

THE HEART

Welcome to The Heart. Our menu celebrates the best of local produce with a few global favourites. Relax, take your time, and enjoy.

Please take note of your table number,
before ordering at the bar.

To Start & Small Plates	3
UBON	4
Pizza & Pasta	5
Pub Classics	6
Salads	6
Butcher's Cuts	7
Sides	7
Kids	8
Desserts	8
Cocktails	10
Top Shelf	11
Wine	12
Beers & Cider	16

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken (including separate fryers) to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. **Please advise staff of any allergies.** Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last updated July 21, 2025 9:13 am

TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY
Every Sunday

Roasts

Black Angus Fillet Beef [gf, nf] _____	39
Chicken Breast [gf, nf] _____	37
House-made Nut Roast [gf, vg] _____	35

All roast dishes are served with roasted potatoes, crushed swede, braised red cabbage, seasonal greens, a homemade Yorkshire pudding & house-made gravy.

Add On

Cauliflower Cheese [nf, v] _____	19
Extra Potatoes [df, gf, nf] _____	4
Extra Yorkshire [nf, v] _____	4
Extra Gravy [df, gf, nf] _____	3
Extra Stuffing [gf] _____	4
Vegan Gravy [df, gf, nf, vg] _____	3

Dessert

Sticky Toffee Pudding [nf] _____	20
Butterscotch sauce, vanilla ice cream	
Vanilla Crème Brûlée [gf, nf] _____	18
Apple Crumble [nf] _____	21
Vanilla ice cream, salted caramel	

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

To Start

Albany Rock Oysters – With House hot sauce & mignonette [gf, nf]

half doz 36 | doz 68



Recommended Wine Pairing: *Laurent-Perrier, Champagne*

Small Plates

will come out as they are ready

Our Famous Scotch Egg – Piccalilli [nf] _____ 18

Pizza Bread – Rosemary & garlic oil, parmesan [dfo, nf, v] _____ 18

Charred Abrolhos Island Octopus – Romesco, lemon [df, gf, nfo] _____ 22

Halloumi – Chorizo honey, spiced apple, lemon [gf, nf] _____ 22

Buttermilk Fried Chicken Bites – Spicy mayo, mcclure's pickles [gf, nf] _____ 20

Jamón & Manchego Croquettes (x4) – Truffle mayo [nf] _____ 22

Crispy Squid – Preserved lemon mayo, nori salt [df, gfo, nf] _____ 20

Broken Royals – Triple cooked potato, green goddess mayo, parmesan [dfo, gf, nf] _____ 16

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

UBON @ The Heart- our favourite Japanese fusion picks

Mini Australian Lobster Taco, coriander, fennel [df, nf] _____	13ea	Kingfish Crudo, yuzu soy, green chilli, coriander [df, nf] _____	24
Mini Kingfish Taco, wakame seaweed, wasabi mayo, yuzu [df, nf] _____	12ea	Ubon Margaret River Sirloin MB5+, truffle teriyaki, oyster mushroom [dfo, nf] _____	88
Mini Beef Taco, truffle teriyaki, pickled radicchio [df, nf] _____	12ea	Spicy Salmon & Crispy Rice, sriracha mayo, chives [df, gfo, nf] _____	24
Half-Shell Scallop, miso butter, chives, yuzu kosho [gfo, nf] _____	12ea	Tempura Prawns, yuzu mayo, togarashi [df, gf, nf] _____	24
UBON Steak Sando, Donnybrook pink fillet, tonkatsu, roasted sesame mayo, cabbage [dfo, nf] _____	28	Red Prawn Gyozas x3, ponzu, ginger, coriander [df, nf] _____	24
Oyster, wakame seaweed, soy & ginger dressing (min x3) [df, nf] _____	8ea	Spicy Truffle Edamame [df, gf, nf, vg] _____	14
Blackened Miso Cod 120g [nf] _____	39	Sea Salt Edamame [df, gf, nf, vg] _____	14

