

Father's Day

Menu

SNACK & SMALL PLATES

Charred Sonoma Sourdough House romesco dip, balsamic olive oil (3 slices) V	\$13	Arancini Balls Organic mushroom, provolone, sugo, and Grana Padano cheese (4 pieces)	\$22
Chilli Garlic Prawns Cooked in rich tomato sauce, touch of chilli and feta served with charred sourdough I	\$31	Chilli Miso Crudo Kingfish, house made mild chilli miso sauce, tomato, cucumber, onion, radish, furikake, tapioca crisp DF A	\$33
Warm Mixed Olives Rosemary, citrus zest, chilli, garlic, EVO V GF	\$14	Hand Dived Hokkaido Scallops Parsnip puree, gremolata, breadcrumbs (3 pieces) I	\$26
Fresh Sydney Rock Oyster Finger lime mignonette GF DF A	\$42 (half doz) \$84 (full doz)	Trio Compressed Melon Apple whipped feta, citrus dressing, shiso GF V	\$22
Butterflied King Prawns Chilli, confit garlic butter, roasted pepper, soft herbs (min 2) A	\$14 (each)	Burrata Creamy burrata, mild spice tomato relish, fried onion, crostini V	\$29
Signature Tempura Zucchini Blossom Stuffed with king prawn mix, saffron mayo, soft herbs I (min 2)	\$14 (each)	Flash Fried Calamari Rocket, passion aioli GF I	\$29
Prawn Toast Tiger prawns, salmon caviar, egg, marie rose, chives, brioche toast A (min 2)	\$13 (each)	Prawns Ravioli Tobiko, pernod emulsion I	\$27

LARGER PLATES

MEATS

Carefully selected cuts from skilled butchers, showcasing the finest Australian produce

Striploin Jack's Creek Black Angus (300g) Carrot puree, blistered truss tomato, zucchini stuffed with king prawns, veal jus I	\$63	Byron Bay Berkshire Crumbed Pork Cutlet (300g) Mustard leek velouté, pickled fennel, cucumber, parmigiano, soft herbs	\$56
South Coast Lamb Rack Parsnip, blistered truss tomato, panna grattato, salsa verde, veal jus	\$62	Grassland Pasture Fed Eye Fillet MB4+ (220g) Carrot puree, blistered truss tomato, dauphinoise potato, café de paris butter, veal jus GF	\$65
Pan Roasted Chicken Supreme Sautéed potato and leeks, wilted spinach, rich tomato cream sauce GF	\$45		
Texan Style BBQ Pork Ribs Slow cooked, flame grilled, served with fries or garden greens DF GF	\$58 (600g half rack) \$79 (1kg full rack)		

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

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

All dishes may contain traces of *Gluten, Nuts and any other allergen*. Please specify the allergies with our lovely staff if you have any conditions before ordering. We do our best to accommodate dietarys, please ask!

We are fully licensed and welcome BYO wine for groups of up to 7 guests only. A corkage fee of \$15 per person applies.

A 10% service charge applies to all group bookings of 10 guests or more. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays.

Father's Day

Menu

PASTAS

Burrata Mafalda

Creamy pesto, cherry tomato, pangrattato, parmigiano V

\$42

Linguini Allo Scoglio

Prawns, crab, clams, calamari, chilli, garlic, tomato sugo M

\$49

Pappardelle Forest Mushrooms

Wide ribbon pasta, forest mushrooms, brown butter, ricotta

\$38

PASTA GF + \$3

Scallops Carbonara

Bacon, spaghetti, creamy alfredo, chives, parmigiano I

\$40

Prawn Aglio E Olio

Spaghetti, prawns, anchovies, chilli, garlic, Chardonnay, EVO, parsley I

\$40

SEAFOOD

Pan Fried Barramundi

Lobster emulsion, sauté wombok, sweet potato cris A

\$49

Fisherman's Pot

Tomato chilli sugo, market fish, prawn, crab, calamari, clams, charred sourdough M

\$63

SIDES

Heritage Garden Fresh Cuts

Salad leaves, radish, shallots, house vinaigrette VE GF DF

\$18

Roasted Pumpkin Salad

Rocket, pomegranate, quinoa, chickpeas, candied walnuts, miso dressing

\$19

Charred Corn

Spiced crema, parmesan, smoked chilli, lemon

\$18

Crushed Roasted Potato

Rosemary salt VE GF DF

\$18

Caesar Salad

Baby cos, croutons, bacon, parmesan

\$20

Fries

Garlic aioli V DF

\$13

Sauté Seasonal Greens

Garlic chilli butter

\$19

HERITAGE CHILDREN'S MENU (12 years old and under)

Choice of Main + Kids Gelato ----- \$45

Bolognese Spaghetti

Beef bolognese, tomato sugo, parmesan

Kids Mafalda

Creamy pesto, pangrattato, parmesan

Spaghetti Napolitana

House tomato sauce

Chicken Schnitzel

Chips and tomato sauce

BBQ Pork Ribs and Chips

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

SEAFOOD ORIGIN: (A) AUSTRALIAN (I) IMPORTED (M) MIXED

All dishes may contain traces of *Gluten, Nuts and any other allergen*. Please specify the allergies with our lovely staff if you have any conditions before ordering. We do our best to accommodate dietaries, please ask!

We are fully licensed and welcome BYO wine for groups of up to 7 guests only. A corkage fee of \$15 per person applies.

A 10% service charge applies to all group bookings of 10 guests or more. A 10% surcharge applies on Sundays, and a 15% surcharge applies on all public holidays.