

HENDRIKS

COGNAC & WINE

SOUTHERN HIGHLANDS

LITTLE

Olives	9
<i>Green Stuffed with Feta</i>	
<i>Mixed Gourmet Selection</i>	
Mini mac 'n Cheese Croquettes (3 pieces) (v)	7
Arancini (3 pieces)	9
<i>Four Cheese (v)</i>	
<i>Chicken & Mushroom</i>	
Cheeseburger Spring Rolls (2 pieces)	11
Empanadinos (3 pieces)	11
<i>Chilli Con Carne</i>	
<i>Vegetarian (v)</i>	

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SHARE

SOUTHERN HIGHLANDS

Shiraz Butter Duck Paté with Barossa Bark	12
Charcuterie Board (gfc) <i>Italian Prosciutto, Mild Sopressa, Spanish Jamon, Sopressa & Provolone Roll Ups & Cornichons</i>	22
Cheese Board (gfc) <i>Choice of 3 Cheeses, Barossa Bark, Apple & thyme paste & Muscatels</i>	24
Cheese Options - See cheese menu for descriptions <i>Will Studd Brillat Savarin (White Mould / Cow Milk)</i> <i>Holy Goat La Luna Barrel (White Mould / Goat Milk)</i> <i>L' Artisan Moutain Man (Washed Rind / Cow Milk)</i> <i>L' Artisan Fermier (Washed Rind / Cow Milk)</i> <i>Pyengana Traditional Clothbound Cheddar (Cheddar / Cow Milk)</i> <i>Ocelli Testun Di Barolo (Washed Rind / Cow & Goat Milk)</i> <i>Grubb Cashel Blue (Blue Mould / Cow Milk)</i>	
Bowl of French fries	8
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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PIZZA

Margherita	17
<i>Tomato base, fior di latte, buffalo mozerlla, basil (v)</i>	
Salami	18
<i>Spicy salami, tomato, gorgonzola, rocket, balsamic</i>	
Mushroom	20
<i>Button, portobello, porcini & pecorino cheese (v)</i>	
Ham & Pineapple	18
<i>Tomato base, shaved leg ham, pineapple, fior di latte</i>	
Prawns	20
<i>Prawns, fresh chilli, garlic, spanish onion, parsley</i>	
Supreme	22
<i>Tomato, pepperoni, mushroom, olives, capsicum, ham, Spanish onion, fior di latte</i>	
Pepperoni	18
<i>Tomato base, buffalo mozzarella, pepperoni</i>	
Vegetarian	18
<i>Fire roasted capsicum, zucchini, eggplant, semi dried tomatoes, artichoke (v)</i>	

ADDITIONALS	3
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Anchovies
Olives
Mushroom
Gorgonzola

Gluten Free Base	3
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SPIT ROAST

Every Sunday, from 12:30pm served with fresh salad, hummus, tzatziki & warm pita bread

Lamb	24
Pork	

SEAFOOD

Sydney Rock Oysters	4 each
<i>Served with mignonette dressing</i>	
Bucket of Prawns	
500g	37
1kg	59

SALADS

Rocket & Pear	12
<i>Rocket, pear, parmesan cheese, balsamic glaze</i>	
Garden	12
<i>Mixed leaves, tomato, cucumber, vinaigrette dressing</i>	
Caesar Salad	15
<i>Cos Lettuce, crisp bacon, housemade croutons, parmesan cheese, caesar dressing</i>	

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CHEESE DEGUSTATION

For 2 with Matching Wines (Min 2 people)

89
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 Piccini, Prosecco Extra Dry DOC, Italy NV

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 Tertini, Riesling, Southern Highlands, NSW 2018

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 Artemis, Shiraz, Southern Highlands, NSW 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 mellowed yet spicy style. Soft interior, firm exterior, it embodies everything we hold dear to us at Hendriks.

Paired with Tertini, Noble Dessert Wine, Southern Highlands, NSW 2017

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