Ubon's Seafood Tower [nf] _____ 149

Lobster tacos ⁽²⁾, kingfish crudo, half-shell scallops ⁽³⁾, spicy salmon & crispy
rice, red prawn gyozas ⁽³⁾, pickled octopus, Ubon's oysters ⁽³⁾ (Suitable for two people)



Recommended Wine Pairing: *Shaw and Smith SB*

add prawn gyoza _____	8
add scallop _____	12
add UBON oyster _____	8
add lobster taco _____	13

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

Pizza [gfo, dfo, nf]

Chorizo & Goat Cheese – Italian tomato sauce, fior di latte, chilli, red onion, gingin honey, parmesan _____	34
 Recommended Wine Pairing: <i>Sandalford 1840 Tempranillo</i>	
Spicy Salumi – N'duja, spicy salami, red onion, fior di latte, parmesan _____	32
Classic Margherita – Fior di latte, basil, stracciatella, parmesan [vgo] _____	28
Garlic & Chilli Prawn – Italian tomato sauce, fior di latte, lemon, capers _____	38
The Controversial – Smoked ham, pi***pple, fior di latte, italian tomato sauce, parmesan [vgo] _____	32
Truffle Mushroom Pizza – Roast garlic, fior de latte, gorgonzola, cherry tomato _____	34

Pasta [gfo]

Red Prawn Tagliatelle – Bisque, black olives, basil, tomato sugo, pangrattato [nf, df] _____	39
 Recommended Wine Pairing: <i>I Magredi Pinot Grigio</i>	
Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [nf] _____	42
Beef Cheek Rigatoni – Gremolata, parmesan [dfo, nf] _____	39
Spicy Pesto Campanelle – Cavolo nero, spinach, confit garlic, macadamia cream, pangrattato [df, v] _____	36

Pub Classics

Market Fish – Fennel soubise, pickled fennel & cucumber salad [df, gf, nf]	46
Humble Fisherman's Pie – Smoked cod, king oia salmon, prawns, lemon, mashed potato [nf]	38
Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli, white wine sauce [gf, nf]	40
 Recommended Wine Pairing: <i>Vasse Felix Chardonnay</i>	
Panko Crumbed Scampi – Chunky chips, tartare sauce, coastal herb salad, lemon [gf, nf, df]	38
Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon [df, gf, nf]	34
HBC Classic Steak Sandwich – Mushroom sauce, rocket, pickled shallots, parmesan, skin-on fries [dfo, gfo, nf]	36
 Recommended Wine Pairing: <i>Cullen Cab Merlot</i>	
Cheeseburger – Smashed patty, milk bun, bacon jam, double cheese, mcclure's pickles, skin-on fries [dfo, gfo, nf]	32
Buttermilk Fried Chicken Burger – Double cheese, mcclure's pickles, spicy mayo, skin-on fries [gfo, nf]	32

Salads

Beach Club Caesar – Roast chicken, baby cos, egg, pangrattato, parmesan, caesar dressing [nf]	34
Roast Kent Pumpkin – Goats curd, yellow pepper vinaigrette, witlof [dfo, gf, nf]	28
Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion [dfo, gf, nf]	14

Butcher's Cuts

*All items come with a mini rocket & parmesan salad,
and a choice of one sauce and one side.*



Recommended Wine Pairing: *Howard Park Scottsdale Shiraz*

O'Connor Beef Fillet Mignon 250g [dfo, gf, nf] _____ 60

Margaret River Wagyu MB5+ 300g Sirloin [dfo, gf, nf] _____ 88

1.2kg O'Connor Rib-eye MB2+ *(Share between 2-3 | Min 45 minutes)* [dfo, gf, nf] _____ 145

Sauces [gf]

