

THE HERITAGE BRASSERIE

FRUITS OF THE SEA

~OYSTER PLATTER~

Fresh with lemon & tabasco ½ dozen 24.00 / dozen 42.00

~ GRAND PLATTER ~

4 oysters, 4 scallops, 4 prawns to share 55.00

~ HERITAGE PLATTER ~

2 Marron, 4 Oysters, 4 scallops, 4 prawns to share 80.00

SHRIMP COCKTAIL 19.00

SALADS & STARTERS

Salade nicoise.....	17.00.....	Add fish of the day.....	36.00
Green salad, grilled mushrooms, avocado & asparagus.....	17.00		
Steak tartare with toast.....	22.00		
Cured & smoked salmon, grilled melon, salmon roe.....	21.00		
Skagen ~ Prawns, sour cream, salmon roe, red onion, dill & lemon juice.....	25.00		
Duck liver parfait, sauce Cumberland & brioche.....	19.00		
Griddled prawns served in shell with garlic butter.....	28.00		
Charcuterie ~ rilette, parfait, belly, terrine, cured meat ~ serves two.....	28.00		
Twice baked Gruyere soufflé, pumpkin puree, honeycomb & hazelnut.....	21.00		
Iced gazpacho, crisp bocconcini, crudites, basil oil.....	15.00		

ALL DAY EGGS

Eggs Benedict 18.00

Omelette with Jambon and Gruyere 18.00

MAIN PLATES

Seared scallops, charred marron, pasta fregola, semi-dried tomatoes, rosemary.....	41.00
Fish of the day, green asparagus, avocado, crushed potatoes.....	39.00
Barramundi, minted heirloom carrots, sesame tuille.....	39.00
“Bangers & Mash” Cumberland, potato puree & onion gravy.....	24.00
Crisp belly & crumbed rilette of pork, green beans, bacon & onion roesti.....	36.00
Braised and pulled goat, lamb cutlet, polenta, courgette, salsa verde.....	38.00
Tagliatelle, haloumi, crisp olive, snow peas, cos, mushrooms.....	29.00

STEAK & CHIPS

200 gram Cape Grim fillet, Tasmania 44.00

250 gram Treeton Farm sirloin, West Australia 39.00

served with bearnaise, cafe de paris butter or peppercorn sauce

FIXED PRICE MENU

Available Monday - Saturday

Not valid with any other offer

5pm - 6pm last orders

2 courses \$39.00, 3 courses \$49.00

Shrimp cocktail

Duck liver parfait

Twice baked Gruyere soufflé

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Fish of the day

250g Treeton farm sirloin, chips & bearnaise

Tagliatelle

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Creme Brulee

Chocolate mousse

2 cheeses with accompaniments

DAILY SPECIALS

Monday ~ Coq au Vin 25.00

Tuesday ~ Beef Rump 25.00

Wednesday ~ Pork Shoulder 25.00

Thursday ~ Lamb Chops 25.00

Friday ~ Fish & Chips 25.00

Saturday ~ Wiener Schnitzel 25.00

SIDES

Hot chips 9.00

Steamed vegetables 9.00

Roasted potatoes, garlic, rosemary 9.00

Roast pumpkin, macadamia, feta 12.00

Fennel, orange, roquette, blue cheese 9.00

Baguette & butter 5.00

SANDWICHES

Hamburger with cheese & bacon 18.50

Croque-monsieur 12.50

Croque-madame 14.00

Double Decker Club 17.50

Reuben ~ pastrami on rye 19.50

Smoked salmon & cream cheese 15.00

THE HERITAGE BRASSERIE

SPARKLING BY THE GLASS

120 ml measure

- CHAMPAGNE "Imperial" Moet & Chandon Brut NV 15.00
CHAMPAGNE "Blanc de Blancs" Ruinart NV 29.00
MUDGEЕ. Craignoor NV 8.00

