

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.

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 _____ 17

Asparagus – Whipped aged cheddar/ black pepper/ lemon _____ 16

Charred Abrolhos Island Octopus – Romesco/ lemon _____ 21

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 _____ 22

Housemade Lemon Pepper Squid – Preserved lemon aioli/ lemon _____ 18

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

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 _____ *12ea*

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

Blackened Miso Cod [120g] _____ *36*

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 _____ *26*

Spicy Truffle Edamame _____ *14*

Sea Salt Edamame _____ *14*

Ubon's Seafood Tower _____ *145*

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 _____ *12*


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 _____	30
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/ pi***pple/ 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
Shark Bay Blue Manna Crab Linguine – Fermented chilli/ cherry tomato butter/ lemon/ pangrattato _____	39
Seafood Marinara Tagliatelle– Prawn/ hake/ squid/ pangrattato/ evoo _____	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	32
Buttermilk Fried Chicken Burger – Buttercrunch lettuce/ cheese/ pickles/ spicy mayo/ fries	32
Crispy Skin Chicken Breast – Spinach & Potato gratin dauphinois/ green beans/ white wine sauce	38
 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	38

Salads

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

Grill

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

O'Connor Beef Fillet Mignon 250g	58
add prawns [x4]	14
Margaret River Wagyu MB5+ 300g Sirloin	80
Karradale Lamb Cutlets [Medium]	52
1.2kg O'Connor Rib-eye <i>[Share between 2-3 Rib-eye may take an extended time to cook]</i>	135

 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	14
Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto/ red onion	14
Baby Gem Salad - Buttermilk dressing/ pickled red onion	14
Skin-on Fries	12

Kids

Roast Chicken Salad _____	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 _____	20
Vanilla Crème Brûlée _____	18
Sticky Toffee Pudding – Butterscotch sauce/ vanilla ice cream _____	20
Tropical Pavlova – Vanilla pavlova/ vanilla ganache cream/ mango curd/ passionfruit coulis/ fresh mango _____	21

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 or request a Vegan/GF menu from the staff to see our range of delicious gluten free & vegan options.

Please advise staff of any allergies

Wine

White Wine

	<i>Gl</i>	<i>Btl</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
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
Hay Shed Hill 'Block 1' SSB, Margaret River, AU		69
Pierro LTC, Margaret River, AU		97
Langmeil 'Wattle Brae' Riesling, Eden Valley, SA		59
Louis Jadot Chablis, Bourgogne, FR		159
Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU		199

<i>Red Wine</i>	<i>Gl</i>	<i>Btl</i>
Forrester Shiraz, Margaret River, AU	13	62
Rockbare Shiraz, Barossa, AU	16	77
Pedestal Cab Sauv, Margaret River, 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
West Cape Howe Pinot Noir, Mount Barker, AU	13	62
Hay Shed Hill Malbec, Margaret River, AU	15	72
Nikola Estate GSM, Swan Valley, AU	13	62
Sandalford 1840 Tempranillo, Margaret River, AU	16	77
Pierro LTCF Cab Sauv Merlot, Margaret River, AU		119
Capoforte Primitivo Salento, Puglia, IT		99
Penfolds Bin 28 Shiraz, Barossa, AU		96
Penfolds Cellar Reserve Sangiovese, Barossa, AU		126
Penfolds Bin 389, Barossa, AU		199
Penfolds Grange 2019, Barossa, AU		999
Penfolds Grange 2018, Barossa, AU		1299

	<i>Gls</i>	<i>Btl</i>
<i>Sparkling</i>		
Valdo Prosecco, Valdobbiadene, IT	12	57
Kylie Prosecco Rose, Gambellara, IT	15	72
Howard Park Petit Jeté, Pemberton, AU	17	79
Penfolds Cuvée, Champagne, FR	24	119
Penfolds x Thiénot Rosé, Champagne, FR	25	122
Dal Zotto Prosecco 2022, King Valley, AU		69
Laurent-Perrier, 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
Rameau D'Or Rose, Cotes de Provence, FR	15	72
Sore Rosé, Valtenesi, IT		72
<i>Sweet Wine</i>		
Trentham Moscato, Murray Darling, AU	11	47
Sandalford Botrytis Sémillon, Margaret River, AU [375ml]	11	48
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [375ml]	16	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU [60ml]	18	