Peppercorn, Café de Paris Butter, Whiskey Mushroom, Red Wine Jus _____ 4

Sides

Skin-on Fries [df, gf, nf, vg] _____ 14

Potato Gratin – Parmesan [gf, nf] _____ 14

Triple Cooked Roast Potatoes [df, gf, nf, vg] _____ 14

Charred Broccoli – Macadamia cream, spiced butter [gf, v] _____ 14

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

Kids - 12 & Under

Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf]	18
Fried Chicken Bites & Chips [gf, nf]	17
Fish & Chips [df, gf, nf]	17
Spaghetti & Napoletana Sauce – Parmesan [dfo, gfo, nf, vo]	17
Margherita Pizza [dfo, gfo, nf, vo]	18

Desserts

Vanilla Crème Brûlée [gf, nf]	18
Apple Crumble – Vanilla ice cream, salted caramel [nf]	21
Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf]	20

Simmos Ice Cream [125g Tub]

Cookies ‘N’ Cream, Vanilla Vanilla [gf], Chocolate Therapy [gf], White Choc Malt [gf], Mint Choc Chip [gf], Blue Bubblegum [gf], Burnt Caramel [gf], Bees Knees [gf], Lemon Sorbet [gf], Creamy Choc Vegan [gf]	8
---	---

Dessert Wine

	60ml	120ml	Btl
Sandalford Botrytis Sémillon, Margaret River, AU	11	22	48
Vasse Felix Cane Cut Sémillon, Margaret River, AU	16	32	69
Penfolds Grandfather Rare Tawny 20Yo, Barossa, AU	23		

df = dairy free | gf = gluten free, nf = nut free, o = option, v = vegetarian, vg = vegan

Vegan

Pizza Bread – Rosemary & garlic oil [nf]	18
Charred Broccoli – Macadamia cream, gremolata [gf,v]	14
Broken Royals – Triple cooked potato, green goddess mayo [nf]	14
Spicy Truffle Edamame [nf]	14
Sea Salt Edamame [nf]	14
Skin-on Fries – Aioli [gf, nf]	14
Triple Cooked Roast Potatoes [gf, nf]	14
Falafel Sandwich – Gremolata mayo, rocket, pickled shallots [gfo, nf]	29
Classic Margherita – Basil, vegan cheese [gf, nf]	27
The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gf, nf]	32
The Mushroom Guys Pizza – Roasted garlic, truffle oil, vegan cheese [gf, vgo, nf]	34
Spaghetti Carbonara – Cashew cream, sundried tomatoes, black pepper	28
Roast Kent Pumpkin – Yellow pepper vinaigrette, witlof [nf]	26
Mini Rocket Salad – Thyme dressing, vincotto, red onion [nf]	14

Top Shelf Cocktails

VINTAGE NEGRONI

115

1970's Campari, 1970's Gordon's Gin,
Carpano Antica Formula

BOULEVARDIER

399

Old Rip Van Winkle 10 Yo, 1970's
Campari, Carpano Antica Formula

Top Shelf

Whiskey

Jameson Redbreast 15Yo	30
Kurayoshi Pure Malt 18Yo	90
Macallan Double Cask 18Yo	75
Johnnie Walker Blue Label	40
Macallan Time: Space Mastery	200
Old Rip Van Winkle 10Yo	250

Tequila

Don Julio 1942	40
Don Julio Rosado	45
Don Julio Ultima Reserva	100
818 Eight Reserve Añejo	45

Cognac

Hennessy XO	45
Louis XIII	325

Red Wine

Penfolds Bin 389	199
Penfolds Grange 2019	999
Penfolds Grange 2018	1299
Henschke Hill of Grace	1299

Champagne

Laurent-Perrier Cuvee Rose	245
Dom Pérignon 2013	575
Laurent-Perrier Siècle No.25	650

