



# The Heritage House

The Heritage House is an ideal location for private celebrations, corporate events, or special occasions. We offer a diverse menu to cater to various events, accommodating groups ranging from 12 to 100 people. Exclusive venue hire may require a minimum spend. For groups of 12 or more, a set menu is mandatory. Need a customized menu? Our skilled chef can design one to match your specific requirements. Contact us by email or phone, and we'll ensure your occasion becomes an unforgettable experience.

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## GROUP MENU 1 (SHARE BETWEEN 3)

\$80 PER PERSON

- ≈ **Antipasti Plate**  
selection of cured meats, cheese, olives, pickles, grissini and toasted sourdough
- ≈ **Slow Roast 1.2kg Lamb Shoulder**  
wholegrain veal glaze, salsa verde, roasted potato
- ≈ **Herbed Marinated Whole Chicken**  
*with seasonal vegetables*

### SIDES

- ≈ **Local Heritage Tomatoes**  
burrata, in house Genovese pesto, evo, balsamic, garden herbs
- ≈ **Heritage Garden Leaves**  
radish, shallot, house vinaigrette
- ≈ **Fries**  
garlic aioli

ADD DESSERT OF THE DAY \$15P.P.

## GROUP MENU 2

\$110 PER PERSON

**ON ARRIVAL**  
garlic crust, mix olives, romesco dip

### ENTRÉE SHARING

- ≈ **Flash Fried Calamari**  
rocket, passion aioli Gf
- ≈ **Burrata**  
slow roast tomato, basil oil, pomegranate molasses, crostini
- ≈ **Charred Fioretto Cauliflower Blossom**  
miso dressing, chickpeas tahini puree, fried onions

### MAIN (SHARE BETWEEN 3)

- ≈ **BBQ Feast Meat Platter**  
1kg BBQ glazed full pork ribs, 300g striploin Mb4+, marinated in secret spice lamb skewers with chips, charred corn cob, tzatziki, hummus, guindilla peppers and pita bread

### SIDES INCLUDED

- ≈ **Heritage Garden leaves**  
radish, shallot, house vinaigrette
- ≈ **Roasted Pumpkin Salad**  
rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing

ADD DESSERT OF THE DAY \$15P.P.



## GROUP MENU 3 (SHARE BETWEEN 3)

\$75 PER PERSON

### ≈ Antipasti Plate

selection of cured meats, cheese, olives, pickles, grissini and toasted sourdough

### PIZZA ( CHOICE OF 3 PIZZA )

#### ≈ Heritage Garden

sugo, fior di latte, eggplant, zucchini, artichoke, onion, tomato, olives V

#### ≈ Margherita

sugo, fior di latte, fresh mozzarella, fresh basil V

#### ≈ Diavola

sugo, fior di latte, fresh mozzarella, salami, olives, chilli

#### ≈ Chilli Prawns

sugo, fior di latte, prawn, tomato, chilli, onion, capsicum, parsley

#### ≈ Tropical

sugo, fior di latte, ham, pineapple

#### ≈ Pepperoni

sugo, fior di latte, pepperoni

#### ≈ Suprema

sugo, ham, salami, mushroom, onion, capsicum, olives, fior de latte

#### ≈ Chilli Prawn & Chorizo

sugo, fior di latte, caramelised onion, capsicum, parsley, garlic aioli

#### ≈ Meat Lover

ham, bacon, chorizo, Salami, fior di latte, mushroom, bbq

#### ≈ Hello Italy

sugo, fior di latte, prosciutto, rocket, tomato, fresh mozzarella, grana padano

#### ≈ Capricciosa

sugo, fior di latte, ham, mushroom, olives, artichoke

### PASTA (CHOICE OF 2 PASTA)

#### ≈ Burrata Casarecce

with creamy pesto, burst cherry tomatoe, panna grattato, parmigiano V

#### ≈ Pan Fried Gnocchi

organic forest mushroom, leeks, parmigiano V

#### ≈ King Prawn Aglio E Olio

spaghetti prawn, anchovies, chilli, garlic, chardonnay, evo, parsley

#### ≈ Scallops Carbonara

bacon, spaghetti, creamy alfredo sauce, chives, parmigiano

#### ≈ Spaghetti Bolognese Beef

bolognaise, parmesan, fresh herb

### SIDES INCLUDED

#### ≈ Heritage Garden leaves

radish, shallot, house vinaigrette

#### ≈ Rocket Pear Salad

pear, rocket, aged balsamic, evo, parmesan

#### ≈ Fries

garlic aioli

ADD DESSERT OF THE DAY \$15.P.P.



## GROUP MENU 4 ALTERNATE DROP

Introducing our Chef's Selection Menu, a reduced version of our current menu. Enjoy a delightful 2-course experience for only \$80 per person or indulge in a satisfying 3-course meal for just \$95 per person.

