

THE HERITAGE
Wine Bar

JUNE 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 15

Beetroot macarons, smoked sour cream, horseradish, balsamic 12

Beef tartare, Wagyu fat toast, capers, cured egg yolk 12

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

Charcoal Tuna, nashi, cucumber, mandarin, fingerlime ponzu 28

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

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

Wagyu beef, roast onion, smoked croquette, Hot English 46

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



A SERVICE FEE APPLIES TO ALL CARD TRANSACTIONS