

HENDRIKS

COGNAC & WINE

LITTLE

Olives	9
Green Stuffed with Feta	
Mixed Gourmet Selection	
Mini Mac N Cheese Croquettes (3 pieces) (v)	7
Arancini (3 pieces)	9
Four Cheese (v)	
Chicken and Mushroom	
Cheeseburger Spring Rolls (2 pieces)	11
Empanadinos (3 pieces)	11
Chilli Con Carne	
Vegetarian (v)	

*v = Vegetarian

*gfc = Gluten free crackers available



Please note: Public holidays
incur a surcharge of 15%

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SHARE

Shiraz Butter Duck Paté with Barossa Bark	12
Charcuterie Board (gfc) Italian Prosciutto, Mild Sopressa, Spanish Jamon, Sopressa & Provolone Roll Ups & Cornichons	22
Cheese Board (gfc) Choice of 3 Cheeses, Barossa Bark, Misura Crackers, Apple & thyme paste & Muscatels	24
Cheese Options - See full cheese menu for details	
Will Studd Brillat Savarin (White Mould / Cow Milk)	
Holy Goat La Luna Barrel (White Mould / Goat Milk)	
L' Artisan Moutain Man (Washed Rind / Cow Milk)	
L' Artisan Fermier (Washed Rind / Cow Milk)	
Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)	
Occelli Testun Di Barolo (Washed Rind / Cow & Goat Milk)	
Grubb Cashel Blue (Blue Mould / Cow Milk)	
Popcorn Sweet Apple Pie Bites (8 pieces)	12

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GIANT JAFFLES

SAVOURY JAFFLES

Quattro Formaggi (v)	17
<i>Our signature 4 cheese blend with brandy drizzle and salad</i>	
	<i>Add ham</i> 19
Cognac Mushrooms & Cheese (v)	18
<i>Cognac rehydrated mushrooms, signature 3 cheese blend, parmesan crust. Served with brandy drizzle and salad</i>	
The Salami	19
<i>Hot sopressa, mild italian and hot danish salamis with our signature 3 cheese blend. Served with caramelised tomato chutney, brandy drizzle and salad</i>	
	<i>Available in puff pastry</i>
Slow Cooked Lamb	23
<i>Succulent slow cooked lamb in traditional herbs, complemented with spinach, feta, pine nuts and tossed with a generous spritz of fresh lemon. Served with a side of house made tzatziki and salad</i>	
	<i>Available in puff pastry</i>
Juicy Lucy	23
<i>Juicy beef pattie with smoked cheddar, pickles, onions, American mustard and ketchup. Served with brandy drizzle and salad</i>	
The Low & Slow	23
<i>Pulled pork that has been slow cooked for hours in a smoky salsa and a range of mouth watering Mexican style herbs and spices Served with sour cream and salad</i>	
	<i>Available in puff pastry</i>

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GIANT JAFFLES

SWEET / DESSERT JAFFLES

Banoffee	19
<i>Banana, toffee caramel, sprinkled with biscuit crumb. Served with ice-cream</i>	
Ferrero Crunch	19
<i>Deconstructed Ferrero Rocher, generous lashings of Nutella, sugar dusted and served with ice-cream</i>	
	<i>Available in puff pastry</i>
Jaffle Suzette	19
<i>Our take on a French classic, Crêpe Suzette. A delicate lemon base with biscuit centre and orange zest, sugar dusted and served with Grand Marnier and ice-cream</i>	
Choc Chilli	19
<i>Lindt dark chocolate excellence combined with a hint of chilli flakes to add some spice. Simple and delicious served with ice-cream</i>	

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CHEESE DEGUSTATION

For 2 with Matching Wines (Min 2 people)

80
PP

Will Studd Brillat Savarin (White Mould / Cow Milk)

Sit back & relax because we do believe that this is the perfect party pleaser. Decadent, & unique, this beautiful Bourgogne triple cream cheese has been ripened in its natural environment. Young, beautifully creamy, this is the perfect way to begin your cheese journey.

Paired with Viticoltori Ponte, NV Prosecco, Italy

Holy Goat La Luna Barrel (White Mould / Goat Milk)

Let's move East of Castlemaine, where 200 acres of rolling granite plains along with the native grasses, herbs & shrubs result in a high quality cheeses, with distinct complexity and depth. Traditional French soft curd style, this little gem is full bodied, with a hint of citrus & some nutty overtones.

Paired with Salomon, Riesling Kogi, Austria 2016

L' Artisan Moutain Man (Washed Rind / Cow Milk)

Our third tasting introduces you to the third generation of Megard cheesemakers. The local Victorian terrain fully embraces that sense of the French Alps. Pungent & round, whilst suprisingly complex in taste & soft in texture, this organic cheese is delightful on the palate.

Paired with Pichot, Vouvray Sec Coter de la Biche, Loire Valley, France 2018

L'Artisan Fermier (Washed Rind / Cow Milk)

We bring you back to Megard, one of our organic favourites. This semi-hard, smear ripened cheese has a unique ash layer through its centre, Pressed for 12 hours in cloth, salted in brine & then bathed every second day in a specialised salt solution, the flavour is subtly smokey & uniquely earthy. You will appreciate all of the love that this cheese has been given.

Paired with Swinging Bridge Mrs Payton, Chardonnay, Orange NSW 2014

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Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)

We step up your journey with a grand introduction to a very fine Tasmania Clothbound Cheddar. The traditional stirred curd technique results in the open texture, which is beautifully crumbly.

Paired with Epsilon, Shiraz, Barossa Valley, SA 2018

Occelli Testun Di Barolo (Washed Rind / Cow & Goat Milk)

Beppino Occelli first entered the cheese industry in 1976 and pays homage to a very old, rustic style of cheesemaking that utilises various milk ratios and 'left overs' to create this full flavoured cheeses. It is coated with pressed grape used to make Barolo wine. The flavours of the cheese and grapes mingle together to create a flavour that is bitey, creamy, sweet, winey, buttery and sharp all at one once. Once you cut through the coating of crushed grapes, the texture is flaky and melt-in-your mouth soft.

Paired with Tenuta di Nozzole, Chianti Classico DOCG, Tuscany, Italy 2018

Grubb Cashel Blue (Blue Mould / Cow Milk)

We end your journey, appropriately on the other side of world. The Rock of Cashel is famous, not only because of its harsh outlook over the Irish sea but for the stunning surrounds. The Cashel Blue adopts the hint of fresh tarragon from the land, & matched with subtle addition of white wine, the final character results in mellowded yet spicy style. Soft interior, firm exterior, it embodies everything we hold dear to us at Hendriks.

Paired with Raidis, Cabernet Sauvignon, Coonawarra, SA 2015

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