

THE HEART

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

Contents

To Start	2
UBON @ The Heart	3
Pizza, Pasta	4
Salads, Mains	5
Grill, Sauces, Sides	6
Kids, Desserts	7
Gluten Free & Vegan	8
Wine	10
Cocktails	11
Alcohol Free	13
Top Shelf	14
Beers	15

Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken 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 1.25% surcharge.

To Start

Albany Rock Oysters/ natural/ hot sauce/
champagne mignonette _____ half dozen 36 | dozen 68

🔪 Recommended Wine Pairing; *Veuve Clicquot, Champagne*

Small Plates - will come out as they are ready

Our Famous Scotch Egg/ piccalilli _____ 14

Charred Abrolhos Island Octopus/ romesco/ lemon _____ 19

Buttermilk Fried Chicken Bites/ spicy mayo/ pickles _____ 15

Blistered Tomato Bruschetta/ stracciatella/ basil vinaigrette/
lemon/ ciabatta _____ 18

Jamón & Manchego Croquettes (4)/ truffle mayo _____ 21

Housemade Lemon Pepper Squid/ charcoal aioli/ lemon _____ 18

Broken Royals/ triple cooked/ green goddess _____ 14


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

Mini Fillet Beef Taco/ spicy mayo/ chives _____	9ea	Spicy Salmon & Crispy Rice/ mayo/ Sriracha/ chives _____	24
Mini Australian Lobster Taco/ spicy mayo/ coriander/ fennel _____	12ea	Tempura Prawns/ spicy yuzu mayo/ chives _____	22
Half-Shell Scallop/ miso butter ginger/ yuzu kosho _____	9ea	Red Prawn Gyozas (3)/ ponzu/ ginger/ coriander _____	21
Blackened Miso Salmon (120g) _____	25	Spicy Truffle Edamame _____	12
Kingfish Crudo/ yuzu soy/ jalapeño/ coriander _____	20	Sea Salt Edamame _____	12


Ubon's Seafood Tower _____	130
Lobster tacos (2)/ kingfish crudo/ half-shell scallops (3)/ spicy salmon & crispy rice/ red prawn gyozas (3)/ Octopus/ Albany Rock Oysters (3) (<i>Suitable for two people</i>)	

 Recommended Wine Pairing; *Shaw & Smith SB*

Pizza

- “Chorizo & Goat Cheese” – Italian tomato sauce/ fior di latte/
chilli/ Gingin honey _____ 30
-  Recommended Wine Pairing; *Sore Rosé*
- “Potato” – Fior di latte/ red onion/ rosemary/ garlic/ evoo _____ 27
- “Classic Margherita” – Fior di latte/ basil/ stracciatella _____ 26
- “Miso Prawn” – Chilli/ stracciatella _____ 32
- “The Controversial” – Smoked ham/ pi***pple/ fior di latte/
Italian tomato sauce _____ 30
- “The Mushroom Guy” – Roasted garlic/ truffle oil/ fior di latte _____ 32

Pasta

- Seafood Tortellini – Beurre blanc/ capers/ lemon/ dill _____ 36
- Spaghetti Carbonara – Pecorino/ guanciale/ egg yolk _____ 32
- Red Prawn Tagliatelle – Spicy garlic and N’duja butter/
chardonnay _____ 38
-  Recommended Wine Pairing; *Cherubino ‘Laissez Faire’ Fiano*
- The Mushroom Guys Pasta – Garlic/ cream/Chardonnay/
truffle oil/ parmesan _____ 34
- Spaghetti Vongole – White wine/ chilli/ pipis/ garlic _____ 32

Salads

Roasted Beetroot – Puy lentils/ honey/ hazelnuts/ goat’s cheese	24
Roasted Kent Pumpkin – Pepita pesto/ feta/ rocket	24
add chicken	8
add prawns	14
Chicken Caesar Salad – Chicken/ baby gem lettuce/ parmesan/ croutons/ crispy bacon	32

Mains

Traditional Fish & Chunky Chips – Mushy peas/ tartare	32
Wagyu Steak Sandwich – Creamy mushroom sauce/ rocket/ pickled shallots/ parmesan/ fries	32
 Recommended Wine Pairing; <i>Amelia Park Cab Merlot</i>	
Cheeseburger – Smashed patty/ milk bun/ aged cheddar/ house pickles/ baby gem lettuce/ tomato/ onion/ burger sauce	29
Buttermilk Fried Chicken Burger/ Buttercrunch lettuce/ cheese/ pickles/ spicy mayo	29
Crispy Skin Chicken Breast – Green beans/ kipfler potatoes/ mustard & Chardonnay sauce	36
 Recommended Wine Pairing; <i>Vasse Felix Chardonnay</i>	
Goldband Snapper – Beurre blanc/ orange/ fennel salad	42
Moules Frites – 500g mussels/ white wine sauce/ fries	34

