



The Heritage House



THE HERITAGE MENU

SNACKS

Garlic Crust	18
with romesco dip V	
Marinated Warm Mix Olive V GF	11
Burrata	19
slow roast tomato, basil oil, pomegranate molasses, crostini V	

RAW

Live Sydney Rock Oyster	36/66
finger lime mignonette	
Kingfish crudo	34
pickled fennel, salmon caviar, finger lime, passion citronette dressing, soft herbs	
Beef Tartare MB4+	34
classic condiments, chives, tapioca crunch, quail egg, crostini V	

SMALL PLATE *design to share*

Tempura Oysters	38/68
wasabi mayo, pearl caviar, nori	
Hand Dived Hokkaido Scallop	35
parsnip puree, gremolata, herb crumbs, green caviar (5pcs)	
Flash Fried Calamari	27
rocket, passion aioli GF	
Tempura Zucchini Blossom	33
stuffed with king prawns mix, saffron mayo, soft herbs (3pcs)	
Charred Grilled Skull Island King Prawns	36
garlic, chilli, roast pepper, parsley, tarragon (3pcs)	
Salumi Plate	33
selection of cured meats, olives, pickled vegetables, pita bread	

FOR TWO TO SHARE

Heritage House Signature Chilled Seafood Platter	220
WA lobster, balmain bugs, blue swimmer crab, sydney rock oysters, tiger prawns, hokkaido scallop crudo, salmon caviar, coastal greens, cocktail sauce, mignonette	
800g Jack's Creek Grain Fed Bone-in Rib Eye MB4+	180
served with salsa verde, veal jus, mustard, shoestring fries and garden fresh cut leaves (recommended medium rare)	
BBQ Feast Meat Platter	170
1kg bbq pork ribs, 300g sirloin, marinated lamb skewer with chips, charred corn cob, tzatziki, hummus, guindilla peppers and pita bread	

PASTAS

Aragosta Spaghetтини	60
WA lobster, chilli, garlic, capers, tomato, chardonnay, lobster bisque	
Linguini Allo Scoglio	45
prawns, crab, clams, calamari, chilli, garlic, tomato sugo	
Pesto Casarecce	32
House made pesto Genovese, panna grattato, grana padano V	
Pan Fried Gnocchi	34
organic forest mushroom, leeks, parmigiano V	
King Prawn Aglio E Olio	36
spaghetti prawn, anchovies, chilli, garlic, chardonnay, evo, parsley	
Scallops Carbonara	35
bacon, linguine, creamy alfredo sauce, chives, parmigiano	

PASTA GF 3+

MAINS

Pan Fried Barramundi With Winter Vegetables	42
organic mushrooms, roast capsicum, olives, heritage tomatoes, potato, gremolata, fennel herb salad	
South Coast Lamb rack	52
parsnip, blistered truss tomato, panna grattato, salsa Verde, veal jus	
300g Striploin Jack's Creek Black Angus MB4+	58
carrot puree, zucchini blossom stuffed king prawns, blistered truss tomato, veal jus, tarragon	
220g Grasslands Pasture Fed Eye Fillet MB4+	56
carrot puree, blistered truss tomato, dauphinoise potato, café de paris butter, veal jus	
Fisherman's Pot	56
tomato chilli sugo, market fish, prawn, crab, calamari, clams served with charred sourdough	
Barbecued Pork Ribs	
basted with in house made bbq sauce served with either fries or garden greens	
600g Half Rack	46
1kg Full Rack	60

SIDES

Heritage Garden Fresh Cut Leaves	15
radish, shallot, house vinaigrette V	
Roasted Pumpkin Salad	18
rocket, pomegranate, quinoa, chickpeas, candied walnuts, tahini dressing	
Charred Fioretto	18
miso dressing, chickpeas tahini puree, fried onions V	
Roasted Potato	15
rosemary salt, V GF	
Pan Seared Pine Mushroom	18
herb garlic butter V GF	
Shoestring Fries	12
garlic aioli	

PIZZA

Heritage Garden	33
sugo, fior di latte, eggplant, zucchini, artichoke, onion, tomato, olives V	
Margherita	26
sugo, fior di latte, fresh mozzarella, fresh basil V	
Diavola	32
sugo, fior di latte, fresh mozzarella, salami, olives, chilli	
Chilli Prawns	34
sugo, fior di latte, prawn, tomato, chilli, onion, capsicum, parsley	
Tropical	32
sugo, fior di latte, ham, pineapple	
Pepperoni	33
sugo, fior di latte, pepperoni	
Suprema	33
sugo, ham, salami, mushroom, onion, capsicum, olives, fior de latte	
Chilli Prawn & Chorizo	34
sugo, fior di latte, caramelised onion, capsicum, parsley, garlic aioli	
Meat Lover	33
ham, bacon, chorizo, Salami, fior di latte, mushroom, bbq	
Hello Italy	34
sugo, fior di latte, prosciutto, rocket, tomato, fresh mozzarella, grana padano	

HERITAGE CHILDREN MENU

(Kids 10 years and under)

Bolognese Spaghetti	20
with beef Bolognese, tomato sugo, parmesan	
Spaghetti Napolitana	18
with in house made tomato sauce	
Pesto Casarecce	20
House made pesto Genovese, panna grattato, grana padano V	
Chicken Schnitzel	20
with chips and tomato sauce	
Kids Margarita	18
Gelato Or Sorbet of the day	12

DESSERTS

White Chocolate Cheesecake	17
with passion fruit coulis and strawberry	
Blossom Panna Cotta	17
vanilla, forest berries, flower jelly V Gf	
Tiramisu Classic	17
layered espresso dipped, savoiardi biscuits, Marsala, mascarpone cream V	
Chocolate Indulgent	22
dark chocolate mousse with caramel soft centre, Oreo crumbs, forest berries	
Selection Of Three Cheese Australian And International Cheese	33
dried fruits, quince paste, crispbread	

V: Vegetarian VE: Vegan GF: Gluten Free DF: Dairy Free

All Dishes may contain traces of Gluten, Nuts, and any other allergen, please specify with the staff if you have any conditions before ordering, we do our best to accommodate dietaries, just ask!

Please note a 10% surcharge applies on Sunday and 15% on public holiday.
All credit card payments incur 1.1% processing fee.

