

THE HEART

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 August 6, 2026 10:28 AM

SUNDAY ROAST

Every Sunday | Until 8pm

Roasts

Roast potatoes, carrot & swede, seasonal greens, house made Yorkshire pudding & proper gravy.

Black Angus Beef Fillet [gfo, nf]	42
Chicken Breast [gfo, nf]	40
House-made Nut Roast [gfo, vg]	36

Dessert

Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf]	22
Vanilla Crème Brûlée [gf, nf]	18
Apple Crumble – Vanilla ice cream, salted caramel [nf]	22

Add On

Cauliflower Cheese [nf, v]	21
Extra Potatoes [df, gf, nf]	4
Extra Yorkshire [gfo, nf, v]	4
Extra Gravy [df, gf, nf]	3
Extra Stuffing [gf]	4
Vegan Gravy [df, gf, nf, vg]	3

To Start

Australian Oysters – With hot sauce & mignonette [gf, nf] (a) half doz 38 | doz 72

 Recommended Wine Pairing: *Laurent-Perrier, Champagne*

Small Plates

Please note dishes will arrive progressively as they are ready.

Our Famous Scotch Egg – Piccalilli [nf]	18
Pizza Bread – Garlic & rosemary butter, parmesan [dfo, nf, v]	19
Charred Octopus – Romesco, lemon [df, gf, nfo] (a)	24
Grilled Halloumi – Plums, red onion jam [gf, nf, v]	26
Buttermilk Fried Chicken Bites – Spicy mayo, mcclure's pickles [gf, nf]	22
Jamón & Manchego Croquettes x4 – Truffle mayo [nf]	23
Crispy Squid – Curry mayo, herb salt [df, gf, nf] (i)	22
Broken Royals – Triple cooked potato, goddess mayo, parmesan [dfo, gf, nf]	16

UBON @ The Heart

Our favourite Japanese fusion picks

Mini Lobster Taco, coriander, fennel [nf] (i)	13 ea
Mini Raw Kingfish Taco, wakame seaweed, wasabi mayo, yuzu [df, nf] (a)	12 ea
Mini Beef Taco, truffle teriyaki, pickled cabbage [df, nf]	12 ea
Hokkaido Scallop, miso butter, yuzu kosho [gfo, nf] (i)	13 ea
Oyster, wakame seaweed, soy & ginger dressing [df, nf] (a)	38 1/2 doz / 72 doz
Blackened Miso Cod 120g [nf] (i)	39
Kingfish Crudo, yuzu soy, green chilli, coriander [df, nf] (a)	27
Ubon Margaret River Sirloin MB5+, truffle teriyaki, oyster mushroom [df, nf]	90
Spicy Salmon & Crispy Rice, sriracha mayo, chives [df, gfo, nf] (a)	27
Tempura Prawns, yuzu mayo, togarashi [df, gf, nf] (i)	28
Spicy Sesame Edamame [df, gfo, nf, v, vg]	14
Sea Salt Edamame [df, gf, nf, vg]	14

Ubon's Seafood Tower [nf] (m) 145

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



Recommended Wine Pairing: *Shaw & Smith SB*

add Hokkaido Scallop 13

add UBON Oyster 8

add Lobster Taco 13

Pizza [dfo, gfo, nf]

Chorizo & Goat Cheese – Fior di latte, chilli, red onion, gingin honey	36
 Recommended Pairing: <i>Puiattino Pinot Grigio</i>	
Spicy Salumi – Spicy salami, red onion, fior di latte	32
Classic Margherita – Fior di latte, basil, stracciatella, parmesan [vgo]	30
Garlic & Chilli Prawn – Italian tomato sauce, fior di latte, capers (i)	38
The Controversial – Glazed ham, pi***pple, fior di latte, parmesan [vgo]	32
Truffle Mushroom Pizza – Roast garlic, fior de latte, gorgonzola, cherry tomato	34

Pasta [gfo]

