

THE HERITAGE

WINE BAR & RESTAURANT

A LA CARTE

SNACKS

Sourdough, fermented butter	7 ^{PP}
Marinated Great Southern Groves olives	12
Freshly shucked oyster, mignonette With pork & thyme sausage	7 ^{EA} 10 ^{EA}
Abrolhos scallop served in shell, Cafe De Perth butter	11 ^{EA}
Fremantle sardines on toast, ricotta, burnt lemon	16
Fish croquettes, tartare sauce, fish roe	14
Charcuterie with prosciutto di Parma, bresaola and saucisson	45

ENTREES

Cured Spencer Gulf kingfish, creamy tapioca, matcha butter	32
Beetroot risotto, creme fraiche, horseradish, dill	29
Fremantle octopus, chorizo, black garlic, potato mousseline	31
Beef tartare, tabasco mayonnaise, fried capers, crisps	30

MAINS

Market fish, pickled mussels, cauliflower, Hollandaise sauce, finger lime	63
Ricotta gnocchi, pumpkin, roasted chestnut, brown butter	42
Juniper spiced Wagin duck breast, hazelnut spatzle, mushroom and radicchio	62
Frankland River pork cutlet, roast garlic & anchovy puree, walnut & prune sauce	59
Stirling Ranges beef from the grill, thyme & red wine jus, tomato butter	
• 300g rump cap	65
• 400g striploin	85
• 600g rib-eye	160

SIDES

Chips & aioli	16
Salad, packham pear, walnut, gouda, vinaigrette	16
Gratinated leek Royal, sauteed mushrooms, croutons	25

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POST DINNER

DESSERT

Chocolate & hazelnut slice, pineapple & szechuan pepper sorbet	24
Pear & tonka bean Charlotte, red wine & pear sorbet	25
Affogato with homemade vanilla ice cream, Disaronno amaretto and espresso	24
Local cheese selection from Hall's Family Dairy and Cambray Farm	45

DESSERT WINE

	<i>Gls</i> ^{75ml}	<i>Btl</i>
Juniper Cane Cut <i>Riesling</i> 2024 Margaret River WA ^{375ML}	15	63
Château Filhot Sauternes <i>Semillon Blend</i> 2015 Bordeaux FRA ^{375ML}	22	105
Molitor 'Tradition' Auslese <i>Riesling</i> 2019 Mosel DEU ^{750ML}	17	155
Henriques & Henriques Madeira 5yo <i>Tinta Negra</i> Madeira PRT ^{500ML}	14	80
Myattsfield 'Kenneth Green' Vintage Fortified <i>Touriga Nacional</i> 2022 Perth Hills WA ^{500ML}	11.5	65
Faber 'Liqueur' <i>Muscat</i> Swan Valley WA ^{500ML}	23	138
Alvear Solera '1927' <i>Pedro Ximenez</i> Jerez ESP ^{375ML}	26	103

NIGHT CAPS

	<i>Nip</i> ^{45ml}
McLaren Vale Distillery Limoncello McLaren Vale SA	19
Amaro Montenegro Emilia Romagna ITA	17
Amaro Angostura Angostura VEN	19
Averna Sicily ITA	17
Frangelico Piedmont ITA	14

WHISK(E)Y

	<i>Nip</i> ^{30ml}
Dark Lark Single Malt Tasmania	55
The Macallan 12 ^{vo} Sherry Cask Whisky Highland SCO	26
Talisker 10 ^{vo} Single Malt Isle of Skye SCO	19
Lagavulin 16 ^{vo} Single Malt Islay SCO	37
Hibiki 'Harmony' Blended Whisky Japan	35
Hakushu 'Distillers Reserve' Single Malt Japan	29

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CHEF'S MENU

Chef's Menu 110pp

** Add Australian wine pairing +70pp **

*** Add International wine pairing +110pp ***

SNACKS

Freshly shucked oyster, mignonette

Wagiu duck prosciutto, pomme dauphine

Fig and stracciatella tartlet

** Silverstream Blanc de Blancs Brut NV | Great Southern WA (100ML) **

*** Pol Roger 'Reserve' Brut NV | Champagne Fra (100ML) ***

ENTREE

Sourdough, fermented butter

Fremantle octopus, chorizo, black garlic, potato mousseline

** Yabby Lake 'Red Claw' Pinot Noir 2024 | Mornington Peninsula VIC (100ML) **

*** Natte Valleij 'Coastal' Cinsault 2021 | Stellenbosch RSA (100ML) **

MAIN

400g Stirling Ranges striploin, thyme & red wine jus, tomato butter

Chips & aioli

Salad, packham pear, walnut, gouda, vinaigrette

** Fraser Gallop 'Innovation' Cabernet Sauvignon 2023 | Margaret River WA (100ML) **

*** Mauvesin-Barton 'Moulis-en-Medoc' Cabernet Blend 2020 | Bordeaux FRA (100ML) ***

DESSERT

Chocolate and hazelnut slice, pineapple & szechuan pepper sorbet

** Myattsfield 'Kenneth Green' Touriga National 2022 | Perth Hills WA (75ML) **

*** Henriques & Henriques Madeira 5yo Tinta Negra | Madeira PRT (75ML) ***

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