

# Heritage

## À la carte Menu

### Entrée

Roasted heirloom vegetable, farro, labneh and maple dressing vg <i>Rocca Pinot Grigio 12</i>	22
Duck liver parfait, soda bread nf <i>Albert Bichot Beaujolais Village 12</i>	24
Pea and prawn ravioli, mint and lemon df, nf <i>Tamburlaine OTV Sauvignon Blanc 13</i>	25
Grilled squid filled with sobrasado, tomato ragout and basil i <i>Dry Ridge Riesling 15</i>	26
Vodka salmon, crème fraiche, chives and candied citrus melody nf, gf, l <i>Jack &amp; Jill Pinot Gris 14</i>	26
Cured beef, blood plum, pickled eschalot, goats cheese nf, gf, i <i>Tamburlaine WL Rosé 13</i>	26
Seared scallops, tomatillo, olive and bacon i <i>Tamellini Soave 19</i>	28

### Main

Leek and butternut squash risotto, spinach and cashews vg <i>Lock &amp; Key Chardonnay 13</i>	38
Spaghetti, vongole clams, parsley, white wine and saffron nf, i <i>Gustave Lorentz Reserve Pinot Gris 20</i>	38
Lemon sole, sweet peppers, asparagus, shimejis and shellfish df, nf, i <i>Chateau Minuty Rose 20</i>	42
Osso Bucco pot pie, mash and gremolata nf <i>Lino Ramble Treadlie Shiraz 14</i>	42
Crispy skin duck breast, roasted heirloom beets and star anise jus gf, df, nf <i>Ross Hill Harry Pinot Noir 13</i>	44
Gippsland lamb rump, brussels sprouts and pancetta df, nf <i>Valdehermoso Joven Tempranillo 16</i>	48
300gm Riverina beef sirloin, café de Paris butter and pomme frites nf, gf <i>Penley Estate Tolmer Cabernet 15</i>	54

### Sides

Steak cut chips, rosemary salt vg	10
Baby gem, tomato, sweet onion v	10
Creamy mash, chives vg	12
Grilled broccolini, almonds, lemon v	12
Cauliflower cheese, paprika vg	12

gf gluten free | v vegan | vg vegetarian | df dairy free | nf nut free | i imported | l local

2% surcharge applies for all credit card payments and international credit/debit card payments. 15% surcharge applies on NSW public holidays.