Grill

(grill items come with salad and choice of one side and one sauce)

Ebony Black Angus Beef Fillet Mignon 250g _____	50
Karradale Lamb Rack - 4 bone _____	49
1.2kg O'Connor Rib-eye (2-3 people share) _____	110

 Recommended Wine Pairing; *Rockbare Shiraz*

Sauces

Creamy Green Peppercorn Sauce/ Café de Paris Butter/ Whiskey Mushroom Sauce, Red Wine Jus _____	3
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Sides

Wagyu Fat Crushed Potatoes _____	14
Skin-on Fries _____	12
Baby Gem Lettuce/ goddess dressing/ shallots _____	12
Pan Seared Broccolini/ evo _____	12
Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto _____	12
Heirloom Carrots – Honey labneh/ macadamia nuts _____	15

Kids

(served with pop top juice)

Kids Mini Cheeseburger/ chips	16
Fried Chicken Bites/ chips	16
Fish & Chips	16
Spaghetti & Napoletana Sauce	16
Kids Margherita Pizza	16

Desserts

Tiramisu	18
White Chocolate Blondie – raspberry gel/ pistachio/ vanilla ice cream	19
Dark Chocolate Mousse – candied cherries/ white chocolate soil/ pistachio ice cream	19
See Simmos Ice Cream Tub (on page 8)	7

Dessert Wines

	<i>60ml</i>	<i>Btl</i>
Sandalford Botrytis Sémillon, Margaret River, AU	11	48
Vasse Felix Cane Cut Sémillon, Margaret River, AU	16	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU	18	

Ice Cream

Simmos Ice Cream (125g Tub)

Vanilla Vanilla	7
Chocolate Therapy	7
White Choc Malt	7
Mint Choc Chip	7
Cookies 'N' Cream	7
Creamy Choc Vegan	7
Blue Bubblegum	7
Lemon Sorbet	7
Burnt Caramel	7
Bee's Knees	7
Strawb's & Cream	7

Vegan & Gluten Free Menu



Please scan the QR code to see our range of delicious gluten free and vegan options.

Please advise staff of any allergies

Wine

White Wine

	<i>Gls</i>	<i>Btl</i>
Tai Tira SB, Marlborough, NZ	11	52
Shaw and Smith SB, Adelaide Hills, AU	17	79
Wills Domain SSB, Margaret River, AU	13	62
Hay Shed Hill 'Block 1' SSB, Margaret River, AU	16	76
Pedestal Chardonnay, Margaret River, AU	13	62
Vasse Felix Chardonnay, Margaret River, AU	18	84
Cherubino 'Laissez Faire' Fiano, Frankland River, AU	17	76
Nicola Estate Vermentino, Swan Valley, AU	12	57
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	14	67
Leeuwin Estate Art Series SB, Margaret River, AU		76
Cullen Grace SBS, Margaret River, AU		84
Pierro LTC, Margaret River, AU		97
Dog Point 'Section 94' SB, Marlborough, NZ		119
Louis Jadot Chablis, Bourgogne, FR		159
Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU		199

<i>Red Wine</i>	<i>Gls</i>	<i>Btl</i>
Forrester Shiraz, Margaret River, AU	12	57
Rockbare Shiraz, Barossa, AU	16	77
Nikola Cab Sauv, Swan Valley, AU	13	62
Forrester Cab Sauv, Margaret River, AU	17	89
Hay Shed Hill Malbec, Margaret River, AU	15	72
West Cape Howe Pinot Noir, Mount Barker, AU	12	67
Amelia Park Cab Merlot, Margaret River, AU	16	77
Sandalford Cab Merlot, Margaret River, AU	12	57
Capoforte Primitivo Salento, Puglia, IT		99
Shaw and Smith Pinot Noir, Adelaide Hills, AU		139
Nikola GSM, Swan Valley, AU		49
Sandalford Tempranillo, Margaret River, AU		59
Nikola Estate 'The Surrealist', Swan Valley, AU		64
Penfolds Bin 28 Shiraz, Barossa, AU		89
Pierro LTCF Cab Merlot, Margaret River, AU		119
Penfolds Grange 2017, Barossa, AU		999

