THE HEART

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

Small Plates *3*

UBON @ The Heart *4*

Pizza & Pasta *5*

Mains *6*

Butcher's Cuts *7*

Kids - 12 & Under *8*

Desserts *8*

Vegan *9*

Cocktails *10*

Wine *12*

Sparkling *14*

Tap Beers *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.**

Last updated October 20, 2026 4:51 PM

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]	*44*
Chicken Breast [gfo, nf]	*41*
House-made Nut Roast [gfo, vg]	*38*

Add On

Cauliflower Cheese [nf, v]	22
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

Dessert

Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf]	*24*
Vanilla Crème Brûlée [gf, nf]	*19*
Mango & Coconut Cheesecake – Vanilla ice cream [nf, v]	*22*

dietary | df dairy free, gf gluten free, nf nut free, o option, v vegetarian, vg vegan
seafood origin | a - australian, i - imported, m - mixed origin

To Start

Australian Oysters – With mini tabasco & mignonette [gf, nf] (a) half doz 40 | doz 76

Recommended Wine Pairing: *Laurent-Perrier, Champagne*

Small Plates

Please note dishes will arrive progressively as they are ready.

Our Famous Scotch Egg – Piccalilli [nf]	*20*
Pizza Bread – Garlic & rosemary butter, parmesan [dfo, nf, v]	*19*
Charred Octopus Skewer – Romesco [df, gfo, nfo] (a)	*18*
Grilled Halloumi – Plums, red onion jam [gf, nf, v]	*28*
Buttermilk Fried Chicken Bites – Spicy mayo, mcclure's pickles [gf, nf]	*23*
Jamón & Manchego Croquettes x4 – Truffle mayo [nf]	*24*
Crispy Squid – Curry mayo, herb salt [df, gf, nf] (i)	*23*
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 Lobster Taco, coriander, fennel [nf] (i) — *14* ea

Mini Raw Kingfish Taco, wakame seaweed, wasabi mayo, yuzu [df, nf] (a) — *13* ea

Mini Beef Taco, truffle teriyaki, pickled cabbage [df, nf] — *14* ea

Hokkaido Scallop, miso butter, yuzu kosho [gfo, nf] (i) — *13* ea

Oyster, wakame seaweed, soy & ginger dressing [df, nf] (a) — *40* 1/2 doz / *76* doz

Blackened Miso Cod 120g [nf] (i) — *41*

Kingfish Crudo, yuzu soy, green chilli, coriander [df, nf] (a) — *28*

Ubon Margaret River Sirloin MB5+, truffle teriyaki, oyster mushroom [df, nf] — *92*

Spicy Salmon & Crispy Rice, sriracha mayo, chives [df, gfo, nf] (a) — *28*

Tempura Prawns, yuzu mayo, togarashi [df, gf, nf] (i) — *29*

Spicy Sesame Edamame [df, gfo, nf, v, vg] — *15*

Sea Salt Edamame [df, gf, nf, vg] — *15*

Ubon's Seafood Tower [nf] (m) — *149*

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 14

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Pizza [dfo, gfo, nf]

Chorizo & Goat Cheese – Fior di latte, chilli, red onion, gingin honey *36*

Recommended Pairing: *Puiattino Pinot Grigio*

Tuscan Spud – Shredded potato, fior di latte, garlic mascarpone, caramelised onion [dfo, gfo, nf, v, vgo] *32*

Spicy Salami – Fior di latte, Diego's hot sauce, red onion [gfo, nf] *33*

Classic Margherita – Fior di latte, basil, stracciatella, parmesan [vgo] *31*

Garlic & Chilli Prawn – Italian tomato sauce, fior di latte, capers (i) *38*

The Controversial – Glazed ham, pi***pple, fior di latte, parmesan [vgo] *33*

Pasta [gfo]

Prawn Tagliatelle – Samphire, cherry tomato, summer herbs [df, gfo, nf] (i) *44*

Recommended Wine Pairing: *Puiattino Pinot Grigio*

Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [nf] (a) *46*

Beef Cheek Rigatoni – Gremolata, parmesan [dfo, nf] *42*

Potato Gnocchi – Tomato sugo, stracciatella, shallots, capers, basil [dfo, gf, nf, vg] *40*

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Mains

WA Snapper – Champagne sauce, toasted panko, seasonal greens [nf] *55*

Humble Fisherman's Pie – Smoked cod, king ora salmon, prawns, lemon, mashed potato [nf] (m) *42*

Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli, white wine sauce [gf, nf] *44*

Recommended Wine Pairing: *Vasse Felix Chardonnay*

Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon [df, gf, nf] (i) *38*

HBC Classic Steak Sandwich – Mushroom sauce, rocket, pickled shallots, parmesan, skin-on fries [dfo, gfo, nf] *39*

Recommended Wine Pairing: *Cullen Cab Merlot*

Cheeseburger – Smashed patty, milk bun, double cheese, mcclure's pickles, skin-on fries, onion [dfo, gfo, nf] *36*

Buttermilk Fried Chicken Burger – Double cheese, mcclure's pickles, spicy mayo, skin-on fries [gfo, nf] *36*

King Oyster Mushroom Sandwich – Zucchini XO, rocket, pickled shallots, skin-on fries [gfo, nf, v, vg] *34*

Salads

Beach Club Caesar – Roast chicken, baby cos, egg, pangrattato, prosciutto parmesan, caesar dressing [nf] *36*

Grilled Zucchini – Sesame cream, zucchini XO, champagne pickles [df, gfo, nf, v, vg] *18 / 32*

Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion [dfo, gf, nf] *16*

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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] *69*

Recommended Wine Pairing: *Howard Park Scottsdale Shiraz*

Margaret River Wagyu MB5+ 300g Sirloin [dfo, gf, nf] *92*

Lilydale Chicken Breast [dfo, gf, nf] *46*

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, Mustard White Wine Sauce *4*

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] *15*

Charred Broccoli – Pepita cream, garlic, paprika oil [df, nf, v, vg] *18*

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Kids - 12 & Under

Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf] *21*

Kids Fillet Steak 120g & Chips – Tomato ketchup [df, gf, nf] *30*

Spaghetti & Napoletana Sauce – Parmesan [dfo, gfo, nf, vo] *19*

Fried Chicken Bites & Chips [gf, nf] *21*

Fish & Chips [df, gf, nf] (i) *21*

Margherita Pizza [dfo, gfo, nf, vo] *23*

Desserts

Vanilla Crème Brûlée [gf, nf] *19*

Mango & Coconut Cheesecake – Vanilla ice cream [nf, v] *22*

Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf] *24*

Simmos Ice Cream [125g Tub]

Cookies 'N' Cream, Vanilla Vanilla [gf], Chocolate Therapy [gf],
Mint Choc Chip [gf], Blue Bubblegum [gf], Lemon Sorbet [gf] *10*

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Vegan Entree

Pizza Bread – Rosemary & garlic oil [nf, vg] *18*

Charred Broccoli – Pepita cream, garlic, paprika oil [df, nf, vg] *18*

Skin-on Fries – Rosemary salt [df, gf, nf, vg] *16*

Broken Royals – Triple cooked potato, green goddess mayo [nf] *16*

Spicy Sesame Edamame [nf, vg] *15*

Sea Salt Edamame [nf, vg] *15*

Vegan Mains

King Oyster Mushroom Sandwich – Zucchini XO, rocket, pickled shallots, skin-on fries [gfo, nf, v, vg] *34*

Classic Margherita – Basil, vegan cheese [gfo, nf, vg] *27*

Tuscan Spud – Shredded potato, fior di latte, garlic mascarpone, vegan cheese caramelised onion [dfo, gfo, nf, v, vgo] *32*

The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gfo, nf, vg] *32*

Potato Gnocchi – Tomato sugo, shallots, capers, basil [df, gf, nf, vg, vg] *38*

Vegan Sides

Grilled Zucchini – Sesame cream, zucchini XO, champagne pickles [df, gfo, nf, v, vg] *18 / 32*

Mini Rocket Salad – Thyme dressing, vincotto, red onion [vg] *16*

Triple Cooked Roast Potatoes [gf, nf, vg] *14*

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Reserve Cocktails
A selection of exceptional spirits & rare expressions

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

Dan's Reserve
A signature creation for one of our most treasured guests

FIRST EDITION *26*
Hennessy VS Cognac, Rye Whiskey, Coffee Liqueur, Bitters
A rich, spirit-forward blend of cognac, rye and coffee.

COLLECTOR'S EDITION *100*
Hennessy XO, Michter's 10 Year Rye, Coffee Liqueur, Bitters
An elevated expression of Dan's Reserve, for those who appreciate something truly special.

The Daily Press
Freshly pressed.