REFRESH

High sparkle, low stress

The Heart Spritz | 21

Citrusy | Bubbly | Bright

Zesty gin meets sun-drenched limoncello in a laid-back lemon fizz

Sunkissed | 22

Juicy | Flirty | Fresh

Vodka hits the spot in all the right ways – sweet, bold, and a bit naughty

UBON

The spirit of Japan; simple, elegant & authentic

Miso Thirsty | 25

Umami | Silky | Citrus

Roku gin threads sweet, sour, & umami together - like a refined Bee's Knees

Yuzu Sin | 22

Sharp | Citrus | Elegant

Yuzu's golden light twists through a vibrant sour

Sherry Blossom | 25

Herbal | Delicate | Refreshing

Elegantly layered – whisky, shochu & the soft echo of delicate tea

SILK

Clarified, refined, & quietly complex

Last Love | 23

Fruity | Clarified | Smooth

A romantic swirl of tequila, strawberry, and rhubarb – bold with a tender finish

Jungle Ghost | 24

Tropical | Bitter | Refined

Tropical rum stars in this clarified Jungle Bird – rich, smooth & bittersweet

MODERN VINTAGE

A harmonious blend of timeless classics with a modern twist

Sakura Sunset | 23

Fruity | Exotic | Bright

Haku vodka swizzled with gold kiwi, nashi pear, & pandan into a citrusy chill

Midnight in Caracas | 24

Rich | Dark | Smooth

Moody Manhattan riff with chocolate, cherry & the warmth of dark rum

Classics & HBC Favourites Available – Our most popular drinks & timeless classics are always available, just ask!

Wine

White Wine

	150ml	250ml	Btl
Tai Tira SB, Marlborough, NZ	13	21	62
Shaw and Smith SB, Adelaide Hills, AU [v]	18	29	85
Wills Domain SSB, Margaret River, AU	14	23	67
Pedestal Chardonnay, Margaret River, AU	14	23	67
Vasse Felix Chardonnay, Margaret River, AU [v]	21	33	97
Louis Jadot Chablis, Bourgogne, FR	31	51	150
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	15	25	72
Frankland Estate Riesling, Great Southern, AU [v]	15	25	72
Cherubino Laissez Faire Arneis, Frankland River, AU	15	25	73
Hay Shed Hill 'Block 1' SSB, Margaret River, AU [v]			69
Cullen Grace Madeline, Margaret River, AU			90
Pierro LTC, Margaret River, AU			97
Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU [v]			199
Frankland Estate Isolation Ridge Riesling 2015, Great Southern, AU [v]			149
Cullen Kevin John Chardonnay, Margaret River, AU			350

DF = Dairy Free | GF = Gluten Free, GFO = Gluten Free Option, V = Vegan, VO = Vegan Option

Wine

Red Wine

	150ml	250ml	Btl
Forester Shiraz, Margaret River, AU	13	21	62
Howard Park Scotsdale Shiraz, Great Southern, AU	18	27	80
Pedestal Cab Sauv, Margaret River, AU	14	23	67
Vasse Felix Premier Cab Sauv, Margaret River, AU [v]	21	33	97
Sandalford Cab Merlot, Margaret River, AU [v]	14	25	72
Cullen Cab Merlot, Margaret River, AU [v]	23	38	115
Yalumba Vine Vale Grenache, Barossa, AU [v]	16	25	73
Shaw & Smith Pinot Noir, Adelaide Hills AU [v]	28	46	135
Hay Shed Hill Malbec, Margaret River, AU	15	25	72
Sandalford 1840 Tempranillo, Margaret River, AU [v]	16	26	77
Capoforte Primitivo Salento, Puglia, IT			99
Pierro LTCF Cab Sauv Merlot, Margaret River, AU			119
Henschke Keyneton Euphonium 2020, Barossa, AU			149
Penfolds Bin 389, Barossa, AU [v]			199
Cullen Diana Madeline 2022, Margaret River, AU			265
Broccardo Barolo DOCG, Piedmont, IT			259
Penfolds Grange 2019, Barossa, AU [v]			999
Penfolds Grange 2018, Barossa, AU [v]			1299
Henschke Hill of Grace, Barossa, AU			1299