	<i>Gls</i>	<i>Btl</i>
<i>Sparkling</i>		
Valdo Prosecco, Valdobbiadene, IT	12	57
Kylie Prosecco Rose, Gambellara, IT	14	67
Veuve Clicquot, Champagne, FR	25	119
Chandon Garden Spritz, Yarra Valley, AU		99
Dal Zotto Vintage, King Valley, AU		69
Moët & Chandon Impérial Brut, Champagne, FR		115
Dom Pérignon 2013, Champagne, FR		575

Rose & Sweet Wine

Sandalford Rosé, Margaret River, AU	12	57
Wills Domain Rosé, Margaret River, AU	13	62
Sore Rosé, Valtenesi, IT	15	72
Triennes Rosé, Provence, FR		64
Trentham Moscato, Murray Darling, AU	10	47
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU (375ml)	16	69
Sandalford Botrytis Semillion, Margaret River, AU	11	48

Cocktails

Cocktails

The Heart Spritz – Gordon’s pink gin, De Kuyper Strawberry Liqueur, Lazzaroni Limoncello	19
Aperol Spritz - Aperol, Valdo Prosecco, soda	18
Clover Club – Beyond Distilling X17 Gin, raspberry, lemon	21
Mandarin Sour – Wise Mandarin Gin, Cointreau, lime	22
Cocojito – Bacardi Coconut Rum, Monin Coconut, coconut water, soda, lime	21
Sophia’s Spicy Marg – Herradura Tequila, Ancho Reyes Liqueur, lime	22
The Ryan – Orange infused Woodford Single Oak, orange bitters, orange	23
Wasabi Elderflower – Wasabi infused Beyond Distilling X17 Gin, apple liqueur, elderflower liqueur, cucumber syrup	24
P**n Star Martini – Beyond Distilling Vodka, Passoa, Valdo Prosecco, lime	21
Toblerone Martini – Mozart Chocolate, Frangelico Licor 43, Kahlua	21
Tommy’s Martini – Beyond Distilling Vodka, Paraiso, Passoa, lychee juice, Giffard Passionfruit, lime	20

Alcohol-Free

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Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Tread Softly Prosecco, Yarra Valley AU	9	42
Newblood Rosé, Barossa, AU	9	42

Alcohol-free Cocktails

Quiet Espresso – Lyre’s Coffee Originale, espresso	17
Quiet Negroni – Lyre’s London Spritz, Lyre’s Apertif Rosso, Italian Spritz	17
Quiet Cosmo – Cranberry, lime, Lyre’s orange sec	16
Quiet Spritz – Lyre’s Italian Spirtz, Tread Softly Prosecco, soda	17
Quiet Amaretti Sour - Lyre’s Amaretti, Lyre’s orange sec, lime, aquafaba	17

Top Shelf

Whiskey

Kurayoshi Pure Malt 18Yo	90	Macallan Double Cask 18YO	75
Jameson Redbreast	20	Johnnie Walker Blue Label	40
Glenfiddich 18Yo	25		

Tequila

Don Julio 1942	35	Don Julio Ultima Reserva	100
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Cognac

Hennessy XO	45
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Red Wine

Penfolds Grange 2017	999
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Champagne

Dom Pérignon 2013	575	Laurent-Perrier Cuvee Rose	345
Veuve Clicquot 2015	265		

Beers

Tap Beers

Peroni 5.0%	15	Pirate Life South Coast 4.4%	14
Peroni 3.5%	12	Pirate Life Hazy XPA 5.0%	14
Stella Artois 4.8%	14	Single Fin 4.5%	13
Asahi 5.0%	Sch. 14	Bulmers 4.7%	12
Great Northern Super Crisp 3.5%	11	Monteiths Crushed Apple 4.5%	12
Carlton Dry 4.5%	12	Brookvale Ginger Beer 4.0%	Sch. 14
Carlton Draught 4.6%	12	Hard Rated Lemon 4.5%	Sch. 14
Travla 3.5%	11	Vodka Cruiser 4.6%	Sch. 14
Balter XPA 5.0%	15		
Balter Hazy IPA 6.0%	15	Please ask about our rotating tap beers	
Balter Easy Hazy 4.0%	13		

Bottles & Cans

Corona	10	Rock Candy Sour	12
Balter Cerveza	9	Peroni Nastro Azzuro 0.0	8
Two Bays GFB (GF)	10	Heaps Normal XPA <0.5%	8
Two Bays Pale Ale (GF)	10	Hiatus Pacific Ale <0.5%	8
Matso's Ginger Beer (GF, VE)	10		
Strongbow Original	9		
Magners 568ml	15		
Rekorderlig Strawb/Lime 500ml	15		
Jacks Stubbie	12		
CC/Dry Stubbie	12		