

THE HERITAGE
Wine Bar

JULY MENU

CHEF'S MENU - 4 COURSES 95

WINE FLIGHT - AUSTRALIAN 55 / WORLD 75 / NON ALC 55

Our bread and garlic butter 4pp

Celeriac, David Coomer's black truffle, toasted hay, soy 16

Shiitake mushroom tartlet, black garlic, creme fraiche, nori 12

Whipped chicken liver parfait, brioche, BBQ pear, gingerbread spice 14

Crispy egg, Jerusalem artichoke, enoki, koji, parmesan 25

Patagonian Toothfish cheek, leek + potato, avruga caviar, clams 36

Duck breast, pressed leg, salt baked pineapple, Szechuan caramel 32

Honey glazed carrots, linseed, goat's curd, carrot top pesto 36

Lamb backstrap + sticky neck, eggplant, olive, coffee, cacao nib 38

Beef Wellington for two, herb crepe, mushroom duxelle, sexy mash 95

Chips and pan juices 12

BBQ cos salad, peas, bacon, Dijon 15

Le Conquerant, poached apple, truffled honey, macadamia 20

Chocolate, hazelnut praline, salted caramel, brown butter ice cream 24

Petit Fours - Fudge, Macaron, Pastile 15



A SERVICE FEE APPLIES TO ALL CARD TRANSACTIONS

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VEGETARIAN - CRISPY EGG, JERUSALEM ARTICHOKE, ENOKI, KOJI, PARMESAN

Chef menu exclusive

VEGETARIAN OPTION AVAILABLE

Chocolate, hazelnut praline, salted caramel, brown butter ice cream



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