Prawn Tagliatelle – Bisque butter, lemon, pangrattato [gfo, nf] (i)	41
 Recommended Wine Pairing: <i>Puiattino Pinot Grigio</i>	
Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [nf] (a)	44
Beef Cheek Rigatoni – Gremolata, parmesan [dfo, nf]	40
Potato Gnocchi – Roasted mushrooms, truffle, lions mane [df, gf, v, vg]	38
Spaghetti - Tomato sugo, shallots, garlic, basil, capers [df, nf, v, vg]	32

Mains

WA Snapper – Champagne sauce, toasted panko, seasonal greens [nf]	49
Humble Fisherman's Pie – Smoked cod, king ora salmon, prawns, lemon, mashed potato [nf] (m)	40
Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli, white wine sauce [gf, nf]	42
 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]	34
Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon [df, gf, nf] (i)	34
HBC Classic Steak Sandwich – Mushroom sauce, rocket, pickled shallots, parmesan, skin-on fries [dfo, gfo, nf]	39
 Recommended Wine Pairing: <i>Cullen Cab Merlot</i>	
Buttermilk Fried Chicken Burger – Double cheese, mcclure's pickles, spicy mayo, skin-on fries [gfo, nf]	36
King Oyster Mushroom Sandwich – Herb mayo, rocket, pickled shallots, skin-on fries [gfo, nf, v, vg]	32

Salads

Beach Club Caesar – Roast chicken, baby cos, egg, pangrattato, prosciutto parmesan, caesar dressing [nf]	34
Roast Pumpkin – Pepita cream, endive, radicchio, pickled onion [df, gf, nf, v, vg]	30
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 side.

O'Connor Beef Fillet Mignon 250g [dfo, gf, nf]	67
 Recommended Wine Pairing: <i>Howard Park Scottsdale Shiraz</i>	
Margaret River Wagyu MB5+ 300g Sirloin [dfo, gf, nf]	90
Lilydale Chicken Breast [dfo, gf, nf]	44
1.2kg O'Connor Rib-eye MB2+ (Share between 2-3 Min 45 minutes) [dfo, gf, nf]	150

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

Kids - 12 & Under

Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf]	19
Kids Fillet Steak & Chips – Tomato ketchup [df, gf, nf]	30
Fried Chicken Bites & Chips [gf, nf]	19
Fish & Chips [df, gf, nf] (i)	19
Spaghetti & Napoletana Sauce – Parmesan [dfo, gfo, nf, vo]	18
Margherita Pizza [dfo, gfo, nf, vo]	22

Desserts

Vanilla Crème Brûlée [gf, nf]	18
Apple Crumble – Vanilla ice cream, salted caramel [nf]	22
Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf]	22

Simmos Ice Cream [125g Tub]

Cookies 'N' Cream, Vanilla Vanilla [gfi], Chocolate Therapy [gfi], Mint Choc Chip [gfi], Blue Bubblegum [gfi], Lemon Sorbet [gf]	9
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Vegan 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

Vegan Mains

Triple Cooked Roast Potatoes [gf, nf]	14
King Oyster Mushroom Sandwich – Herb mayo, rocket, pickled shallots, skin-on-fries [gfo, nf]	32
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, nf, vgo]	34
Potato Gnocchi – Roasted mushrooms, truffle, lions mane [df, gf, v, vg]	38
Spaghetti - Tomato sugo, shallots, garlic, basil, capers [df, nf]	32
Roast Pumpkin – Pepita cream, endive, radicchio, pickled onion [df, gf, nf]	30

Vegan 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

Whiskey

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
818 Eight Reserve Añejo	45

Cognac

Hennessy XO	45
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Red Wine

Penfolds Bin 389	199
Penfolds Grange 2019	999
Penfolds Grange 2021	1299
Henschke Hill of Grace	1299

Champagne

Laurent-Perrier Cuvee Rose	245
Dom Pérignon 2013	575
Laurent-Perrier Siècle No.25	650
Louis Roederer Cristal	785

