



SNACKS & SMALL PLATES

design to share

Garlic Crust with romesco dip V	20
Warm Mix Olives Rosemary, citrus zest, chilli, garlic, evo V GF	13
Live Sydney Rock Oyster (min 2) finger lime mignonette or kilpatrick	7 ea
Hand Dived Hokkaido Scallop Mediterranean salsa (min 2)	8 ea
QLD Tiger Prawns with seafood sauce (min 2)	8 ea
Flash Fried Calamari rocket, passion aioli GF	28
Kingfish Crudo pickled fennel, salmon caviar, finger lime, passion citronette dressing, soft herbs	34
Butterflied King Prawns with chilli, confit garlic butter, roasted pepper, soft herbs (min 2)	13 ea
Burrata slow roast tomato, basil oil, pomegranate molasses, crostini V	23
Grainge Angus Beef Carpaccio truffle mayo, potato crisp, arugula, pecorino, eshallots, capers, crostini	34
Signature Tempura Zucchini Blossom stuffed with king prawns mix, saffron mayo, soft herbs (min 2)	12 ea
Mixed Deli Plate selection of cured meats, olives, pickled vegetables, pita bread	32

SEAFOOD

Heritage House Signature Cold Seafood Platter WA lobster, balmain bugs, blue swimmer crab, sydney rock oysters, tiger prawns, hokkaido scallop crudo, salmon caviar, coastal greens, seafood sauce, mignonette	220
Market Fish roasted capsicum, organic mushrooms, heritage tomato, olives, capers, potato, gremolata, fennel herb salad	45
Fisherman's Pot tomato chilli sugo, market fish, prawn, crab, calamari, clams served with charred sourdough	57

LARGER PLATES

MEATS

Carefully chosen meats from our skilled butchers, showcasing the finest offerings from Australian harvest

Slow Roast 1.2kg Lamb Shoulder wholegrain veal glaze, salsa verde, roasted potatoes, seasonal vegetables (for two to share)	115
Roasted Spatchcock rocket, pita bread, house made tzatziki	45
South Coast Lamb Rack parsnip, blistered truss tomato, panna grattato, salsa verde, veal jus	56
300g Striploin Jack's Creek Black Angus MB4+ carrot puree, zucchini blossom stuffed king prawns, blistered truss tomato, veal jus, tarragon	59
220g Grasslands Pasture Fed Eye Fillet MB4+ carrot puree, blistered truss tomato, dauphinoise potato, café de paris butter, veal jus	59

BIG CUTS *served with salsa verde, veal jus, café de paris butter*

500g Ribeye on the Bone Little Joe, pasture-fed 120-days southern NSW MB4+	110
Tomahawk Portoro 1.5Kg 120-day grain-fed southern NSW MB4+ <i>for two share</i>	270
T- Bone 800g Riverina black angus grain-fed Southern NSW MB2+ <i>for two share</i>	105

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 49 1kg Full Rack 69

Add Sauces & Butter salsa verde, veal jus, cafe de paris butter, wholegrain veal glaze	6ea
romesco / garlic aioli / saffron mayo / tzatziki / parmesan cheese	3ea

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%



PASTAS

Aragosta Mafalda	68
WA Lobster, chilli, garlic, capers, tomato, chardonnay, lobster bisque	
Linguini Allo Scoglio	46
prawns, crab, clams, calamari, chilli, garlic, tomato sugo	
Burrata Mafalda	36
with creamy pesto, burst cherry tomatoes, panna grattato, parmigiano V	
Potato Gnocchi	34
butternut pumpkin, spinach, pecorino, chilli gee, crispy sage	
King Prawn Aglio E Olio	37
spaghetti prawn, anchovies, chilli, garlic, chardonnay, evo, parsley	
Scallops Carbonara	37
bacon, spaghetti, creamy alfredo sauce, chives, parmigiano	

PASTA GF 3+

SIDES

Heritage Garden Fresh Cut Leaves	16
radish, shallot, house vinaigrette V	
Roasted Pumpkin Salad	16
rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing	
Sauté Seasonal Greens	16
chilli, garlic, fried onion V	
Crushed Roasted Potato	16
rosemary salt V GF	
Fries	13
garlic aioli	

HERITAGE CHILDREN MENU

(Kids 10 years and under)

Bolognese Spaghetti	22
with beef Bolognese, tomato sugo, parmesan	
Spaghetti Napolitana	19
with in house made tomato sauce	
Mafalda	22
with creamy pesto, panna grattato, parmigiano	
Bbq Pork Ribs And Chips	26
Chicken Schnitzel	22
with chips and tomato sauce	
Kids Margarita	19
Kids Gelato	12
gelato of the day	

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	
Meat Lover	33
ham, bacon, chorizo, Salami, fior di latte, mushroom, bbq	
Capricciosa	34
sugo, fior di latte, ham, mushroom, olives, artichoke	
Hot Chick	34
sugo, fior di latte, chicken schnitzel, onion, capsicum, siracha aioli	
Pepperoni	33
sugo, fior di latte, pepperoni	
Suprema	33
sugo, ham, salami, mushroom, onion, capsicum, olives, fior de latte	
Hello Italy	34
sugo, fior di latte, prosciutto, rocket, tomato, fresh mozzarella, guana padano	
Prawn & Chorizo	35
sugo, fior di latte, caramelised onion, capsicum, parsley, garlic aioli, chilli	

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

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