

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
Top Shelf	10
Cocktails	11
Wine	13
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 15, 2026 1:39 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

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

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

To Start

Australian Oysters – With hot sauce & 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

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

Pizza [dfo, gfo, nf]

Chorizo & Goat Cheese – Fior di latte, chilli, red onion, gingin honey	36
 Recommended Pairing: <i>Puiattino Pinot Grigio</i>	
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***ple, fior di latte, parmesan [vgo]	33

Pasta [gfo]

Prawn Tagliatelle – Samphire, cherry tomato, summer herbs [df, gfo, nf] (i)	44
 Recommended Wine Pairing: <i>Puiattino Pinot Grigio</i>	
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

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: <i>Vasse Felix Chardonnay</i>	
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: <i>Cullen Cab Merlot</i>	
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

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: <i>Howard Park Scottsdale Shiraz</i>	
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

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 [gfi], Chocolate Therapy [gfi], Mint Choc Chip [gfi], Blue Bubblegum [gfi], Lemon Sorbet [gfi]	10
--	----

Vegan Entree

Pizza Bread – Rosemary & garlic oil [nf]	18
Charred Broccoli – Pepita cream, garlic, paprika oil [df, nf]	18
Skin-on Fries – Rosemary salt [df, gf, nf]	16
Broken Royals – Triple cooked potato, green goddess mayo [nf]	16
Spicy Truffle Edamame [nf]	15
Sea Salt Edamame [nf]	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]	27
Tuscan Spud – Shredded potato, fior di latte, garlic mascarpone, caramelised onion [dfo, gfo, nf, v, vgo]	32
The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gfo, nf]	32
Potato Gnocchi – Tomato sugo, shallots, capers, basil [df, gf, nf, 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	16
Triple Cooked Roast Potatoes [gf, nf]	14

Whiskey

Kurayoshi Pure Malt 18Yo	<i>90</i>
Macallan Double Cask 18Yo	<i>75</i>
Johnnie Walker Blue Label	<i>40</i>
Old Rip Van Winkle 10Yo	<i>250</i>

Red Wine

Penfolds Bin 389	<i>199</i>
Penfolds Grange 2019	<i>999</i>
Penfolds Grange 2021	<i>1299</i>
Henschke Hill of Grace	<i>1299</i>

Tequila

Teremana Blanco	<i>12</i>
Teremana Reposado	<i>14</i>
Teremana Anejo	<i>16</i>
Don Julio 1942	<i>40</i>
818 Eight Reserve Añejo	<i>45</i>

Champagne

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

Cognac

Hennessy XO	<i>45</i>
-------------	-----------

Reserve Cocktails

VINTAGE NEGRONI

119

BOULEVARDIER

399

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

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
Trentham Moscato, Murray Darling, AU	14/ 23/ 67
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/ 23/ 67
Howard Park Scotsdale Shiraz, Great Southern, AU	18/ 29/ 85
Pedestal Cab Sauv, Margaret River, AU	15/ 24/ 70
Vasse Felix Premier Cab Sauv, Margaret River, AU [v]	26/ 43/ 127
Sandalford Cab Merlot, Margaret River, AU [v]	14/ 23/ 67
Cullen Cab Merlot, Margaret River, AU [v]	23/ 38/ 112
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
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/ 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 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

60ML/120ML/ BTL

Sandalford Botrytis Sémillon, Margaret River, AU [v]	12/ 23/ 88
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