



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 10 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.

Ph: (02) 9003 1360
E: Info@theheritagehouse.com.au

GROUP MENU 1 (SHARE BETWEEN 3)

\$85 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

\$115 PER PERSON

ON ARRIVAL

Charred Sonoma Sourdough, 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.

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%

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!



GROUP MENU 3 (SHARE BETWEEN 3)

\$80 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 \$15P.P.

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%

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!



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 \$85 per person or indulge in a satisfying 3-course meal for just \$100 per person.

ON ARRIVAL

Charred Sonoma Sourdough, mix olives, romesco dip

ENTRÉE – CHOICE OF 2 ALTERNATE DROP

- | | |
|---|--|
| ≈ Local Heritage Tomatoes
mozerella, in house genovese pesto, evo,
balsamic, garden herbs | ≈ Prosciutto San Daniele
melon, grilled bread, pickles, aged balsamic |
| ≈ Kingfish Crudo
pickled fennel, salmon caviar, finger lime,
passion citronette dressing, soft herbs | ≈ Flash Fried Calamari
rocket, passion aioli Gf |
| ≈ Hand Dived Hokkaido Scallop
parsnip puree, gremolata, herb crumbs, green
caviar | ≈ 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 | ≈ Pan Fried Gnocchi
forest mushroom, leek, burnt butter sage,
parmigiano V |
| ≈ 220g Grasslands Pasture Fed Eye Fillet MB4+
carrot puree, blistered truss tomato,
dauphinoise potato, café de paris butter,
veal jus | ≈ South Coast Lamb Rack
parsnip, blistered truss tomato, panna grattato,
salsa Verde, veal jus |
| ≈ 300g Striploin Jack's Creek Black Angus MB4+
carrot puree, zucchini blossom stuffed king
prawns, blistered truss tomato, veal jus,
tarragon | ≈ 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 |

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%

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!



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.

SILVER 2 hours Choice Six canapés **\$68 pp**
three hot and three cold

GOLD 2 hours Choice Eight canapés **\$78 pp**
four hot and four cold

PLATINUM 2 hours Choice Ten canapés **\$88 pp**
five hot and five cold
(+5 Additional choice per person)

COLD CANAPES

≈ **Smoke Salmon**
dill crepe roulade with pearl caviar

≈ **Roasted Tomato Crostini**
with labneh, basil V

≈ **Sam Daniele**
prosciutto and melon GF

≈ **Chopped MB4+**
beef tartare, crostini

≈ **Peking Duck**
pancake, hoisin, cucumber shallots

≈ **Ceviche of White Fish**
chilli tomato salsa, corn chips

≈ **Whipped Feta**
roast capsicum, semi dried tomato, crostini

≈ **Prawn Cocktail**
avocado, old school seafood sauce

≈ **Beef Crostini**
with caramelised onions and horseradish aioli

≈ **Classic Mini Tomato**
bruschetta

HOT CANAPES

≈ **Wild Mushroom Arancini Arancino**
with organic mushroom, provolone cheese,
truffle aioli V

≈ **Tempura Zucchini Blossom Stuffed**
with romesco V

≈ **Flash Fried Calamari**
passion aioli GF

≈ **Sticky Pork**
belly bites GF

≈ **Seared Scallop**
tomato, shallots, capers and basil GF DF

≈ **Spice Lamb**
skewer house made tzatziki GF

≈ **Marinated Chicken**
skewer house made tzatziki GF

≈ **Tempura King**
prawn sweet chili and lime dipping
sauce

≈ **Braised Beef Short Ribs**
slider with rainbow slaw, siracha
mayo

≈ **Vegetarian Spring Rolls**
with chilli soy dipping sauce V VE

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

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%

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!





The Heritage House

FUNCTIONS BEVERAGE MENU

FOLLOW US ON   @theheritagehouse.kenthurst

WWW.THEHERITAGEHOUSE.COM.AU

All Credit Card Payments Incur Processing Fee Visa/mastercard 1.5% Amex 2.5%
Please note a 10% surcharge applies on Sunday and 15% on public holiday.

