

# HEIRLOOM

RESTAURANT & BAR

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## TO START

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### Grazing platter to share 19

with arancini, chorizo and olives, housemade dip, garlic flat bread, marinated feta

### Turkish bread 9

with house-made dip (V)

### Garlic flat bread 9

with sea salt flakes and rosemary (V/DF)

### Chorizo and olives 9

with toasted sourdough (DF)

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## SMALL PLATES

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### Mushroom arancini 14

with tomato chilli jam and garlic rouille (V)

### Chicken & avocado tacos 15

with chilli mango and mint salsa (DF)

### Char sui duck bao 16

with pickled cucumber, mint, kimchi and sesame mayonnaise

### Charred tuna 17

with raw papaya coriander salad and lime chilli dressing (GF/DF)

### Miso glazed scallops 18

with green pea purée, compressed cucumber, chorizo, squid ink tuile (GF/DF)

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## MAIN COURSE

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### Pan seared lime gnocchi 29

with portobello purée, chorizo, pumpkin, pine nuts, rocket and basil

### Seafood paella 30

with chorizo, peas, prawns, mussels, squid and fish (GF/DF)

### Sous vide lamb rump 38

with Israeli couscous salad, zaatar, roasted butternut and cumin yoghurt

### Roasted chicken breast 36

with moong bean, fennel, beetroot salad, pancetta crumbs, and bacon cream jus (GF)

### Cone Bay barramundi 39

with parsnip purée, chickpea and cauliflower salad, lemon salt and parmesan olive crisp (GF)

### Five spiced pork belly 36

with bok choy, pear and apple chutney, fermented baechu, honey soy and crackle (GF/DF)

### Beef sirloin 39

with kipfler potatoes, baby carrots, balsamic shallots, sage butter, mushroom purée and jus (GF)

### Lentil and quinoa oat cake 29

with pumpkin, pea purée, tuscan kale and sumac vinegarette (V/GF/DF)

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## PIZZA

### Margherita 24

bocconcini and fresh tomato (V)

### Hawaiian 26

ham, cheese and pineapple

### Mushroom 28

chicken, feta, garlic and rocket

### Pork 28

caramelised onion, peppers and chilli

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## SIDES

### Rustic fries 9

with paprika salt and aioli (V/GF/DF)

### Sautéed seasonal vegetables 9

(V/GF/DF)

### Baby green beans 9

with chilli, garlic, lime, fried shallots and soy (V/GF)

### Mesclun salad 9

with dijon dressing (V/GF/DF)