### ON ARRIVAL

garlic crust, mix olives, romesco dip

### ENTRÉE – CHOICE OF 2 ALTERNATE DROP

- ≈ **Local Heritage Tomatoes**  
mozerella, in house genovese pesto, evo, balsamic, garden herbs
- ≈ **Kingfish Crudo**  
pickled fennel, salmon caviar, finger lime, passion citronette dressing, soft herbs
- ≈ **Hand Dived Hokkaido Scallop**  
parsnip puree, gremolata, herb crumbs, green caviar
- ≈ **Prosciutto San Daniele**  
melon, grilled bread, pickles, aged balsamic
- ≈ **Flash Fried Calamari**  
rocket, passion aioli Gf
- ≈ **Butterflied King Prawns With**  
garlic confit butter, roasted pepper, soft herbs
- ≈ **Tempura Zucchini Blossom**  
stuffed with king prawns mix, saffron mayo, soft herbs

### MAINS – CHOICE OF 2 ALTERNATE DROP

- ≈ **Market fish**  
roasted capsicum, organic mushrooms, heritage tomato, olives, capers, potato, gremolata, fennel herb salad
- ≈ **220g Grasslands Pasture Fed Eye Fillet Mb4+**  
carrot puree, blistered truss tomato, dauphinoise potato, café de paris butter, veal jus
- ≈ **300g Striploin Jack's Creek Black Angus MB4+**  
carrot puree, blistered truss tomato, dauphinoise potato, café de paris butter, veal jus
- ≈ **Pan fried Gnocchi**  
forest mushroom, leek, burnt butter sage, parmigiano V
- ≈ **South Coast Lamb Rack**  
parsnip, blistered truss tomato, panna grattato, salsa Verde, veal jus
- ≈ **Burrata Casarecce**  
with creamy pesto, panna grattato, parmigiano V
- ≈ **Texan Style Bbq Half Pork Ribs**  
slow cooked in our signature basting and flame grilled, chips, aioli

### SIDES INCLUDED

- ≈ **Heritage Garden leaves**  
radish, shallot, house vinaigrette
- ≈ **Fries**  
garlic aioli

### DESSERTS – CHOICE OF 2 ALTERNATE DROP

- ≈ **White Chocolate Cheesecake**  
with passion fruit coulis and strawberry
- ≈ **Tiramisu Classic**  
layered espresso dipped savoiardi biscuits, marsala, mascarpone cream V
- ≈ **Blossom Panna Cotta**  
vanilla, berry compote, fresh forest berries V Gf
- ≈ **Chocolate Indulgent Dark Chocolate Mousse**  
with caramel soft centre, Oreo crumbs, forest berries



# CANAPES MENU

( MINIMUM OF 20 GUEST IS REQUIRED )

Join us at The Heritage House for an extraordinary canapé function, where impeccable flavors, artful presentation, and exceptional service combine to create a truly memorable experience. Indulge in the finest culinary creations, revel in the enchanting ambiance, and celebrate in style. We look forward to hosting you and making this event an unforgettable highlight in your social calendar.

<b>SILVER</b> 2 hours Choice Six canapés three hot and three cold	\$68 pp
<b>GOLD</b> 2 hours Choice Eight canapés four hot and four cold	\$78 pp
<b>PLATINUM</b> 3 hours choice Ten canapés five hot and five cold (+5 Additional choice per person)	\$88 pp

## COLD CANAPES

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|--|--|
| ≈ Smoke salmon<br>dill crepe roulade with pearl caviar | ≈ Ceviche of white fish,<br>chilli tomato salsa, corn chips      |
| ≈ Roasted tomato crostini<br>with labneh, basil V      | ≈ Whipped feta,<br>roast capsicum, semi dried tomato, crostini   |
| ≈ Sam Daniele<br>prosciutto and melon GF               | ≈ Prawn cocktail,<br>avocado, old school seafood sauce           |
| ≈ Chopped Mb4+<br>beef tartare, crostini               | ≈ Beef crostini<br>with caramelised onions and horseradish aioli |
| ≈ Peking duck<br>pancake, hoisin, cucumber shallots    | ≈ Classic mini tomato<br>bruschetta                              |

## HOT CANAPES

- |  |   |
|--|---|
| ≈ Wild Mushroom Arancini arancino<br>with organic mushroom, provolone cheese,<br>truffle aioli V | ≈ Spice lamb<br>skewer house made tzatziki GF                       |
| ≈ Tempura Zucchini Blossom stuffed<br>with romesco V   | ≈ Marinated Chicken<br>skewer house made tzatziki GF                |
| ≈ Flash fried Calamari<br>passion aioli GF   | ≈ Tempura king<br>prawn sweet chili and lime dipping sauce          |
| ≈ Sticky pork<br>belly bites GF  | ≈ Braised beef short ribs<br>slider with rainbow slaw, siracha mayo |
| ≈ Seared Scallop,<br>tomato, shallots, capers and basil GF DF                                    | ≈ Vegetarian spring rolls<br>with chilli soy dipping sauce V VE     |

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

