

HEIRLOOM

RESTAURANT & BAR

TO START

Grazing platter to share 19

with arancini, chorizo and olives, housemade dip, garlic flat bread, marinated feta

Turkish bread 9

with house-made dip (V)

Garlic flat bread 9

with sea salt flakes and rosemary (V/GF)

Chorizo and olives 9

with toasted sourdough (DF)

SMALL PLATES

Mushroom arancini 14

with tomato chilli jam and garlic rouille (V)

Chicken & avocado tacos 15

with chilli mango and mint salsa (DF)

Char sui duck bao 16

with pickled cucumber, mint, kimchi and sesame mayonnaise

Charred tuna 17

with raw papaya coriander salad and lime chilli dressing (GF/DF)

Miso glazed scallops 18

with green pea purée, compressed cucumber, chorizo, squid ink tuile (GF/DF)

MAIN COURSE

Pan seared lime gnocchi 29

with portobello purée, chorizo, pumpkin, pine nuts, rocket and basil

Seafood paella 30

with chorizo, peas, prawns, mussels, squid and fish (GF/DF)

Sous vide lamb rump 38

with Israeli couscous salad, zaatar, roasted butternut and cumin yoghurt

Roasted chicken breast 36

with moong bean, fennel, beetroot salad, pancetta crumbs, and bacon cream jus (GF)

Cone Bay barramundi 39

with parsnip purée, chickpea and cauliflower salad, lemon salt and parmesan olive crisp (GF)

Five spiced pork belly 36

with bok choy, pear and apple chutney, fermented baechu, honey soy and crackle (GF/DF)

Beef sirloin 39

with kipfler potatoes, baby carrots, balsamic shallots, sage butter, mushroom purée and jus (GF)

Lentil and quinoa oat cake 29

with pumpkin, pea purée, tuscan kale and sumac vinegarette (V/GF/DF)

PIZZA

Margherita 24

bocconcini and fresh tomato (V)

Hawaiian 26

ham, cheese and pineapple

Mushroom 28

chicken, feta, garlic and rocket

Pork 28

caramelised onion, peppers and chilli

SIDES

Rustic fries 9

with paprika salt and aioli (V/GF/DF)

Sautéed seasonal vegetables 9

(V/GF/DF)

Baby green beans 9

with chilli, garlic, lime, fried shallots and soy (V/GF)

Mesclun salad 9

with dijon dressing (V/GF/DF)