DF = Dairy Free | GF = Gluten Free, GFO = Gluten Free Option, V = Vegan, VO = Vegan Option

Wine

Sparkling

	150ml	Btl
Valdo Prosecco, Valdobbiadene, IT [v]	14	67
Kylie Prosecco Rose, Gambellara, IT	15	72
Howard Park Petit Jeté, Pemberton, AU	17	79
Laurent-Perrier, Champagne, FR [v]	24	149
Moët & Chandon Imperial Brut, Champagne, FR [v]		115
Penfolds Cuvée, Champagne, FR [v]		119
Veuve Clicquot Brut, Champagne FR [v]		129
Laurent-Perrier Rosé, Champagne, FR [v]		245
Dom Pérignon 2013, Champagne, FR [v]		575
Laurent-Perrier Grand Siècle No.25 Champagne, FR		650

Rosé Wine

	150ml	250ml	Btl
Sandalford Rosé, Margaret River, AU [v]	13	21	62
Leeuwin Estate Rose, Margaret River, AU	14	23	67
Rameau D'Or Rose, Cotes de Provence, FR	15	25	72
Sore Rosé, Valtenesi, IT			72

Sweet Wine

	150ml	250ml	Btl
Trentham Moscato, Murray Darling, AU	13	21	62
	60ml	120ml	Btl
Sandalford Botrytis Sémillon, Margaret River, AU [v]	11	22	48
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [v]	16	26	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU	23		

Alcohol-Free

Alcohol-free Wines

	<i>150ml</i>	<i>Btl</i>
Tread Softly Pinot Noir, Yarra Valley, AU	<i>11</i>	<i>50</i>
Newblood Rosé, Barossa, AU	<i>11</i>	<i>50</i>
Grant Burge Prosecco, Krondorf, AU	<i>12</i>	<i>55</i>

Alcohol-free Cocktails

Passionfruit Virgin Mojito – passionfruit, lime, mint, soda	<i>16</i>
Quiet Cosmo – cranberry, lime, lyre's orange sec	<i>16</i>
Quiet Spritz – lyre's italian spirtz, grant burge prosecco, soda	<i>17</i>
Quiet Amaretti sour – lyre's amaretti, lyre's orange sec, lime, aquafaba	<i>17</i>

Beers

Tap Beers

Peroni 5.0% [v]	16
Peroni 3.5% [v]	14
Stella Artois 4.8% [v]	16
Asahi 5.0%	Sch. 15
Tiger Beer 5.0%	15
Great North. Super Crisp 3.5% [v]	13
Carlton Dry 4.5% [v]	15
Carlton Draught 4.6% [v]	14
Guinness 4.2% [v]	15
Kilkenny 4.3% [v]	14
Single Fin 4.5%	14
Balter XPA 5.0% [v]	16
Balter Hazy IPA 6.0%	16
Balter Captain Sensible 3.5%	14
Pirate Life South Coast 4.4%	16
Pirate Life Crisp Lager 4.0%	15
Strongbow Original 5% [v]	13
Bulmers 4.7% [v]	15
Hard Rated Lemon 4.5%	16
Brookvale Ginger Beer 4.0% [v]	Sch. 15

*Prices in pint size, schooners available.
Please see specials for rotating taps.*

Bottles & Cans

Balter Cerveza	12
Two Bays GFB [gf]	12
Two Bays Pale Ale [gf, v]	12
Matso's Ginger Beer [gf, v]	14
Matso's Mango Beer [gf, v]	13
Magners 568ml	16
Rekorderlig Strawb, Lime 500ml [v]	15

Alcohol-free Beer

Guinness 0 [v]	12
Peroni Nastro Azzuro 0.0 [v]	12
Heaps Normal XPA <0.5% [v]	12
Hiatus Pacific Ale <0.5%	12