

THE HEART

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

Gluten Free

Starters, Small Plates	3
UBON @ The Heart , Salads	4
Grill, Sauces, Sides	5
Pizza, Pasta	6
Mains	7
Kids, Dessert	8

Vegan

Small Plates, UBON @ The Heart	9
Mains, Sides, Pizza	10
Pasta, Salads, Kids, Dessert	11

Please full menu for list of beverages

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 & house made gravy.

Add On:

Extra Potatoes _____3.5

Extra Gravy _____2.5

Extra Stuffing _____3.5

Fresh Truffle (1g) _____10

Special Dessert

Whiskey Poached Pear/ hazelnut
praline/ vanilla ice cream _____19

Gluten Free

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

Asparagus Roasted 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 _____ 20

Housemade Lemon Pepper Squid – Charcoal aioli/ lemon _____ 18

Broken Royals – Triple cooked/ green goddess /parmesan _____ 14

Pan Seared Broccolini – Chimichurri/ toasted almonds/ evoo _____ 12

Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto/
red onion _____ 12

Add Fresh Truffle | \$10 for 1g

Gluten Free

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

Half Shell Scallops – Chives/ yuzu pearls	10ea
Blackened Miso Ora King Salmon [120g]	28
Spicy Salmon & Crispy Rice – Sriracha mayo/ chives	24
Tempura Prawns – Spicy yuzu mayo/ chives	24
UBON Salad – Tempura prawns/ baby gem/ edamame beans/ wakame seaweed/ ponzu dressing	24
Spicy Truffle Edamame	12
Sea Salt Edamame	12

Salads

Roasted Beetroot – Puy lentils/ honey/ hazelnuts	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/ crispy bacon/ anchovy fillet/ boiled egg	32


Gluten Free

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

 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/ parmesan _____	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
Skin-on Fries _____	12


Gluten Free

Add Fresh Truffle | \$10 for 1g

Pizza

“Chorizo & Goat Cheese” – Italian tomato sauce/ fior di latte/ chilli/ red onion/ gingin honey/ parmesan _____	32
 Recommended Wine Pairing; <i>Sore Rosé</i>	
“Salumi” – Spicy salami/ red onion/ italian tomato sauce/ fior di latte/ parmesan _____	30
“Classic Margherita” – Fior di latte/ basil/ stracciatella/ parmesan _____	28
“Garlic & Chilli Prawn” – Italian tomato sauce/ fior di latte/ lemon _____	36
“The Controversial” – Smoked ham/ Pi***pple/ fior di latte/ Italian tomato sauce _____	32
“The Mushroom Guy” – Roasted garlic/ truffle oil/ fior di latte/ parmesan _____	34

Pasta

Spaghetti Carbonara – Guanciale/ egg yolk/ parmesan _____	34
Red Prawn Tagliatelle – Spicy garlic/ n’duja butter/ chardonnay _____	40
 Recommended Wine Pairing: <i>Cherubino ‘Laissez Faire’ Fiano</i>	
Mushroom Guy’s Pasta – Garlic/ cream/ chardonnay/ truffle oil/ parmesan _____	36

Add Fresh Truffle | \$10 for 1g

Mains

Traditional Fish & Chunky Chips – Mushy peas/ tartare/ lemon	32
Wagyu Steak Sandwich – Creamy mushroom sauce/ rocket/ parmesan/ pickled shallots/ fries	34
 Recommended Wine Pairing: <i>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	31
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
 Recommended Wine Pairing: <i>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
Vegan Falafel Sandwich – Chimichurri mayo/ rocket/ pickled shallots	29
Humble Fisherman's Pie – Atlantic cod/ smoked cod/ king ora salmon/ prawns	36

Gluten Free

Add Fresh Truffle | \$10 for 1g

Kids

Chicken Caesar – Chicken/ baby gem lettuce /parmesan/ crispy bacon	16
Mini Cheeseburger – Milk bun/ tomato ketchup/ lettuce/ chips	18
Fried Chicken Bites – Chips	16
Fish & Chips	16
Spaghetti & Napoletana Sauce	18
Margherita Pizza	18

Desserts

Vanilla Crème Brûlée	16
Whiskey Poached Pear – Hazelnut praline/ vanilla ice cream	19

Simmos Ice Cream (125g Tub)

Vanilla Vanilla	7
Chocolate Therapy	7
Mint Choc Chip	7
Creamy Choc Vegan	7
Yum Yum Blue Bubblegum	7
Zingy Lemon Sorbet	7
Burnt Caramel Swirl	7
Bee's Knees Honeycomb	7
Scrummy Strawb's & Cream	7

Add Fresh Truffle | \$10 for 1g

Sunday Roast - available Sunday only

House-made Nut Roast _____ 34

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

Small Plates - will come out as they are ready

Pizza Bread – Rosemary & garlic oil/ parmesan _____ 14

Asparagus with Roast Macadamia – Green dressing/ preserved
lemon/ fennel salad/ macadamia crumb _____ 14

Pan Seared Broccolini – Almonds/ chimichurri _____ 12

Rocket & Vegan Parmesan Salad – Vincotto/ red onion _____ 12

Blistered Tomato Bruschetta – Vegan mozzarella/ basil vinaigrette/
lemon/ ciabatta _____ 18

Broken Royals – Triple cooked/ green goddess _____ 14

UBON @ The Heart - our favourite Japanese fusion picks

Spicy Truffle Edamame _____ 12

Sea Salt Edamame _____ 12

Add Fresh Truffle | \$10 for 1g

Mains

Vegan Falafel Sandwich – Chimichurri mayo/ rocket/ pickled shallots_29

Sides

Broken Royals – Triple cooked/ green goddess myo _____ 14

Shaved Brussel Sprout – Snowpeas sprouts/ lemon vinaigrette/
pomegranate _____ 14

Pan Seared Broccolini – Chimichurri/ toasted almonds/ evoo ____ 12

Rocket & Vegan Parmesan Salad – Vincotto/ red onion _____ 12

Skin-on Fries _____ 12

Pizza

“The Mushroom Guy” – Roasted garlic/ truffle oil/
vegan mozzarella _____ 34

“Classic Margherita” – Basil/ vegan mozzarella _____ 27

“The Controversial” – Pi***pple/ italian tomato sauce/ vegan
parmesan _____ 32

Add Fresh Truffle | \$10 for 1g

Pasta

Mushroom Guy's Pasta – Garlic/ chardonnay/ truffle oil/ vegan cream _____	36
Vegan Carbonara – Sundried tomatoes/ pepper _____	28

Salads

Roasted Kent Pumpkin – Pepita pesto/ vegan feta/ rocket _____	24
Roasted Beetroot – Puy lentils/ hazelnuts _____	24

Kids

Spaghetti & Napoletana Sauce _____	16
Margherita Pizza _____	16

Simmos Ice Cream (125g Tub)

Creamy Choc Vegan _____	7
Zingy Lemon Sorbet _____	7