



## The Heritage House

### SNACKS

- Garlic Crust** 19  
with romesco dip V
- Marinated Warm Mix Olives 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** 33  
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)
- Butterflied King Prawns** 35  
with chilli, confit garlic butter,  
roasted pepper, soft herbs (3pcs)
- Salumi Plate** 33  
selection of cured meats, olives,  
pickled vegetables, pita bread

### FOR TWO TO SHARE

- Heritage House Signature Cold 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+** 165  
served with salsa verde, veal jus, mustard, shoestring fries or fresh garden leaves

- Slow Roast 1.2kg Lamb Shoulder** 110  
wholegrain veal glaze, salsa verde, roasted potatoes, seasonal vegetables

### MAINS

- Market Fish** 43  
roasted capsicum, organic mushrooms, heritage tomato, olives, capers, potato, gremolata, fennel herb salad

- South Coast Lamb Rack** 54  
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

- Texan Style Bbq Pork Ribs**  
slow cooked in our signature basting and flame grilled, served with either fries or fresh garden greens

- 600g Half Rack** 48

- 1kg Full Rack** 62



## PASTAS

<b>Aragosta Spaghettini</b> WA Lobster, Prawns, chilli, garlic, capers, tomato, chardonnay, lobster bisque	65
<b>Linguini Allo Scoglio</b> prawns, crab, clams, calamari, chilli, garlic, tomato sugo	45
<b>Burrata Casarecce</b> with creamy pesto, burst cherry tomatoe, panna grattato, parmigiano V	35
<b>Pan Fried Gnocchi</b> organic forest mushroom, leeks, parmigiano	35
<b>King Prawn Aglio E Olio</b> spaghetti prawn, anchovies, chilli, garlic, chardonnay, evo, parsley	36
<b>Scallops Carbonara</b> bacon, spaghetti, creamy alfredo sauce, chives, parmigiano	36

### PASTA GF 3+

## SIDES

<b>Heritage Garden Fresh Cut Leaves</b> radish, shallot, house vinaigrette V	15
<b>Roasted Pumpkin Salad</b> rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing	18
<b>Seasonal Vegetables</b> miso dressing, chickpeas tahini puree, fried onions V VE	16
<b>Roasted Potato</b> rosemary salt V GF	15
<b>Shoestring Fries</b> garlic aioli	12

## HERITAGE CHILDREN MENU

(Kids 10 years and under)

<b>Bolognese Spaghetti</b> with beef Bolognese, tomato sugo, parmesan	20
<b>Spaghetti Napolitana</b> with in house made tomato sauce	18
<b>Casarecce</b> with creamy pesto, panna grattato, parmigiano	20
<b>Bbq Pork Ribs And Chips</b>	26
<b>Chicken Schnitzel</b> with chips and tomato sauce	20
<b>Kids Margarita</b>	18
<b>Kids Gelato</b> gelato of the day	12

## PIZZA

<b>Heritage Garden</b> sugo, fior di latte, eggplant, zucchini, artichoke, onion, tomato, olives V	33
<b>Margherita</b> sugo, fior di latte, fresh mozzarella, fresh basil V	26
<b>Diavola</b> sugo, fior di latte, fresh mozzarella, salami, olives, chilli	32
<b>Chilli Prawns</b> sugo, fior di latte, prawn, tomato, chilli, onion, capsicum, parsley	34
<b>Tropical</b> sugo, fior di latte, ham, pineapple	32
<b>Meat Lover</b> ham, bacon, chorizo, Salami, fior di latte, mushroom, bbq	33
<b>Capricciosa</b> sugo, fior di latte, ham, mushroom, olives, artichoke	34
<b>Hot Chick</b> sugo, fior di latte, chicken schnitzel, onion, capsicum, siracha aioli	34
<b>Pepperoni</b> sugo, fior di latte, pepperoni	33
<b>Suprema</b> sugo, ham, salami, mushroom, onion, capsicum, olives, fior de latte	33
<b>Hello Italy</b> sugo, fior di latte, prosciutto, rocket, tomato, fresh mozzarella, guana padano	34
<b>Prawn &amp; Chorizo</b> sugo, fior di latte, caramelised onion, capsicum, parsley, garlic aioli, chilli	35

**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 processing fee  
Visa/Mastercard 1.5% Amex 2.5%

