

THE HERITAGE *Wine Bar*

A L A C A R T E M E N U

SNACKS

Crumpets, salmon roe, creme fraiche, chive, nori salt	12
Chicken liver parfait, brioche, BBQ strawberry, pink pepper	12
Beetroot macarons, smoked sour cream, horseradish, balsamic	12
Beef tartare, Wagyu fat toast, capers, cured egg yolk	12

SMALLER

Pasture raised egg, enoki, peas, parmesan cream, garlic crumbs	21
Smoked heirloom tomatoes, nectarine, stracciatella, lardo	19
Coal seared Albacore Tuna, pickled ginger, daikon, cucumber, avocado	24
Wagin duck breast, pressed leg, salt baked pineapple, Szechuan caramel	31

LARGER

Wagyu beef, roast onion, smoked croquette, Hot English	44
Honey glazed coal roasted carrots, linseed, goat's curd, carrot top pesto	36
Poached sustainably line caught fish, broccoli, kale, black garlic	MP
Arkady lamb, blackened eggplant, olive caramel, coffee, cacao	44
Cape Naturaliste Beef Wellington, mushroom duxelle, herb crepe	110
DAILY SOURDOUGH, WHIPPED ROAST GARLIC BUTTER	3PP
HAND CUT CHIPS, PAN JUICES	12
SALAD OF CHOPPED ICEBERG, RADICCHIO, CUCUMBER, RADISH + FETA	12
SAUTÉED GREEN BEANS, BUTTERMILK, DIJON, WHITE ANCHOVY	12

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CHEF'S MENU

DESIGNED FOR THE WHOLE TABLE

TASTING MENUS 95PP

AUSTRALIAN WINE MATCH 65PP / WORLD WINE MATCH 85PP

TASTING MENU

Crumpets, salmon roe, creme fraiche, chive, nori salt

Chicken liver parfait, brioche, BBQ strawberry, pink pepper

Beetroot macarons, smoked sour cream, horseradish, balsamic

Beef tartare, Wagyu fat toast, capers, cured egg yolk

Pasture raised egg, enoki, peas, parmesan cream, garlic crumbs

Wagin duck breast, pressed leg, salt baked pineapple, Szechuan caramel

Arkady lamb, blackened eggplant, olive caramel, coffee, cacao

Optional Cambray Farm cheese selection (15 PER PERSON)

Bravo apple galette, butterscotch sauce, all spice ice cream

VEGETARIAN TASTING MENU

Crumpets, black garlic, creme fraiche, chive, nori salt

Hummus, brioche, almond, pickled cauliflower

Beetroot macarons, smoked sour cream, horseradish, balsamic

Blackened eggplant, fried bread, olive caramel, coffee, cacao

Pasture raised egg, enoki, peas, parmesan cream, garlic crumbs

Smoked heirloom tomatoes, nectarine, stracciatella, elderflower vinaigrette

Honey glazed coal roasted carrots, linseed, goat's curd, carrot top pesto

Optional Cambray Farm cheese selection (15 PER PERSON)

Bravo apple galette, butterscotch sauce, all spice ice cream