

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
Butcher's Cuts, Sauces, Sides	5
Pizza, Pasta	6
Pub Classics	7
Kids, Desserts	8

Vegan

Small Plates, Ubon @ The Heart	9
Pub Classics, Sides, Pizza, Pasta	10
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

Black Angus Fillet Beef _____	38
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 – 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

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

Crispy Squid – Preserved lemon mayo, nori salt _____ 18

Broken Royals – Triple cooked potato, green goddess mayo, parmesan _____ 14

Gluten Free

Ubon @ The Heart - our favourite Japanese fusion picks

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

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, green goddess, prosciutto _____	19
add chicken [70g] _____	8

Gluten Free

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+ <small>[Share between 2-3 Min 45 minutes to cook]</small>	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, green goddess, prosciutto	12
Potato Gratin – Parmesan	12
Triple Cooked Roast Potatoes	12

Gluten Free

Pizza



Chorizo & Goat Cheese – Italian tomato sauce, fior di latte, chilli, red onion, ginger honey, parmesan _____	34
 Recommended Wine Pairing: <i>Sandalford 1840 Tempranillo</i>	
Salumi – Spicy salami, red onion, italian tomato sauce, fior di latte, parmesan _____	32
Classic Margherita – Fior di latte, basil, stracciatella, parmesan _____	29
Garlic & Chilli Prawn – Italian tomato sauce, fior di latte, lemon _____	38
The Controversial – Smoked ham, Pi****pple, fior di latte, italian tomato sauce, parmesan _____	34
The Mushroom Guy – Roasted garlic, truffle oil, fior di latte, scamorza _____	36

Pasta

Red Prawn – N'duja & confit garlic butter, dill _____	38
 Recommended Wine Pairing: <i>I Magredi Pinot Grigio</i>	
The Mushroom Guys – Chardonnay cream, truffle oil, parmesan _____	36
Shark Bay Crab – Fermented chilli, tomato butter, dill _____	39
Beef Cheek – Gremolata, parmesan _____	39

Gluten Free

Pub Classics

Market Fish – Fennel soubise, pickled fennel & cucumber salad	44
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	36
 Recommended Wine Pairing: <i>Amelia Park Cab Merlot</i>	
Cheeseburger – Smashed patty, bacon jam, double cheese, mcclure’s pickles, skin-on fries	34
Buttermilk Fried Chicken Burger – Double cheese, mcclure’s pickles, spicy mayo, skin-on fries	34

Gluten Free

Kids

Mini Cheeseburger – 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 – Chantilly cream, mango curd, passionfruit	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

Housemade Nut Roast _____ 34

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

Small Plates - will come out as they are ready

Pizza Bread – Rosemary & garlic oil _____ 17

Grilled Broccolini – Gremolata, almonds _____ 14

Cherry Tomato Bruschetta – Basil vinaigrette, ciabatta _____ 19

Broken Royals – Triple cooked potato, green goddess mayo _____ 14

Ubon @ The Heart - our favourite Japanese fusion picks

Spicy Truffle Edamame _____ 14

Sea Salt Edamame _____ 14

Pub Classics

Falafel Sandwich – Gremolata mayo, rocket, pickled shallots _____ 29

Sides

Grilled Broccolini – Gremolata, almonds _____ 14

Skin-on Fries - Aioli _____ 12

Triple Cooked Roast Potatoes _____ 12

Pizza

The Mushroom Guy – Roasted garlic, truffle oil, vegan cheese _____ 34

Classic Margherita – Basil, vegan cheese _____ 27

The Controversial – Pi***pple, italian tomato sauce, vegan cheese ___ 32

Pasta

Mushroom Guy's Pasta – Vegan cream, truffle oil, vegan cheese _____ 36

Carbonara – Sundried tomatoes, black pepper _____ 28

Vegan

Salads

Roast Kent Pumpkin – Yellow pepper vinaigrette, witlof	28
Witlof Salad – Radicchio, witlof, crushed walnut, green apple, mustard seed dressing	32
Mini Rocket Salad – Thyme dressing, vincotto, red onion	12
Baby Gem Lettuce – Vegan cheese, green goddess, pangrattato	14

Kids

Spaghetti & Napoletana Sauce	16
Margherita Pizza	16

Simmos Ice Cream (125g Tub)

Creamy Choc Vegan	7
Zingy Lemon Sorbet	7