

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

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 cream 25

Duck breast, turnips, wasabi, nori 35

Beetroot, salsify, red cabbage, labneh, blue cheese 36

Spanish Mackerel, almond + sourdough, herb aioli, tomato vinegar 40

Beef rump + braised cheek, broccoli, potato, bottarga 47

Wellington for two - beef fillet, mushroom, puff pastry, sexy mash 95

Chips and pan juices 12

BBQ savoy, peas, bacon, Dijon 15

Le Conquerant soft cheese, 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 CREAM

Beef rump + braised cheek, broccoli, potato, bottarga

VEGETARIAN - BEETROOT, SALSIFY, RED CABBAGE, LABNEH, BLUE CHEESE

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



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