

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 1.5% surcharge.

TRADITIONAL SUNDAY ROAST

AVAILABLE ALL DAY
Every Sunday

Roasts

Black Angus Fillet Beef	38
Chicken Breast	36
Housemade 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	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	20
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To Start

Albany Rock Oysters – With your choice of house hot sauce or mignonette
half doz 36 | doz 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
Charred Abrolhos Island Octopus – Romesco, lemon _____	21
Buttermilk Fried Chicken Bites – Spicy mayo, mcclure’s pickles _____	18
Cherry Tomato Bruschetta – Stracciatella, basil vinaigrette, ciabatta _____	19
Jamón & Manchego Croquettes [4] – Truffle mayo _____	22
Crispy Squid – Preserved lemon mayo, nori salt _____	18
Broken Royals – Triple cooked potato, 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, coriander, fennel _____	12ea
Mini Kingfish Taco, wakame seaweed, wasabi mayo, yuzu _____	12ea
Half-Shell Scallop, miso butter, chives, yuzu kosho _____	12ea
Oyster, wakame seaweed, soy & ginger dressing [min x3] _____	8ea
Blackened Miso Cod [120g] _____	36
Kingfish Crudo, yuzu soy, green chilli, coriander _____	23


 Ubon Margaret River Sirloin MB5+, truffle teriyaki, kombu butter, oyster mushroom _____	85
Spicy Salmon & Crispy Rice, sriracha mayo, chives _____	24
Tempura Prawns, yuzu mayo, togarashi _____	24
Red Prawn Gyozas [3], ponzu, ginger, coriander _____	22
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: <i>Shaw and Smith SB</i>	
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>Sandalford 1840 Tempranillo</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, scamorza _____	34

Pasta

Red Prawn Mafaldine – N’duja & confit garlic butter, dill _____	38
 Recommended Wine Pairing: <i>I Magredi Pinot Grigio</i>	
The Mushroom Guys Pasta – Chardonnay cream, truffle oil, parmesan _____	36
Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato _____	39
Seafood Marinara Mafaldine – Prawn, hake, squid, pangrattato, evoo _____	38
Beef Cheek Rigatoni – Gremolata, parmesan _____	39

Pub Classics

Market Fish – Fennel soubise, pickled fennel & cucumber salad	44
Humble Fisherman’s Pie – Smoked cod, king ora salmon, prawns, lemon, mashed potato	38
Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli, white wine sauce	38
 Recommended Wine Pairing: <i>Vasse Felix Chardonnay</i>	
Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon	32
Wagyu Steak Sandwich – Mushroom sauce, rocket, pickled shallots, parmesan, skin-on fries	34
 Recommended Wine Pairing: <i>Amelia Park Cab Merlot</i>	
Cheeseburger – Smashed patty, milk bun, bacon jam, double cheese, mcclure’s pickles, skin-on fries	32
Buttermilk Fried Chicken Burger – Double cheese, mcclure’s pickles, spicy mayo, skin-on fries	32

Salads

Roast Kent Pumpkin – Goats curd, yellow pepper vinaigrette, witlof	28
Roast Chicken – Radicchio, witlof, crushed walnut, green apple, mustard seed dressing	32
Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion	14
Baby Gem Lettuce – Parmesan, prosciutto, pangrattato, green goddess	19
add chicken [70g]	8

Butcher's Cuts

*All items come with a mini rocket & parmesan salad,
and a choice of one sauce and one side.*

 Recommended Wine Pairing: *Penfolds Cellar Reserve Shiraz*

O'Connor Beef Fillet Mignon 250g	58
Margaret River Wagyu MB5+ 300g Sirloin	80
1.2kg O'Connor Rib-eye MB2+ [<i>Share between 2-3 Min 45 minutes to cook</i>]	135

Sauces

Peppercorn, Café de Paris Butter, Whiskey Mushroom, Red Wine Jus	3
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Sides

Grilled Broccolini – Gremolata, almonds	14
Skin-on Fries – Aioli	12
Mini Baby Gem Lettuce – Parmesan, prosciutto, pangrattato, green goddess	12
Potato Gratin – Parmesan	12
Triple Cooked Roast Potatoes	12

Kids

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

Vanilla Crème Brûlée	18
Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream	20
Tropical Pavlova – Chantilly cream, mango curd, passionfruit	21

Dessert Wine

	<i>60ml</i>	<i>120ml</i>	<i>Btl</i>
Sandalford Botrytis Sémillon, Margaret River, AU	11	22	48
Vasse Felix Cane Cut Sémillon, Margaret River, AU	16	32	69
Penfolds Grandfather Rare Tawny 20Yo, Barossa, AU	18	36	

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 on your table to view dietary options and order items.