Reserve Cocktails

VINTAGE NEGRONI

119

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

BOULEVARDIER

399

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

Signature Cocktails

Refresh

High sparkle, low stress

THE HEART SPRITZ

22

Citrusy | Bubbly | Bright
Zesty gin meets sun-drenched
limoncello in a laid-back lemon fizz

SUNKISSED

23

Juicy | Flirty | Fresh
Vodka meets lychee & passionfruit in a
pretty pink paradise

UBON

The Spirit of Japan

MISO THIRSTY

26

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

YUZU SIN

23

Sharp | Citrus | Elegant
Yuzu's golden light twists through a
vibrant sour

Silk

Clarified, refined, & complex

LAST LOVE

25

Fruity | Clarified | Smooth
A romantic swirl of tequila, strawberry,
and rhubarb – bold with a tender finish

LETTER TO VIC

25

Tiki | Tribal | Nova
A Mai Tai homage intertwines green
chartreuse and pistachio

Modern Vintage

Timeless classics with a twist

SAKURA SUNSET

25

Fruity | Exotic | Bright
Haku vodka swizzled with green kiwi,
nashi pear & basil into a citrusy chill

DAYBREAK IN KINGSTON

25

Tropical | Zesty | Crisp
White rum forms the backbone, while
tropical brightness & herbal depth unite

1862

25

Berry | Fruitcake | Oak
A modern take on the Sherry Cobbler,
popularised in the mid-19th century

Classics & favourites available
– just ask!

White Wine

150ML/250ML/ BTL

Tai Tira SB, Marlborough, NZ	14/ 23/ 62
Shaw & Smith SB, Adelaide Hills, AU [v]	19/ 30/ 85
Wills Domain SSB, Margaret River, AU	15/ 24/ 67
Pedestal Chardonnay, Margaret River, AU	15/ 24/ 67
Vasse Felix Chardonnay, Margaret River, AU [v]	22/ 34/ 97
William Fèvre Chablis '23, Burgundy, FR	35/ 57/ 169
Puiattino Pinot Grigio, Friuli, IT	15/ 26/ 72
Frankland Estate Riesling, Great Southern, AU [v]	16/ 26/ 72
Cherubino Laissez Faire Fiano, Frankland River, AU	16/ 26/ 73
Hay Shed Hill 'Block 1' SSB, Margaret River, AU [v]	75
Domaine Naturaliste Discovery SSB, Margaret River, AU	89
Ampersand SB, Pemberton, AU	99
Pierro LTC, Margaret River, AU	97
Vasse Felix 'Single Plot' Chardonnay 2024, Margaret River, AU [v]	150
Domaine Naturaliste Artus Chardonnay '23, Margaret River, AU	125
Domaine Vacheron Sancerre Blanc '23, Loire, FR	145
Frankland Estate Isolation Ridge Riesling 2015, Great Southern, AU [v]	149
Shaw & Smith M3 Chardonnay 2017, Adelaide Hills, AU [v]	199
Vasse Felix 'Heytesbury' Chardonnay 2019, Margaret River, AU [v]	225
Grosset 'G110' Riesling '24, Clare Valley, AU	249
Leeuwin Estate 'Art Series' Chardonnay '23, Margaret River, AU	249
Pierro Chardonnay '24, Margaret River, AU	249
Cullen Kevin John Chardonnay, Margaret River, AU	350

