

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 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.

TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY
Every Sunday

Roasts

Roast Black Angus Fillet Beef ___ 38

Roast Crispy Skin Chicken Breast ___ 36

House-made Nut Roast _____ 34

All roast dishes are served with roasted potatoes, crushed swede, braised red cabbage, seasonal greens, a homemade Yorkshire pudding & house made gravy.

Special Dessert

Whiskey Poached Pear – Hazelnut praline/ vanilla ice cream _____ 19

Add On:

Cauliflower Cheese _____ *s.10/L.16*

Extra Potatoes _____ 3.5

Extra Yorkshire _____ 3.5

Extra Gravy _____ 2.5

Extra Stuffing _____ 3.5

Fresh Truffle (1g) _____ 10

*All items except the Yorkshire Pudding are/ can be made GF

Add Fresh Truffle | \$10 for 1g

To Start

Albany Rock Oysters – natural/ hot sauce/

champagne mignonette _____ half dozen 36 | dozen 68

 Recommended Wine Pairing: *Laurent-Perrier, Champagne*

Small Plates

will come out as they are ready

Our Famous Scotch Egg – piccalilli _____ 15

Pizza Bread – Rosemary & garlic oil/ parmesan _____ 14

Asparagus with Roast Macadamia – Green dressing/ preserved

lemon/ fennel salad/ macadamia crumb _____ 14

Charred Abrolhos Island Octopus – Romesco/ lemon _____ 19

Buttermilk Fried Chicken Bites – Spicy mayo/ pickles _____ 18

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 mayo/ parmesan _____ 14

Add Fresh Truffle | \$10 for 1g

UBON @ The Heart-
our favourite Japanese fusion picks

Mini Fillet Beef Taco/ spicy mayo/ chives _____	12ea	Spicy Salmon & Crispy Rice/ mayo/ sriracha/ chives _____	24
Mini Australian Lobster Taco/ spicy mayo/ coriander/ fennel _____	12ea	Tempura Prawns/ spicy yuzu mayo/ chives _____	24
Mini Kingfish Taco/ wakame seaweed/ wasabi mayo/ yuzu dressing _____	12ea	Red Prawn Gyozas [3]/ ponzu/ ginger/ coriander _____	21
Half-Shell Scallop/ miso butter chives/ yuzu kosho _____	10ea	UBON Salad/ tempura prawns, baby gem/ edamame beans/ wakame seaweed/ ponzu dressing _____	24
Oyster/ wakame seaweed/ soy & ginger dressing [min 3] _____	8ea	Spicy Truffle Edamame _____	12
Blackened Miso Ora King Salmon [120g] _____	28	Sea Salt Edamame _____	12
Kingfish Crudo/ yuzu soy/ jalapeño/ coriander _____	23		

Ubon's Seafood Tower _____ 130

Lobster tacos [2]/ kingfish crudo/ half-shell scallops [3]/ spicy salmon & crispy rice/ red prawn gyozas [3]/ pickled octopus/ UBON's oysters [3]

[Suitable for two people]



Recommended Wine Pairing: *Shaw & Smith SB*

add prawn gyoza _____	7
add scallop _____	10
add UBON oyster _____	8
add lobster taco _____	12

Add Fresh Truffle | \$10 for 1g

Pizza

- “Chorizo & Goat Cheese” – Italian tomato sauce/ fior di latte/
chilli/ red onion/ ginger honey/ parmesan _____ 32
- 🔪 *Recommended Wine Pairing: Sore Rosé*
- “Salumi” – Spicy salami/ red onion/ italian tomato sauce/ fior di
latte/ parmesan _____ 28
- “Classic Margherita” – Fior di latte/ basil/ stracciatella/ parmesan _____ 27
- “Garlic & Chilli Prawn” – Italian tomato sauce/ fior di latte/ lemon _____ 36
- “The Controversial” – Smoked ham/ pineapple/ fior di latte/
Italian tomato sauce/ parmesan _____ 32
- “The Mushroom Guy” – Roasted garlic/ truffle oil/ fior di latte/
parmesan _____ 34

Pasta

- Seafood Tortellini – Prawns & scallops/ beurre blanc/ capers/
lemon/ dill/ parmesan _____ 36
- Spaghetti Carbonara – Guanciale/ egg yolk/ parmesan/
black pepper _____ 33
- Red Prawn Tagliatelle – Spicy garlic/ n’duja butter/ chardonnay _____ 38
- 🔪 *Recommended Wine Pairing: Cherubino ‘Laissez Faire’ Fiano*
- The Mushroom Guys Pasta – Garlic/ cream/ chardonnay/
truffle oil/ parmesan _____ 36
- Seafood Marinara Tagliatelle – Prawn/ mussels/ blue spot emperor/
squid/ lemon/ pangrattato/ napoletana sauce _____ 38

