream
sweet, creamy and refreshing
with a berry kiss.