Pineapple Express – Archie rose white cane, cointreau, core tropical *19*

Apple a Day – Archie rose straight dry gin, massenez apple, core apple *19*

Watermelon Sugar High – Archie rose vodka, rhubi, core energise *19*

Signature Cocktails

Refresh
High sparkle, low stress

THE HEART SPRITZ 22
Pink Gin · Limoncello · Lemon
Zesty, refreshing & easy to drink.

SUNKISSED 24
Vodka · Lychee · Passionfruit
A juicy & tropical paradise.

Silk
Refined, & complex

LAST LOVE 25
Tequila · Strawberry · Rhubarb
A silky clarified cocktail with a fruity finish.

COCO CRYSTAL 25
Rum · Pineapple · Coconut
A crystal clear tropical classic.

Ubon
The spirit of Japan

YUZU SIN 23
Gin · Yuzu · Lemon
Bright, sharp & refreshingly citrus forward.

WAKABA 25
Gin · Basil · Pandan · Sake
Fragrant & beautifully herbacous.

MIKAN FIZZ 24
Toki Whiskey · Mandarin · Green Tea
Light, crisp and delicatley fragrant.

Modern Vintage
Timeless classics with a twist

SAKURA SUNSET 25
Haku Vodka · Kiwi · Nashi Pear · Chamomile
A japanese twist of a classic swizzle.

ASHORE 25
White Cane Spirit · Chartreuse · Lime
Bright pineapple & layered botanicals.

Classics & favourites available
– just ask!

White Wine

	150ML / 250ML / BTL
Wills Domain SSB, Margaret River, AU	*14/ 23/ 67*
Tai Tira SB, Marlborough, NZ	*15/ 24/ 70*
Shaw & Smith SB, Adelaide Hills, AU [v]	*19/ 31/ 91*
Trentham Moscato, Murray Darling, AU	*14/ 23/ 67*
Pedestal Chardonnay, Margaret River, AU	*15/ 24/ 70*
Vasse Felix Chardonnay, Margaret River, AU [v]	*22/ 36/ 106*
William Fèvre Chablis '23, Burgundy, FR	*35/ 58/ 175*
Puiattino Pinot Grigio, Friuli, IT	*16/ 26/ 76*
Frankland Estate Riesling, Great Southern, AU [v]	*16/ 26/ 76*
Cherubino Laissez Faire Fiano, Frankland River, AU	*17/ 28/ 82*
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*
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*
Tolpuddle Chardonnay '25, Coal River, AU	*200*
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*
Vasse Felix 'Heytesbury' Chardonnay 2025, Margaret River, AU [v]	*225*
Vasse Felix 'Heytesbury' Chardonnay 2019, Margaret River, AU [v]	*275*
Cullen Kevin John Chardonnay, Margaret River, AU	*350*

Red Wine

	150ML /250ML/ BTL
Sandalford Cab Merlot, Margaret River, AU [v]	*14/ 23/ 67*
Cullen Cab Merlot, Margaret River, AU [v]	*23/ 38/ 112*
Pedestal Cab Sauv, Margaret River, AU	*15/ 24/ 70*
Vasse Felix Premier Cab Sauv, Margaret River, AU [v]	*26/ 43/ 127*
Forester Shiraz, Margaret River, AU	*14/ 23/ 67*
Howard Park Scotsdale Shiraz, Great Southern, AU	*18/ 29/ 85*
Yalumba Vine Vale Grenache, Barossa, AU [v]	*17/ 28/ 82*
Shaw & Smith Pinot Noir, Adelaide Hills, AU [v]	*29/ 48/ 142*
Hay Shed Hill Malbec, Margaret River, AU	*16/ 26/ 76*
Bodegas Valdemar Conde de Valdemar Crianza Rioja, SP	*18/ 29/ 85*
Vallone Flaminio Primitivo, Puglia , IT	*82*
Pierro LTCF Cab Sauv Merlot, Margaret River, AU	*119*
Henschke Keyneton Euphonium, Barossa, AU	*149*
Shaw & Smith 'Aged Release' Shiraz 2016	*160*
Domaine A Pinot Noir '19, Coal River, AU	*175*
Penfolds Bin 389, Barossa, AU [v]	*199*
Tolpuddle Pinot Noir '25, Coal River, AU	*200*
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/ 75*
Kylie Prosecco Rose, Veneto, IT	*15/ 82*
Howard Park Petit Jeté, Pemberton, AU	*17/ 94*
Laurent-Perrier, Champagne, FR [v]	*30/ 185*
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 2017, 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

	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*

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]		*15.5*
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*