Add Fresh Truffle | \$10 for 1g

Mains

Traditional Fish & Chunky Chips – Mushy peas/ tartare/ lemon	32
Wagyu Steak Sandwich – Creamy mushroom sauce/ rocket/ pickled shallots/ parmesan/ fries	32
 <i>Recommended Wine Pairing: Amelia Park Cab Merlot</i>	
O'Connor Sirloin 300g MB5+ – Paris mash/ braised shallots/ cherry tomino butter/ red wine jus/ charred broccolini	68
Cheeseburger – Smashed patty/ milk bun/ aged cheddar/ house pickles/ baby gem lettuce/ tomato/ onion/ burger sauce/ fries	29
Buttermilk Fried Chicken Burger – Buttercrunch lettuce/ cheese/ pickles/ spicy mayo/ fries	29
Crispy Skin Chicken Breast – Spinach & Potato gratin dauphinois/ green beans/ white wine sauce	36
 <i>Recommended Wine Pairing: Vasse Felix Chardonnay</i>	
Goldband Snapper – Citrus velouté/ brussel sprout leaves/ shaved fennel	42
Moules Frites – 500g mussels/ white wine sauce/ frites	36
add ciabatta	6
Humble Fisherman's Pie – Atlantic cod/ smoked cod/ king ora salmon/ prawns/ charred ciabatta	36

Salads

Roasted Beetroot – Puy lentils/ honey/ hazelnuts/ goat's cheese	24
Roasted Kent Pumpkin – Pepita pesto/ feta/ rocket	24
add chicken [70g]	8
add prawns [x4]	14
Chicken Caesar Salad – Chicken/ baby gem lettuce/ parmesan/ croutons/ crispy bacon/ anchovy fillet/ boiled egg	32

Add Fresh Truffle | \$10 for 1g

Grill

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

Ebony Black Angus Beef Fillet Mignon 250g	54
add prawns [x4]	14
Karradale Lamb Rack - 4 bone [Medium]	50
1.2kg O'Connor Rib-eye <i>[Share between 2-3 Rib-eye may take an extended time to cook]</i>	110
add cauliflower cheese/ aged cheddar/ béchamel/ nutmeg	10/16
 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

Broken Royals – triple cooked/ green goddess mayo	14
Shaved Brussel Sprout – Snowpeas sprouts/ lemon vinaigrette/ pomegranate/ parmesan	14
Pan Seared Broccolini – Chimichurri/ toasted almonds/ evoo	12
Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto/ red onion	12
Cauliflower Cheese – Aged cheddar/ béchamel/ nutmeg	10/16
Skin-on Fries	12

Kids

Chicken Caesar/ Chicken/ baby gem lettuce/ parmesan/ croutons/ crispy bacon	16
Mini Cheeseburger/ milk bun/ tomato ketchup/ lettuce/ chips	16
Fried Chicken Bites/ chips	16
Fish & Chips	16
Spaghetti & Napoletana Sauce	16
Margherita Pizza	16

Desserts

Tiramisu	18
Vanilla Crème Brûlée	16
Whiskey Poached Pear/ hazelnut praline/ vanilla ice cream	19
Sticky Toffee Pudding/ butterscotch sauce/ vanilla ice cream	19
White Chocolate Blondie/ raspberry gel/ pistachio/ raspberry sorbet	19

Dessert Wines

	<i>Gls</i>	<i>Btl</i>
Sandalford Botrytis Sémillon, Margaret River, AU [60ml/375ml]	11	48
Vasse Felix Cane Cut Sémillon, Margaret River, AU [60ml/375ml]	16	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU [60ml]	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
Bees Knees	7
Strawbs 'n' 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

	<i>Gls</i>	<i>Btl</i>
<i>White Wine</i>		
Tai Tira SB, Marlborough, NZ	12	57
Shaw and Smith SB, Adelaide Hills, AU	18	85
Wills Domain SSB, Margaret River, AU	14	67
Hay Shed Hill 'Block 1' SSB, Margaret River, AU	17	79
Pedestal Chardonnay, Margaret River, AU	14	67
Wills Domain Eightfold Chardonnay, Margaret River, AU	17	79
Vasse Felix Chardonnay, Margaret River, AU	20	94
Cherubino 'Laissez Faire' Fiano, Frankland River, AU	16	76
Nicola Estate Vermentino, Swan Valley, AU	12	57
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	15	72
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

