

# THE HEART

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

## Contents

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To Start, Small Plates	3
Ubon @ The Heart	4
Pizza, Pasta	5
Mains, Salads	6
Grill, Sauces, Sides	7
Kids, Desserts	8
Ice Cream, GF & Vegan	9
Wine	10
Cocktails	13
Alcohol Free	14
Top Shelf	15
Beers	16

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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.*

## *Add On:*

Cauliflower Cheese \_\_\_\_\_ s.10/L.18

Extra Potatoes \_\_\_\_\_ 3.5

Extra Yorkshire \_\_\_\_\_ 3.5

Extra Gravy \_\_\_\_\_ 2.5

Extra Stuffing \_\_\_\_\_ 3.5

## *Dessert*

Sticky Toffee Pudding/  
butterscotch sauce/ vanilla ice  
cream \_\_\_\_\_ 19

## *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 \_\_\_\_\_ 16

Pizza Bread – Rosemary & garlic oil/ parmesan \_\_\_\_\_ 15

Asparagus – Whipped aged cheddar/ black pepper/ lemon \_\_\_\_\_ 15

Charred Abrolhos Island Octopus – Romesco/ lemon \_\_\_\_\_ 19

Crisp Baby Gem Lettuce – Buttermilk dressing/ prosciutto crumb \_\_\_\_\_ 19

Buttermilk Fried Chicken Bites – Spicy mayo/ pickles \_\_\_\_\_ 18

Blistered Tomato Bruschetta – Stracciatella/ basil vinaigrette/  
lemon/ ciabatta \_\_\_\_\_ 19

Jamón & Manchego Croquettes [4] – Truffle mayo \_\_\_\_\_ 21

Housemade Lemon Pepper Squid – Preserved lemon aioli/ lemon \_\_\_\_\_ 18

Broken Royals – Triple cooked/ green goddess mayo/ parmesan \_\_\_\_\_ 12

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

Mini Fillet Beef Taco/ spicy  
 mayo/ chives \_\_\_\_\_ *12ea*

Mini Australian Lobster Taco/  
 spicy mayo/ coriander/ fennel \_\_\_\_\_ *12ea*


Mini Kingfish Taco/ wakame  
 seaweed/ wasabi mayo/ yuzu  
 dressing \_\_\_\_\_ *12ea*

Half-Shell Scallop/ miso butter  
 chives/ yuzu kosho \_\_\_\_\_ *10ea*

Oyster/ wakame seaweed/ soy  
 & ginger dressing [min 3] \_\_\_\_\_ *8ea*

Blackened Miso Cod [120g] \_\_\_\_\_ *28*

Kingfish Crudo/ yuzu soy/  
 jalapeño/ coriander \_\_\_\_\_ *23*

 Ubon Margaret River Sirloin  
 MB5+/ Truffle teriyaki/ kombu  
 butter/ oyster mushroom \_\_\_\_\_ *85*

Spicy Salmon & Crispy Rice/  
 mayo/ sriracha/ chives \_\_\_\_\_ *24*

Tempura Prawns/ spicy yuzu  
 mayo/ chives \_\_\_\_\_ *24*

Red Prawn Gyozas [3]/ ponzu/  
 ginger/ coriander \_\_\_\_\_ *22*

Ubon Salad/ tempura prawns, baby  
 gem/ edamame beans/ wakame  
 seaweed/ ponzu dressing \_\_\_\_\_ *24*

Spicy Truffle Edamame \_\_\_\_\_ *12*

Sea Salt Edamame \_\_\_\_\_ *12*

Ubon's Seafood Tower \_\_\_\_\_ *135*

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*

## Pizza

“Chorizo & Goat Cheese” – Italian tomato sauce/ fior di latte/ chilli/ red onion/ ginger honey/ parmesan _____	32
 Recommended Wine Pairing: <i>Sore Rosé</i>	
“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/ capers _____	36
“The Controversial” – Smoked ham/ pineapple/ fior di latte/ Italian tomato sauce/ parmesan _____	32
“The Mushroom Guy” – Roasted garlic/ truffle oil/ fior di latte/ shaved scamorza _____	34

## Pasta

Red Prawn Tagliatelle – Spicy garlic/ n’duja butter/ chardonnay _____	38
 Recommended Wine Pairing: <i>Cherubino ‘Laissez Faire’ Fiano</i>	
The Mushroom Guys Pasta – Garlic/ cream/ chardonnay/ truffle oil/porcini dust/ parmesan _____	36
Seafood Marinara Tagliatelle– Prawn/ hake/ squid/ pangrattato/ evoo _____	38
Shark Bay Blue Manna Crab Linguine – Fermented chilli/ cherry tomato butter/ lemon/ pangrattato _____	38
Rigatoni Amatriciana – Chilli/ chardonnay/ guanciale _____	36

