

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.

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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 October 27, 2025 8:55 am

TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY
Every Sunday

Roasts

Black Angus Beef Fillet [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

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To Start

Albany Rock Oysters – With 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
Grilled Halloumi – Peach, Gin Gin honey, sunflower [gf, nf, v]	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, herb salt [df, gf, nf]	20
Broken Royals – Triple cooked potato, goddess mayo, parmesan [dfo, gf, nf]	16

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UBON @ The Heart- *our favourite Japanese fusion picks*

Mini Australian Lobster Taco, coriander, fennel [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
Oyster, wakame seaweed, soy & ginger dressing (min x3) [df, nf] _____ 8ea	Spicy Truffle Edamame [df, gf, vg] _____ 14
Blackened Miso Cod 120g [nf] _____ 39	Sea Salt Edamame [df, gf, nf, vg] _____ 14

Ubon's Seafood Tower [nf] _____ 145

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



Recommended Wine Pairing: Shaw and Smith SB

add Scallop _____	12
add UBON Oyster _____	8
add Lobster Taco _____	13

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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 & N'duja Tagliatelle – Shallots, lemon, pangrattato [df, gfo] _____	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
Potato Gnocchi – Cashew cream, charred capsicum, tomato oil [gf, df, v, vg] _____	34
Spaghetti - Tomato sugo, shallots, garlic, basil, capers [df, nf, v, vg] _____	32

Mains

WA Market Fish – Fennel cream, cucumber & pickled fennel salad [df, gf, nf]	46
Humble Fisherman's Pie – Smoked cod, king ora 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>	
Cheeseburger – Smashed patty, milk bun, double cheese, mcclure's pickles, skin-on fries, onion [dfo, gfo, nf]	32
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>	
Buttermilk Fried Chicken Burger – Double cheese, mcclure's pickles, spicy mayo, skin-on fries [gfo, nf]	32
King Oyster Mushroom Sandwich – Herb mayo, rocket, pickled shallots, skin-on-fries [gfo, nf, v, vg]	30

Salads

Beach Club Caesar – Roast chicken, baby cos, egg, pangrattato, parmesan, caesar dressing [nf]	34
Roast Pumpkin – Pepita cream, endive, radicchio, pickled onion [df, gf, nf, v, vg]	28
Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion [dfo, gf, nf]	14

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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
Saltbush Backstrap Lamb 250g [dfo, gf, nf]	54
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
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Sides

Skin-on Fries – Rosemary salt [df, gf, nf, vg]	14
Potato Gratin – Parmesan, chives [gf, nf]	12
Triple Cooked Potatoes – Rosemary salt [df, gf, nf, vg]	14
Charred Broccoli – Pepita cream, garlic, paprika oil [df, nf, v, vg]	16

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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
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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		

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Entree

Pizza Bread – Rosemary & garlic oil [nf]	18
Charred Broccoli – Pepita cream, garlic, paprika oil [df, nf]	16
Spicy Truffle Edamame [nf]	14
Sea Salt Edamame [nf]	14

Mains

Triple Cooked Roast Potatoes [gf, nf]	14
King Oyster Mushroom Sandwich – Herb mayo, rocket, pickled shallots, skin-on-fries [gfo, nf]	30
Classic Margherita – Basil, vegan cheese [gfo, nf]	27
The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gfo, nf]	32
The Mushroom Guys Pizza – Roasted garlic, truffle oil, vegan cheese [gfo, vgo, nf]	34
Potato Gnocchi – Cashew cream, charred capsicum, tomato oil [gf, df]	34
Spaghetti Carbonara – Cashew cream, sundried tomatoes, black pepper [df, nf,]	28
Spaghetti - Tomato sugo, shallots, garlic, basil, capers [df, nf]	32
Roast Pumpkin – Pepita cream, endive, radicchio, pickled onion [df, gf, nf]	28

Sides

Mini Rocket Salad – Thyme dressing, vincotto, red onion [nf]	14
Broken Royals – Triple cooked potato, green goddess mayo [nf]	14
Skin-on Fries – Rosemary salt [df, gf, 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

Teremana Blanco	12
Teremana Reposado	14
Teremana Anejo	16
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

Cocktails

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 meets lychee & passionfruit in a
pretty pink paradise

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 green kiwi,
nashi pear & basil into a citrusy chill

Daybreak in Kingston | 24

Tropical | Zesty | Crisp

White rum forms the backbone, while
tropical brightness & herbal depth unite

*Classics and 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
Puiattino Pinot Grigio, Veneto, ITA	15	25	72
Frankland Estate Riesling, Great Southern, AU [v]	15	25	72
Cherubino Laissez Faire Fiano, 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

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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, Barossa, AU			149
Penfolds Bin 389, Barossa, AU [v]			199
Cullen Diana Madeline, 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

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Wine

Sparkling

	125ml	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
Veuve Clicquot Brut, Champagne FR [v]		129
R de Ruinart Brut NV, Montagne de Reims, Champagne		199
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
Minuty M De Minuty Rosé, Provence, FRA			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	11	50
Newblood Rosé, Barossa, AU	11	50
Grant Burge Prosecco, Krondorf, AU	12	55

Alcohol-free Cocktails

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

Beers

Tap Beers

Peroni 5.0% [v]	16
Peroni 3.5% [v]	14
Stella Artois 4.8% [v]	16
Asahi 5.0%	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

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

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