Red Wine

150ML/250ML/ BTL

Forester Shiraz, Margaret River, AU	14/ 22/ 62
Howard Park Scotsdale Shiraz, Great Southern, AU	19/ 28/ 80
Pedestal Cab Sauv, Margaret River, AU	15/ 24/ 67
Vasse Felix Premier Cab Sauv, Margaret River, AU [v]	24/ 38/ 115
Sandalford Cab Merlot, Margaret River, AU [v]	15/ 26/ 72
Cullen Cab Merlot, Margaret River, AU [v]	24/ 39/ 115
Yalumba Vine Vale Grenache, Barossa, AU [v]	17/ 26/ 73
Shaw & Smith Pinot Noir, Adelaide Hills, AU [v]	29/ 47/ 135
Hay Shed Hill Malbec, Margaret River, AU	16/ 26/ 72
Viña Eguía Reserva Tempranillo, Rioja, ES	18/ 29/ 85
Capoforte Primitivo Salento, Puglia, IT	99
Pierro LTCF Cab Sauv Merlot, Margaret River, AU	119
Henschke Keyneton Euphonium, Barossa, AU	149
Domaine A Pinot Noir '19, Coal River, AU	175
Penfolds Bin 389, Barossa, AU [v]	199
Broccardo Barolo DOCG, Piedmont, IT	259
Cullen Diana Madeline, Margaret River, AU	265
Vasse Felix Tom Cullity Cab Sauv Malbec, Margaret River, AU [v]	279
Cullen 'Vanya', Cab Sauv, Margaret River, AU	899
Penfolds Grange 2019, Barossa, AU [v]	999
Penfolds Grange 2021, Barossa, AU [v]	1299
Henschke Hill of Grace, Barossa, AU	1299

Sparkling

125ML/ BTL

Valdo Prosecco, Valdobbiadene, IT [v]	14/ 69
Kylie Prosecco Rose, Veneto, IT	15/ 72
Howard Park Petit Jeté, Pemberton, AU	17/ 79
Laurent-Perrier, Champagne, FR [v]	28/ 159
Moët & Chandon Imperial Brut, Champagne, FR [v]	125
Veuve Clicquot Brut, Champagne, FR [v]	139
R de Ruinart Brut NV, Montagne de Reims, Champagne, FR	199
Laurent-Perrier Rosé, Champagne, FR [v]	245
Dom Pérignon 2013, Champagne, FR [v]	575
Laurent-Perrier Grand Siècle No.25 Champagne, FR	650
Louis Roederer Cristal Champagne '16, Champagne, FR [v]	785

Rosé Wine

150ML/250ML/ BTL

Wills Domain Rosé, Margaret River, AU	14/ 23/ 67
Leeuwin Estate Rose, Margaret River, AU	15/ 24/ 70
Château d'Esclans Whispering Angel, Provence, FR	24/ 41/ 119
Minuty M De Minuty Rosé, Provence, FR	79

Sweet Wine

150ML/250ML/ BTL

Trentham Moscato, Murray Darling, AU	14/ 22/ 62
60ML/120ML/ BTL	
Sandalford Botrytis Sémillon, Margaret River, AU [v]	12/ 23/ 48
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [v]	17/ 27/ 69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU	26

Zero Proof Wines

Newblood Rosé, Barossa, AU	12/ 50
Grant Burge Prosecco, Krondorf, AU	13/ 55
Tread Softly Pinot Noir, Yarra Valley, AU	50

Zero Proof Cocktails

Passionfruit Virgin Mojito – Passionfruit, lime, mint, soda	17
Quiet Cosmo – Lyre's Italian Spritz, lime	17
Quiet Spritz – Lyre's Italian Spirtz, Capi blood orange	18
Hibiscus & Ginger Tisane – Hibiscus, ginger, lemon, soda	18

Tap Beers

Peroni 5.0% [v]	16.5
Peroni 3.5% [v]	15.6
Stella Artois 4.8% [v]	16.5
Asahi 5.0%	Sch. 15.5
Tiger Beer 5.0%	16
Great North. Super Crisp 3.5% [v]	14
Carlton Dry 4.5% [v]	15.5
Carlton Draught 4.6% [v]	15
Guinness 4.2% [v]	16
Kilkenny 4.3% [v]	15.5
Single Fin 4.5%	15.5
Balter XPA 5.0% [v]	16.5
Balter Hazy IPA 6.0%	16.5
Balter Captain Sensible 3.5%	15.5
Pirate Life South Coast 4.4%	16.5
Pirate Life Crisp Lager 4.0%	15.5
Bulmers 4.7% [v]	16
Hard Rated Lemon 4.5%	17
Brookvale Ginger Beer 4.0% [v] Sch.	15.5

*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
Magners 568ml	16
Rekorderlig Strawb, Lime 500ml [v]	16

Zero Proof 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