

HERITAGE

FOOD + DRINK

2025 SPRING RESTAURANT WEEK

LUNCH \$29.95

STARTERS

POTATO + LEEK SOUP

Tomato spiced house chips, local micro greens

MARKET TOAST

Local apples, goat cheese, saffron honey, black pepper

ROASTED BEET SALAD

Whipped ricotta, marinated zucchini, mint, pistachios, orange

ADD: GRILLED SHRIMP +\$10 | CHICKEN CUTLET +\$8 | GRILLED CHICKEN +\$8

FLANK STEAK +\$12 | GRILLED SALMON +\$10

ENTREES

CRISPY CHICKEN SANDY

Broccoli rabe, chipotle-caper remoulade, preserved tomato, fries

FISH + CHIPS

Cornmeal crusted cobia, smashed english peas, shoestring fries,
dill aioli, lemon

FETTUCINE PRIMAVERA

House made pasta, green garlic cream, asparagus, leeks, baby carrots,
shaved radishes

DESSERT

PB + BANANA TRIFLE

Chocolate cake crumble, banana pudding, salted caramel

STRAWBERRY CHEESECAKE

House jam, whipped cream

HERITAGE

FOOD + DRINK

2025 SPRING RESTAURANT WEEK

DINNER \$44.95

STARTERS

PORK MEATBALLS

Tomato braised, creamy polenta, herb gremolata

MARKET TOAST

Local apples, goat cheese, saffron honey, black pepper

SPRING PEA ARANCINI

Roasted pepper + walnut pesto, mozzarella

ROASTED BEET SALAD

Whipped ricotta, marinated zucchini, mint, pistachios, orange

ADD: GRILLED SHRIMP +\$10 | CHICKEN CUTLET +\$8 | GRILLED CHICKEN +\$8
FLANK STEAK +\$12 | GRILLED SALMON +\$10

ENTREES

FISH + CHIPS

Cornmeal crusted cobia, smashed english peas, shoestring fries,
dill aioli, lemon

FETTUCINE PRIMAVERA

House made pasta, green garlic cream, asparagus, leeks, baby carrots,
shaved radishes

GRILLED SALMON

“Minestrone” cous cous, smoked tomato broth, paprika aioli,
herb salad

FLANK STEAK

Chili marinated, broccoli + cheddar gratin, celery root puree, chive
bechamel, crispy onions

DESSERT

PB + BANANA TRIFLE

Chocolate cake crumble, banana pudding, salted caramel

STRAWBERRY CHEESECAKE

House jam, whipped cream