

THE HEART

Welcome to The Heart. Our menu celebrates the best of local produce with a few global favourites. Relax, take your time, and enjoy.

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 (including separate fryers) 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 [gf, nf] _____	38
Chicken Breast [gf, nf] _____	36
House-made Nut Roast [gf, vg] _____	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 [nf, v] _____	18
Extra Potatoes [df, gf, nf] _____	3.5
Extra Yorkshire [nf, v] _____	3.5
Extra Gravy [df, gf, nf] _____	2.5
Extra Stuffing [gf] _____	3.5
Vegan Gravy [df, gf, nf, vg] _____	2.5

Dessert

Sticky Toffee Pudding [nf] _____	20
Butterscotch sauce, vanilla ice cream	

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To Start

Albany Rock Oysters – Choice of house hot sauce or mignonette [gf, nf]

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 [nf]	16
Pizza Bread – Rosemary & garlic oil, parmesan [dfo, nf, v]	17
Charred Abrolhos Island Octopus – Romesco, lemon [df, gf, nfo]	21
Buttermilk Fried Chicken Bites – Spicy mayo, mcclure’s pickles [gf, nf]	18
Cherry Tomato Bruschetta – Stracciatella, basil vinaigrette, ciabatta [dfo, gfo, nf]	19
Jamón & Manchego Croquettes (x4) – Truffle mayo [nf]	22
Crispy Squid – Preserved lemon mayo, nori salt [df, gfo, nf]	18
Broken Royals – Triple cooked potato, green goddess mayo, parmesan [dfo, gf, nf]	15

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

Mini Fillet Beef Taco, spicy mayo, chives [df, nf] _____	12ea
Mini Australian Lobster Taco, coriander, fennel [df, nf] _____	12ea
Mini Kingfish Taco, wakame seaweed, wasabi mayo, yuzu [df, nf] _____	12ea
Half-Shell Scallop, miso butter, chives, yuzu kosho [gfo, nf] _____	12ea
Oyster, wakame seaweed, soy & ginger dressing (min x3) [df, nf] ____	8ea
Blackened Miso Cod 120g [nf] _____	39
Kingfish Crudo, yuzu soy, green chilli, coriander [df, nf] _____	23

Ubon Margaret River Sirloin MB5+, truffle teriyaki, kombu butter, oyster mushroom [dfo, nf] _____	85
Spicy Salmon & Crispy Rice, sriracha mayo, chives [df, gfo, nf] _____	24
Tempura Prawns, yuzu mayo, togarashi [df, gf, nf] _____	24
Red Prawn Gyozas x3, ponzu, ginger, coriander [df, nf] _____	22
Spicy Truffle Edamame [df, gf, nf, vg] ____	14
Sea Salt Edamame [df, gf, nf, vg] _____	14

Ubon's Seafood Tower [nf] _____ 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 and Smith SB*


add prawn gyoza _____	7
add scallop _____	12
add Ubon oyster _____	8
add lobster taco _____	12

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Pizza [gfo, dfo, nf]

- Chorizo & Goat Cheese – Italian tomato sauce, fior di latte, chilli, red onion, ginger honey, parmesan _____ 32
-  Recommended Wine Pairing: *Sandalford 1840 Tempranillo*
- Salumi – Spicy salami, red onion, italian tomato sauce, fior di latte, parmesan _____ 30
- Classic Margherita – Fior di latte, basil, stracciatella, parmesan [vgo] _____ 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 [vgo] _____ 32
- The Mushroom Guys – Roasted garlic, truffle oil, fior di latte, scamorza [vgo] _____ 34

Pasta [gfo]

- Red Prawn Mafaldine – N'duja & confit garlic butter, dill [nf] _____ 38
-  Recommended Wine Pairing: *I Magredi Pinot Grigio*
- The Mushroom Guys Pasta – Chardonnay cream, truffle oil, parmesan [nf, vo, vgo] _____ 36
- Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [nf] _____ 39
- Seafood Marinara Mafaldine – Prawn, hake, squid, pangrattato, evoo [nf] _____ 38
- Beef Cheek Rigatoni – Gremolata, parmesan [dfo, nf] _____ 39