WINE BY THE GLASS

~WHITE WINE 150ML~

- SWAN VALLEY Verdelho Mandoon Estate '13.....9.50
CENTRAL OTAGO Pinot Gris Quartz Reef '11.....13.50
MARLBOROUGH Sauvignon Blanc Dog Point '12.....13.00
MARGARET RIVER Semillon/Sauvignon Blanc Lenton Brae '12.....10.50
PERTH HILLS Chardonnay Aldersyde '12.....13.00
BAROSSA VALLEY Rose "Grenache" Cirillo 1830 '11.....9.50

~RED WINE 150ML~

- ELQUI VALLEY Carmenere Mayu '12.....8.00
DENMARK Pinot Noir Singlefile '13.....14.50
MARGARET RIVER Merlot/Malbec "Mangan Vineyard" Cullen '12.....12.00
BAROSSA VALLEY Shiraz "Black & Blue" Tomfoolery '12.....16.00
MARGARET RIVER Grenache "Moses Rock" Moss Brothers '12.....12.00

COCKTAILS

ALFONSO 19.00 Sparkling Wine, Dubonnet, Orange Bitters, lemon peel

WHITE LADY 21.00 Tanqueray Gin, Cointreau, egg white, lemon juice

NEGRONI 19.00 Tanqueray Gin, Campari, Antica Formula

VESPER 19.00 Tanqueray Gin, Ketel One Vodka, Lillet Blanc, lemon peel

CHARLIE CHAPLIN 21.00 Hayman's Sloe Gin, Apricot Brandy, lime juice

BLOODY MARY 20.00 Ketel One Vodka, tomato juice, lemon, secret herbs & spices, cucumber

HOUSE SPIRITS

30 ml measure

- Ketel One Pure Vodka 9.70, Tanqueray Gin 9.70 Pampero Rum 9.70
El Jimador Tequila 9.70, George Dickel No. 8 Bourbon 9.70, J&B Whisky 9.70

SPIRITS

30 ml measure

~ VODKA & GIN ~

- Belvedere Pure Vodka 12.00, Hendricks Gin 14.00, Bombay Sapphire Gin 12.00

~ RUM & TEQUILA ~

- Sailor Jerry Spiced Rum 9.80, Don Julio Blanco Tequila 14.00

~ APERITIF LIQUEUR ~

- Antica Formula Carpano 9.80, Aperol 9.80, Pernod 9.80,
Campari 9.80, Pimms No.1 Cup 9.80

WINE APERITIF

60 ml measure

- Lillet Blanc/Rose 12.50
Dubonnet 12.50
Navazos 'I Think' Manzanilla Sherry 13.00

DRAFT BEER

Peroni

- Pint 12.50, Schooner 10.00, Half Pint 7.50

Cascade "Pale Ale"

- Pint 11.00, Schooner 8.50, Half Pint 6.00

Matilda Bay "Redback"

- Pint 11.50, Schooner 9.00, Half Pint 6.50

BOTTLED BEER & CIDER

- Little Creatures "Bright Ale" 9.90

- Little Creatures "Rogers" 8.60

- Kooinda "English Red Ale" 12.00

- Samuel Smith "Imperial Stout" 15.50

- Pilsner Urquell 9.90

- Hoegaarden "Wit Blanche" 9.90

- Jenlain "Blonde" 750ml 32.00

- Cascade Premium Light 7.50

- Bulmers Apple Cider 9.90

- Bulmers Pear Cider 9.90

- Eric Bordelet "Tendre" Cider 750ml 48.00

WATER

- Vestal still & sparkling 6.50/person

- Evian & Badoit, 750ml 9.50/bottle

SOFT DRINKS 5.00

- Coca Cola, Diet Coke, Coke Zero

- Cascade Ginger Beer, Cascade Ginger Ale

- Cascade Soda Water, Sprite Lemonade

FRESH JUICE 7.00

- Orange/Apple

HOURS

MONDAY - SATURDAY

11AM - 11PM