

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 1.5% 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

Add On:

Extra Potatoes _____3.5

Extra Gravy _____2.5

Extra Stuffing _____3.5

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

Gluten Free

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 – Whipped aged cheddar/ black pepper/ lemon _____ 16

Charred Abrolhos Island Octopus – Romesco/ lemon _____ 21

Buttermilk Fried Chicken Bites – Spicy mayo/ pickles _____ 18

Blistered Tomato Bruschetta – Stracciatella/ basil vinaigrette/
lemon/ ciabatta _____ 19

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

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

Pan Seared Broccoli – Chimichurri/ toasted almonds/ evoo _____ 14

Rocket & Parmesan Salad – Thyme vinaigrette/ vincotto/
red onion _____ 14

Gluten Free

Ubon @ The Heart - our favourite Japanese fusion picks

Half Shell Scallops – Chives/ yuzu pearls _____	12ea
Spicy Salmon & Crispy Rice – Sriracha mayo/ chives _____	24
Tempura Prawns – Spicy yuzu mayo/ chives _____	24
Spicy Truffle Edamame _____	14
Sea Salt Edamame _____	14

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

Gluten Free

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 Rack - 4 bone [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: <i>Rockbare Shiraz</i>	

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

Gluten Free

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 _____	28
Garlic & Chilli Prawn – Italian tomato sauce/ fior di latte/ lemon _____	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/ parmesan _____	34

Pasta

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/ porcini dust/ parmesan _____	36
Shark Bay Blue Manna Crab Linguine – Fermented chilli/ cherry tomato butter/ lemon/ pangrattato _____	39
Rigatoni – Guanciaie / chilli/ chardonnay/ parmesan/ evoo _____	36

Gluten Free

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>	
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
Vegan Falafel Sandwich – Chimichurri mayo/ rocket/ pickled shallots _____	29

Gluten Free

Kids

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	18
Tropical Pavlova – Vanilla pavlova/ vanilla ganache cream/ mango curd/ passionfruit coulis/ fresh mango	21

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

Vegan

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 _____ 17

Asparagus – Vegan cheese/ black pepper/ lemon _____ 16

Pan Seared Broccolini – Almonds/ chimichurri _____ 14

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

Blistered Tomato Bruschetta – Vegan mozzarella/ basil vinaigrette/
lemon/ ciabatta _____ 19

Broken Royals – Triple cooked/ green goddess _____ 14

Ubon @ The Heart - our favourite Japanese fusion picks

Spicy Truffle Edamame _____ 14

Sea Salt Edamame _____ 14

Vegan

Mains

Vegan Falafel Sandwich – Chimichurri mayo/ rocket/ pickled shallots_29

Sides

Crushed Roast Potatoes – Triple cooked _____ 12

Asparagus – Vegan cheese/ black pepper/ lemon _____ 16

Pan Seared Broccolini – Chimichurri/ toasted almonds/ evoo _____ 14

Rocket & Vegan Parmesan Salad – Vincotto/ red onion _____ 14

Baby Gem Salad - Pickled red onion _____ 14

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

Pasta

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

Salads

Roasted Kent Pumpkin – Yellow pepper vinaigrette/ witlof _____	28
Witlof Salad – radicchio/ witlof/ crushed walnut/ green apple/ grape & mustard seed dressing _____	32

Kids

Kids Salad – Radicchio/ witlof/ crushed walnut/ green apple/ grape & mustard seed dressing _____	16
Spaghetti & Napoletana Sauce _____	16
Margherita Pizza _____	16

Simmos Ice Cream (125g Tub)

Creamy Choc Vegan _____	7
Zingy Lemon Sorbet _____	7