Pub Classics

Market Fish – Fennel soubise, pickled fennel & cucumber salad [df, gf, nf]	44
Humble Fisherman’s Pie – Smoked cod, king ora salmon, prawns, lemon, mashed potato [nf]	38
Crispy Skin Chicken Breast – Potato gratin, green beans, friarielli, white wine sauce [gf, nf]	38
 Recommended Wine Pairing: <i>Vasse Felix Chardonnay</i>	
Traditional Fish & Chunky Chips – Mushy peas, tartare, lemon [df, gf, nf]	32
UBON Steak Sando - Donnybrook Pink fillet, tonkatsu, roasted sesame mayo, pickled cabbage, truffled potatoes [dfo, nf]	32
HBC Classic Steak Sandwich – Mushroom sauce, rocket, pickled shallots, parmesan, skin-on fries [dfo, gfo, nf]	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 [dfo, gfo, nf]	32
Buttermilk Fried Chicken Burger – Double cheese, mcclure’s pickles, spicy mayo, skin-on fries [gfo, nf]	32

Salads

Roast Kent Pumpkin – Goats curd, yellow pepper vinaigrette, witlof [dfo, gf, nf]	28
Roast Chicken – Radicchio, witlof, crushed walnut, green apple, mustard seed dressing [df, gf, nfo]	32
Mini Rocket & Parmesan – Thyme dressing, vincotto, red onion [dfo, gf, nf]	14
Baby Gem Lettuce – Parmesan, prosciutto, pangrattato, green goddess	19
add chicken (70g) [dfo, gfo, nf]	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 [dfo, gf, nf]	60
Margaret River Wagyu MB5+ 300g Sirloin [dfo, gf, nf]	80
1.2kg O'Connor Rib-eye MB2+ (<i>Share between 2-3 Min 45 minutes</i>) [dfo, gf, nf]	135

Sauces [gf]

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

Grilled Broccolini – Gremolata, almonds [df, gf, nfo]	14
Skin-on Fries – Aioli [df, gf, nf, vg]	12
Mini Baby Gem Lettuce – Parmesan, prosciutto, pangrattato, green goddess [dfo, gfo, nf]	12
Potato Gratin – Parmesan [gf, nf]	12
Triple Cooked Roast Potatoes [df, gf, nf, vg]	12

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Kids

Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf] _____	16
Fried Chicken Bites & Chips [gf, nf] _____	16
Fish & Chips [df, gf, nf] _____	16
Spaghetti & Napoletana Sauce [dfo, gfo, nf, vo] _____	16
Margherita Pizza [dfo, gfo, nf, vo] _____	16

Desserts

Vanilla Crème Brûlée [gf, nf] _____	18
Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf] _____	20
Tropical Pavlova – Chantilly cream, mango curd, passionfruit [gf, nf] _____	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	

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Vegan

Pizza Bread – Rosemary & garlic oil [nf]	17
Grilled Broccolini – Gremolata, almonds	14
Cherry Tomato Bruschetta – Basil vinaigrette, ciabatta [gfo, nf]	19
Broken Royals – Triple cooked potato, green goddess mayo [nf]	14
Spicy Truffle Edamame [nf]	14
Sea Salt Edamame [nf]	14
Skin-on Fries – Aioli [gf, nf]	12
Triple Cooked Roast Potatoes [gf, nf]	12
Falafel Sandwich – Gremolata mayo, rocket, pickled shallots [gfo, nf]	29
Classic Margherita – Basil, vegan cheese [gf, nf]	27
The Controversial – Pi***pple, vegan cheese, italian tomato sauce [gf, nf]	32
The Mushroom Guys Pizza – Roasted garlic, truffle oil, vegan cheese [gf, vgo, nf]	34
The Mushroom Guys Pasta – Chardonnay cashew cream, truffle oil	36
Spaghetti Carbonara – Cashew cream, sundried tomatoes, black pepper	28
Roast Kent Pumpkin – Yellow pepper vinaigrette, witlof [nf]	26
Witlof Salad – Radicchio, witlof, crushed walnut, green apple, mustard seed dressing	26
Mini Rocket Salad – Thyme dressing, vincotto, red onion [nf]	12
Baby Gem Lettuce – Vegan cheese, green goddess, pangrattato [nf]	14