Wine

150ml 250ml Btl

White Wine

Tai Tira SB, Marlborough, NZ	<i>13</i>	<i>21</i>	<i>62</i>
Shaw and Smith SB, Adelaide Hills, AU ^[VE]	<i>18</i>	<i>29</i>	<i>85</i>
Wills Domain SSB, Margaret River, AU	<i>14</i>	<i>23</i>	<i>67</i>
Pedestal Chardonnay, Margaret River, AU	<i>14</i>	<i>23</i>	<i>67</i>
Wills Domain Eightfold Chardonnay, Margaret River, AU	<i>17</i>	<i>28</i>	<i>79</i>
Vasse Felix Chardonnay, Margaret River, AU	<i>21</i>	<i>32</i>	<i>97</i>
Cherubino 'Laissez Faire' Fiano, Frankland River, AU	<i>16</i>	<i>26</i>	<i>76</i>
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	<i>15</i>	<i>25</i>	<i>72</i>
Langmeil 'Wattle Brae' Riesling, Eden Valley, SA	<i>15</i>	<i>25</i>	<i>72</i>
Hay Shed Hill 'Block 1' SSB, Margaret River, AU ^[VE]			<i>69</i>
Pierro LTC, Margaret River, AU			<i>97</i>
Louis Jadot Chablis, Bourgogne, FR			<i>159</i>
Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU ^[VE]			<i>199</i>

Wine

Red Wine

	150ml	250ml	Btl
Forrester Shiraz, Margaret River, AU	13	21	62
Rockbare Shiraz, Barossa, AU	16	26	77
Penfolds Cellar Reserve Shiraz, Barossa, AU ^[VE]	22	36	107
Pedestal Cab Sauv, Margaret River, AU	14	23	67
O'Leary Walker Cab Sauv, Clare Valley, AU	17	28	82
Sandalford Cab Merlot, Margaret River, AU ^[VE]	13	21	62
Amelia Park Cab Merlot, Margaret River, AU	16	26	77
West Cape Howe Pinot Noir, Mount Barker, AU	13	21	62
Hay Shed Hill Malbec, Margaret River, AU	15	25	72
Nikola Estate GSM, Swan Valley, AU	13	21	62
Sandalford 1840 Tempranillo, Margaret River, AU	16	26	77
Pierro LTCF Cab Sauv Merlot, Margaret River, AU			119
Capoforte Primitivo Salento, Puglia, IT			99
Penfolds Cellar Reserve Sangiovese, Barossa, AU ^[VE]			126
Penfolds Bin 389, Barossa, AU ^[VE]			199
Penfolds Grange 2019, Barossa, AU ^[VE]			999
Penfolds Grange 2018, Barossa, AU ^[VE]			1299

Sparkling

	<i>150ml</i>	<i>Btl</i>
Valdo Prosecco, Valdobbiadene, IT ^[VE]	13	62
Kylie Prosecco Rose, Gambellara, IT	15	72
Howard Park Petit Jeté, Pemberton, AU	17	79
Laurent-Perrier, Champagne, FR ^[VE]	21	102
Penfolds x Thiénot Rosé, Champagne, FR	25	122
Dal Zotto Prosecco 2022, King Valley, AU ^[VE]		69
Penfolds Cuvée, Champagne, FR ^[VE]		119
Laurent-Perrier Rosé, Champagne, FR		245
Dom Pérignon 2013, Champagne, FR ^[VE]		575

Rose Wine

	<i>150ml</i>	<i>250ml</i>	<i>Btl</i>
Sandalford Rosé, Margaret River, AU ^[VE]	13	21	62
South by South Fiori, Margaret River, AU	14	23	67
Rameau D'Or Rose, Cotes de Provence, FR	15	25	72
Sore Rosé, Valtenesi, IT			72

Sweet Wine

	<i>150ml</i>	<i>250ml</i>	<i>Btl</i>
Trentham Moscato, Murray Darling, AU	11	18	47
	<i>60ml</i>	<i>120ml</i>	<i>Btl</i>
Sandalford Botrytis Sémillon, Margaret River, AU ^[VE]	11	22	48
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU ^[VE]	16	26	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU	18		

Cocktails

Cocktails

The Heart Spritz – beyond distilling x17 strawberry gin, limoncello, lemonade	21
Tom’s Martini – beyond distilling vodka, paraiso, passoa, lychee juice, passionfruit, lime	22
P**nstar Martini – beyond distilling dirty vodka, passoa, passionfruit, lime, prosecco	24
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	22
Wasabi Elderflower – wasabi-infused beyond distilling super tuscan gin, apple liqueur, cucumber syrup, elderflower foam [<i>contains egg</i>]	25
Sophia’s Spicy Marg – jalapeño-infused teremana tequila, ancho reyes liqueur, lime	22
Cocorita – 1800 coconut, 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	24
Choc-Honeycomb Old Fashioned – toki, creme de cacao, salted honey syrup, chocolate and orange bitters	24

Ask our bar staff for available classic cocktails

Alcohol-Free

Alcohol-free Wines

	<i>150ml</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 Rosado	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 Cuvée Rose	245
Dom Pérignon 2013	575

Beers

Tap Beers

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

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 ^[VE]	15

Alcohol-free Beer

Guinness 0 ^[VE]	8
Peroni Nastro Azzuro 0.0 ^[VE]	8
Heaps Normal XPA <0.5% ^[VE]	8
Hiatus Pacific Ale <0.5%	8

*Prices in pint size, schooners available.
Please see specials for rotating taps.*