Cocktails

Cocktails

The Heart Spritz – Beyond Distilling X17 Strawberry Gin/ Limoncello/ lemonade _____	21
Pink Paloma – Teremana Tequila/ lime/plum syrup/ Strangelove salted grapefruit soda/ plum bitters _____	22
Clover Club – Beyond Distilling X17 Strawberry Gin/ raspberry/ lemon _____	22
Mandarin Sour – Beyond Distilling Mandarin Gin/ lemon/ fee foam _____	22
Sophia’s Spicy Marg – Jalapeño-infused Teremana Tequila/ Ancho Reyes Liqueur/ lime _____	22
Cocorita – Coconut tequila/ pineapple juice/ coconut puree _____	23
Clear Colada – Coconut Rum/ Pineapple Rum/ falernum/ lime/ coconut cream/ pineapple & tiki bitters ~ clarified _____	24
The Ryan – Orange-infused Woodford Single Oak/ orange bitters/ orange _____	24
Choc-Honeycomb Old Fashioned – Toki/ Creme de Cacao/ salted honey syrup/ chocolate and orange bitters _____	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/ Passoa/ passionfruit/ lime/ prosecco _____	23
Tom’s Martini – Beyond Distilling Vodka/ Paraiso/ Passoa/ lychee juice, Monin Passionfruit/ lime _____	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>Alcohol-free</i>	<i>Gls</i>	<i>Btl</i>
Tread Softly Pinot Noir, Yarra Valley, AU	9	42
Newblood Rosé, Barossa, AU	9	42
Grant Burge Prosecco, Krondorf, AU	10	47

Alcohol-free Cocktails

Passionfruit Virgin Mojito – Passionfruit/ lime/ mint/ soda	16
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
Quiet Espresso – Lyre's Coffee Originale/ espresso	17

Top Shelf

Whiskey

Jameson Redbreast	20
Kurayoshi Pure Malt 18Yo	90
Glenfiddich 21Yo	45
Macallan Double Cask 18YO	75
Johnnie Walker Blue Label	40
Macallan Time: Space Mastery	200

Tequila

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

Cognac

Hennessy XO	45
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Red Wine

Penfolds Bin 389	199
Penfolds Grange 2019	999
Penfolds Grange 2018	1299

Champagne

Laurent-Perrier Cuvee Rose	245
Dom Pérignon 2013	575

Beers

Tap Beers

Peroni 5.0%	15
Peroni 3.5%	13
Stella Artois 4.8%	15
Asahi 5.0%	Sch. 15
Great Northern Super Crisp 3.5%	12
Carlton Dry 4.5%	13
Carlton Draught 4.6%	13
Guinness 4.2%	14
Kilkenny 4.3%	14
Single Fin 4.5%	13
Balter XPA 5.0%	15
Balter Hazy IPA 6.0%	15
Balter Captain Sensible 3.5%	13
Pirate Life South Coast 4.4%	14
Pirate Life Hazy XPA 5%	14
Strongbow Original 5%	12
Bulmers 4.7%	13
Hard Rated Lemon 4.5%	16
Brookvale Ginger Beer 4.0%	Sch. 14

Bottles & Cans

Balter Cerveza	9
Two Bays GFB [GF]	10
Two Bays Pale Ale [GF]	10
Matso's Ginger Beer [GF, VE]	13
Matso's Mango Beer [GF, VE]	12
Magners 568ml	15
Rekorderlig Strawb/Lime 500ml	15
Guinness 0	8
Peroni Nastro Azzuro 0.0	8
Heaps Normal XPA <0.5%	8
Hiatus Pacific Ale <0.5%	8

Prices in pint size, schooners available.

Please see specials for rotating taps.