

THE HERITAGE
Wine Bar

MENU

CHEF'S MENU - 4 COURSES 95

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

Our bread and garlic butter 4pp

Hash browns, onion, malt vinegar, parmesan 12

Kangaroo + macadamia tartlet, blueberries, wattleseed 14

Chicken liver parfait, brioche, BBQ strawberry, szechuan 14

Crispy egg, asparagus, courgette, Cambray Farmhouse Gold 25

Duck breast, turnips, wasabi, nori 35

Mushrooms, black barley, oat, broad beans 32

Local fish, almond + sourdough, Warragal greens, herb emulsion 42

Arkady lamb, pumpkin, witlof, black olive caramel 42

300g 9+ Wagyu rump, carrot, black garlic, kampot pepper 65

Chips and pan juices 12

Broccolini, kale, miso cream, poppy seed 15

Cheese Danish - Cambray Farm Ashdown, honey, kumquat 18

Bravo apple, all spice, granola, cider caramel 17

Chocolate, hazelnut, salted caramel, brown butter 24

Petit Fours - Fudge, Macaron, Pastile 15

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VEGETARIAN - CRISPY EGG, ASPARAGUS, COURGETTE, CAMBRAY FARMHOUSE GOLD

Arkady lamb, pumpkin, witlof, black olive caramel

VEGETARIAN - MUSHROOMS, BLACK BARLEY, OAT, BROAD BEANS

Bravo apple, all spice, granola, cider caramel