## Mains

Traditional Fish & Chunky Chips – Mushy peas/ tartare/ lemon	32
Wagyu Steak Sandwich – Creamy mushroom sauce/ rocket/ pickled shallots/ parmesan/ fries	34
 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/ 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
 Recommended Wine Pairing: <i>Vasse Felix Chardonnay</i>	
Market Fish – Sweet corn velouté / chives/ courgette/ herb salad	42
Humble Fisherman's Pie – Atlantic cod/ smoked cod/ king ora salmon/ prawns/ charred ciabatta	36

## Salads

Roasted Kent Pumpkin – Goats curd/ yellow pepper vinaigrette/ witlof	28
Roast Chicken Salad – Crispy skin roast chicken/radicchio/witlof/ crushed walnut/green apple/ grape & mustard seed dressing	32
add chicken [70g]	8
add prawns [x4]	14

## Grill

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

O'Connor Beef Fillet Mignon 250g	55
add prawns [x4]	14
Margaret River Wagyu MB5+ 300g Sirloin	75
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>	115
add cauliflower cheese/ aged cheddar/ béchamel/ nutmeg	10/18

 Recommended Wine Pairing: *Rockbare Shiraz*

## Sauces

Creamy Peppercorn Sauce/ Café de Paris Butter/ Whiskey Mushroom Sauce/ Red Wine Jus	3
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## Sides

Crushed Roast Potatoes – Triple cooked	12
Pan Seared Broccolini – Chimichurri/ toasted almonds/ evoo	12
Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto/ red onion	12
Cauliflower Cheese – Aged cheddar/ béchamel/ nutmeg	10/18
Baby Gem Salad - Buttermilk dressing/ pickled red onion	12
Skin-on Fries	12

## *Kids*

Kids Roast Chicken Salad – Crispy skin roast chicken/radicchio/ witlof/ crushed walnut/ green apple/ grape & mustard seed dressing _____	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
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

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## *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	21	97
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
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	16	77
Sandalford 1840 Sangiovese, Margaret River, AU	16	77
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
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
La Cache Blanc de Blanc, Margaret River, AU	19	92
Laurent-Perrier, Champagne, FR	24	117
Penfolds x Thiénot Champagne Rosé, Champagne, FR	25	122
Dal Zotto Prosecco 2022, King Valley, AU		69
Penfolds Cuvée, Champagne, FR		109
Veuve Clicquot, Champagne, FR		129
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 X17 Strawberry Gin, Limoncello, lemonade	20
Aperol Spritz – Aperol, Prosecco, soda	19
Clover Club – Beyond Distilling X17 Strawberry Gin, raspberry, lemon	22
Mandarin Sour – Wise Mandarin Gin, Cointreau, lemon	22
Cocojito – Bacardi Coconut Rum, Monin Coconut, soda, lime	21
Sophia’s Spicy Marg – Jalapeño-infused Teremana Tequila, Ancho Reyes Liqueur, lime	22
The Ryan – Orange infused Woodford Single Oak, orange bitters, orange	24
Wasabi Elderflower – Wasabi-infused Beyond Distilling Super Tuscan Gin, apple liqueur, cucumber syrup, elderflower foam [ <i>contains egg</i> ]	25
P**n Star Martini – Beyond Distilling Dirty Vodka, Passionfruit, Passoa, lime	23
Toblerone Martini – Mozart Chocolate, Frangelico, Licor 43, Kahlua	21
Tom’s Martini – Beyond Distilling Vodka, Paraiso, Passoa, lychee juice, Monin Passionfruit, lime	21
Sundaze - Teremana Tequila, Mezcal, Aperol, pineapple, agave, lemon	22
El Toro - Ginger-infused St Remy Signature, Massenez blackberry, lime, StrangeLove hot ginger	23

*Ask our bar staff for available classic cocktails*

# *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
Laurent-Perrier Cuvee Rose	245

# Beers

## Tap Beers

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 Captain Sensible   3.5%	13
Asahi   5.0%	Sch. 15	Pirate Life South Coast   4.4%	14
Great Northern Super Crisp   3.5%	11	Strongbow Original   5%	12
Carlton Dry   4.5%	13	Bulmers   4.7%	13
Carlton Draught   4.6%	13	Hard Rated Lemon   4.5%	16
Eagle Bay Kolsch   4.7%	12	Brookvale Ginger Beer   4.0%	Sch. 14
Guinness   4.2%	14		
Kilkenny   4.3%	14		
Single Fin   4.5%	13		

*Prices in pint size, schooners available.*

*Please see specials for rotating taps.*

## Bottles & Cans

Corona Extra	10
Balter Cerveza	9
Two Bays GFB [GF]	10
Two Bays Pale Ale [GF]	10
Matso's Ginger Beer [GF, VE]	13
Magners 568ml	15
Rekorderlig Strawb/Lime 500ml	15
Peroni Nastro Azzuro 0.0	8
Heaps Normal XPA   <0.5%	8
Hiatus Pacific Ale   <0.5%	8