:: LOVELY BUBBLY ::

\$49 PER PERSON / 2 HOURS

- ≈ Lychee and elderflower spritz
- ≈ Mimosa
- ≈ Aperol Spritz
- ≈ Pimm's Spritz
- ≈ Bellini
- ≈ Farina Prosecco

(Choice of any two)



Customised cocktails are also available for exclusive event, upon request.

:: COCKTAILS & DREAMS ::

\$69 PER PERSON / 2 HOURS

- ≈ Mojito
- ≈ Old fashioned
- ≈ Negroni
- ≈ Lychee Martini
- ≈ Espresso Martini
- ≈ Aperol Spritz
- ≈ Bellini
- ≈ Sex on the beach
- ≈ Long island

(Choice of any four, 2 hour session)

:: SIMPLICITY ::

\$59 PER PERSON / 2 HOURS

- ≈ Great Northern
- ≈ Peroni Zero
- ≈ House Red
- ≈ White Wine
- ≈ House sparkling wine
- ≈ Soft Drinks and juices

:: BELLISSIMO ::

\$69 PER PERSON / 2 HOURS

- ≈ Great Northern
- ≈ Peroni zero
- ≈ Peroni (tap)
- ≈ Premium Italian red
- ≈ Premium Italian White
- ≈ Farina Prosecco
- ≈ Soft Drinks and juices

:: Extravaganza ::

\$89 PER PERSON / 2 HOURS

- ≈ Peroni
- ≈ Peroni Zero
- ≈ Balter Xpa
- ≈ Great Northern Super crisp
- ≈ Stone and wood
- ≈ Premium Red wine
- ≈ Premium White
- ≈ Soft drinks and Juices

(Exclusive selection of wine can be made upon request)

:: ULTIMATE ::

\$69 PER PERSON / 2 HOURS

- ≈ Peroni
- ≈ Peroni Zero
- ≈ Balter Xpa
- ≈ Great Northern Super crisp
- ≈ Stone and wood
- ≈ House Spirits
- ≈ Premium Red wine
- ≈ Premium White
- ≈ Premium Sparkling wine
- ≈ Soft drinks and Juices

(Exclusive selection of wine can be made upon request)

(No spirits will be served neat, mandatory mixer is requested)

TERMS AND CONDITIONS

Confirmation, deposit and cancellations

Function bookings are only confirmed upon receipt of a signed booking form, including Terms and Conditions, and with the required 50% deposit or room hire paid in full. We require the majority of your party to be present within 15 minutes of the confirmed arrival time. Cancellations must be made in writing.

All outstanding accounts must be settled in full at the conclusion of your function. The Heritage House reserves the right to cancel the booking if :

- i. The Heritage House or any part is closed due to circumstances outside the venues control.
- ii. The 50% deposit has not been paid by the due date.
- iii. If the function may prejudice the reputation of the restaurant.

Insurance and damages

Damage sustained to any of The Heritage House property by guests, client or contractors is the responsibility of the function organizer. The Heritage House does not accept any responsibility for damage or loss of property left during the course of, or after the function. The Heritage House reserves the right to exclude or remove any undesirable persons from the function or the premises without liability.

Licensing, restrictions and minors

The Heritage House practices the Responsible Service of Alcohol and requires that guests respect and adhere to the laws relating to intoxication and responsible behaviour. Proof of age must be carried at all times in the form of a current Australian driver's license or current passport. No other forms of identification will be accepted. During Beverage package ,one drink per person applicable.

Catering

Please note, that whilst all possible measures are taken to ensure menus are consistent from the point of booking, due to seasonal changes the venue reserves the right to change any menu item and the client will be informed of any such changes.

* Any bookings that are made with drink packages, will receive an additional seating hour to comply with drink package durations. *Extra hours available on request (extra room hire will incur).Venue need to be vacated by 10 pm ,as per license.