

THE HERITAGE

WINE BAR & RESTAURANT

CHRISTMAS CHEF'S MENU

170PP FOOD MENU - DESIGNED FOR THE WHOLE TABLE

- * 125PP WITH NEW WORLD WINE PAIRING FT. LEVANTINE HILL *
 - ** 125PP WITH OLD WORLD WINE PAIRING FT. TOUR DE FRANCE **
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Snacks

Crab roll, celeriac remoulade, grapefruit

Oysters, red wine vinegar, pepper, shallots

Duck prosciutto, potato dauphine, creme fraiche, cured egg yolk

* LEVANTINE HILL ESTATE 'BLANC DE BLANCS' 2021 | YARRA VALLEY VIC (100ML) *

** BOLLINGER 'SPECIAL CUVEE' | CHAMPAGNE FRA (100ML) **

Entree

Charcoal prawns, 'Cafe de Perth' butter

The Heritage bread, fermented butter

* LEVANTINE HILL 'KATHERINE'S PADDOCK' CHARDONNAY 2018 | YARRA VALLEY VIC (100ML) *

** DOMAINE CHEVROT 'HAUTES COTES DE BEAUNE' CHARDONNAY 2022 | BURGUNDY FRA (100ML) **

Main

400g Rib-eye steak on the bone, Chimmichurri

Heirloom tomato, Stracciatella, rocket pesto, macadamia, black pepper

Chips, aioli

* LEVANTINE HILL 'SAMANTHA'S PADDOCK MELANGE TRADITIONNEL' 2018 | YARRA VALLEY VIC (100ML) *

** CLOS SAINT JEAN 'CHATEAUNEUF-DU-PAPE' GRENACHE BLEND 2021 | S. RHONE FRA (100ML) **

Dessert

Pavlova, mango curd, passion fruit

* LEVANTINE HILL 'MELANGE' BOTRYTIS SAUV. BLANC SEMILLON 2020 | YARRA VALLEY VIC (75ML) *

** CHATEAU COUTET 'CHARTREUSE' SAUTERNES SAUV. BLANC SEMILLON 2015 | BORDEAUX FRA (75ML) **

Card transactions incur a 1.65% surcharge. The Heritage takes all efforts to accommodate guests' dietary needs, however we cannot guarantee that our food will be allergen free.