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Ice Cream

Simmos Ice Cream [125g Tub]

Cookies 'N' Cream _____	7
Vanilla Vanilla [gf] _____	7
Chocolate Therapy [gf] _____	7
White Choc Malt [gf] _____	7
Mint Choc Chip [gf] _____	7
Blue Bubblegum [gf] _____	7
Strawbs 'n' Cream [gf] _____	7
Burnt Caramel [gf] _____	7
Bees Knees [gf] _____	7
Lemon Sorbet [gf] _____	7
Creamy Choc Vegan [gf] _____	7

Wine

White Wine

	150ml	250ml	Btl
Tai Tira SB, Marlborough, NZ	13	21	62
Shaw and Smith SB, Adelaide Hills, AU [v]	18	29	85
Wills Domain SSB, Margaret River, AU	14	23	67
Pedestal Chardonnay, Margaret River, AU	14	23	67
Wills Domain Eightfold Chardonnay, Margaret River, AU	17	28	79
Vasse Felix Chardonnay, Margaret River, AU	21	32	97
Cherubino 'Laissez Faire' Fiano, Frankland River, AU	16	26	76
I Magredi Pinot Grigio, Friuli Venezia Giulia, IT	15	25	72
Langmeil 'Wattle Brae' Riesling, Eden Valley, SA	15	25	72
Hay Shed Hill 'Block 1' SSB, Margaret River, AU [v]			69
Pierro LTC, Margaret River, AU			97
Louis Jadot Chablis, Bourgogne, FR			159
Vasse Felix 'Heytesbury' Chardonnay, Margaret River, AU [v]			199

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Wine

Red Wine

	150ml	250ml	Botl
Forrester Shiraz, Margaret River, AU	13	21	62
Rockbare Shiraz, Barossa, AU	16	26	77
Penfolds Cellar Reserve Shiraz, Barossa, AU [V]	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 [V]	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 [V]			126
Penfolds Bin 389, Barossa, AU [V]			199
Penfolds Grange 2019, Barossa, AU [V]			999
Penfolds Grange 2018, Barossa, AU [V]			1299

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Sparkling

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

Rose Wine

	<i>150ml</i>	<i>250ml</i>	<i>Btl</i>
Sandalford Rosé, Margaret River, AU [v]	13	21	62
Leeuwin Estate Rose, 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 [v]	11	22	48
Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [v]	16	26	69
Penfolds Grandfather Rare Tawny 20YO, Barossa, AU	18		

Cocktails

The Heart Spritz – beyond distilling x17 strawberry gin, limoncello, lemonade	21
Sunkissed – beyond distilling vodka, paraiso, passoa, lychee juice, passionfruit, lime	22
Last Love – teremana blanco, teremana anejo, strawberry & rhubarb oleo saccharum, lemon juice, lime juice, licor43	23
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 [contains egg]	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 Añejo	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% [v]	15
Peroni 3.5% [v]	13
Stella Artois 4.8% [v]	15
Asahi 5.0%	Sch. 15
GreatNorth. Super Crisp 3.5% [v]	12
Carlton Dry 4.5% [v]	14
Carlton Draught 4.6% [v]	14
Guinness 4.2% [v]	14
Kilkenny 4.3% [v]	14
Single Fin 4.5%	13
Balter XPA 5.0% [v]	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% [v]	15
Strongbow Original 5% [v]	13
Bulmers 4.7% [v]	14
Hard Rated Lemon 4.5%	16
Brookvale Ginger Beer 4.0% [v]	Sch. 15

Bottles & Cans

Balter Cerveza	9
Two Bays GFB [gf]	10
Two Bays Pale Ale [gf, v]	10
Matso's Ginger Beer [gf, v]	13
Matso's Mango Beer [gf, v]	12
Magners 568ml	15
Rekorderlig Strawb, Lime 500ml [v]	15

Alcohol-free Beer

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

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

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