Wine

Red Wine

	<i>Gls</i>	<i>Btl</i>
Forrester Shiraz, Margaret River, AU	13	62
Rockbare Shiraz, Barossa, AU	16	77
Pedestal Cab Sauv, Swan Valley, AU	14	67
O'Leary Walker Cab Sauv, Clare Valley, AU	17	82
Sandalford Cab Merlot, Margaret River, AU	13	62
Amelia Park Cab Merlot, Margaret River, AU	16	77
Hay Shed Hill Malbec, Margaret River, AU	15	72
West Cape Howe Pinot Noir, Mount Barker, AU	13	62
Sandalford 1840 Tempranillo, Margaret River, AU	15	72
Sandalford 1840 Sangiovese, Margaret River, AU	15	72
Nikola Estate GSM, Swan Valley, AU		49
Penfolds Bin 28 Shiraz, Barossa, AU		96
Capoforte Primitivo Salento, Puglia, IT		99
Forrester Cab Sauv, Margaret River, AU		89
Pierro LTCF Cab Sauv Merlot, Margaret River, AU		119
Penfolds Cellar Reserve Sangiovese, Barossa, AU		126
Shaw and Smith Pinot Noir, Adelaide Hills, AU		139
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	15	72
Laurent-Perrier, Champagne, FR	24	117
Dal Zotto Prosecco 2022, King Valley, AU		69
Chandon Garden Spritz, Yarra Valley, AU		99
Veuve Clicquot, Champagne, FR		129
Veuve Clicquot 2015, Champagne, FR		265
Laurent-Perrier Rosé, Champagne, FR		245
Dom Pérignon 2013, Champagne, FR		575
<i>Rose Wine</i>		
Sandalford Rosé, Margaret River, AU	12	57
Wills Domain Rosé, Margaret River, AU	14	67
Triennes Rosé, Provence, FR	15	72
Penfolds Max's Rosé, Adelaide Hills, AU		67
Sore Rosé, Valtenesi, IT		72
<i>Sweet Wine</i>		
Trentham Moscato, Murray Darling, AU	11	47
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [375ml]	16	69
Sandalford Botrytis Sémillon, Margaret River, AU [375ml]	11	48
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU [60ml]	18	

Cocktails

Cocktails

The Heart Spritz – Beyond Distilling Strawberry Gin, Lazzaroni Limoncello, soda	20
Aperol Spritz - Aperol, Riccadonna Prosecco, soda	19
Clover Club – Beyond Distilling X17 Gin, raspberry, lemon	22
Mandarin Sour – Wise Mandarin Gin, Cointreau, lime	22
Cocojito – Bacardi Coconut Rum, Monin Coconut, soda, lime	21
Sophia’s Spicy Marg – Herradura Tequila, Ancho Reyes Liqueur, lime	22
The Ryan – Orange infused Woodford Single Oak, orange bitters, orange	24
Wasabi Elderflower – Wasabi infused Beyond Distilling X17 Gin, apple liqueur, elderflower liqueur, cucumber syrup	25
P**n Star Martini – Beyond Distilling Dirty Vodka, Passoa, Valdo Prosecco, lime	23
Toblerone Martini – Mozart Chocolate, Frangelico Licor 43, Kahlua	21
Tom’s Martini – Beyond Distilling Vodka, Paraiso, Passoa, lychee juice, Giffard Passionfruit, lime	21
Sundaze - Herradura Tequila, Mezcal, Aperol, pineapple, agave, lemon	22
El Toro - Ginger-infused St Remy Signature, blackberry, lime, ginger beer	23

Alcohol-Free

	<i>Gls</i>	<i>Btl</i>
<i>Alcohol-free</i>		
Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Grant Burge Prosecco, Krondorf, AU	10	47
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 Aperitif Rosso, Italian Spritz		17
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

Top Shelf

Whiskey

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

Tequila

Don Julio 1942	35
Don Julio Ultima Reserva	100
818 Eight Reserve Anjeo	45

Cognac

Hennessy XO	45
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Red Wine

Penfolds Grange 2017	999
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Champagne

Dom Pérignon 2013	575
Veuve Clicquot 2015	265
Laurent-Perrier Cuvee Rose	245

Beers

Tap Beers

HBC x Pirate Life Lager 4%	11	Old Speckled Hen 5.0%	14
Peroni 5.0%	15	Balter XPA 5.0%	15
Peroni 3.5%	13	Balter Hazy IPA 6.0%	15
Stella Artois 4.8%	15	Balter Cptn. Sensible 3.4%	13
Asahi 5.0%	Sch. 15	Pirate Life South Coast 4.4%	14
Great Northern Super Crisp 3.5%	11	Single Fin 4.5%	13
Carlton Dry 4.5%	13	Bulmers 4.7%	13
Carlton Draught 4.6%	13	Monteiths Crushed Apple 4.5%	13
Travla 3.5%	12	Brookvale Ginger Beer 4.0%	Sch. 14
Eagle Bay Kolsch 4.7%	12	Hard Rated Lemon 4.5%	Sch. 14
Guinness 4.2%	14		
Kilkenny 4.3%	14		

Please ask about our rotating tap beers

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]	13		
Strongbow Original	9		
Magners 568ml	15		
Rekorderlig Strawb/Lime 500ml	15		
Jacks Stubbie	13		
CC/Dry Stubbie	13		