

## TO START

SOUP OF THE DAY <i>with grilled ciabatta</i>	14.90
BRAISED BLACK BEAN BEEF RIBS <i>with a soy ginger glaze</i> <b>Paired with: Red Edge 2017 Cabernet Sauvignon</b>	17.90 11
PORCINI MUSHROOM AND MANCHEGO ARANCINI <i>with lemon aioli</i> <b>Paired with: Vinea Marson 2019 Prosecco</b>	15.90 12
WARM SEARED SQUID <i>with garlic, chilli, cherry tomato, fresh rocket &amp; lemon</i> <b>Paired with: Sanguine 2019 Rose</b>	18.90 11
STEAMED PORK & PRAWN DUMPLINGS <i>with sweet chilli &amp; soy</i> <b>Paired with: Merindoc 2019 Chardonnay</b>	16.90 12
CRACKLED PORK BELLY <i>with cauliflower puree, fennel &amp; Apple Slaw</i> <b>Paired with: Condie 2019 Sangiovese</b>	18.90 12
ANTIPASTO PLATTER FOR 2	30

**Please advise staff of any dietary requirements  
10% surcharge on public holidays**



## PIZZA

DUSK TILL DAWN	13.90
<i>Garlic &amp; provolone cheese</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
BO PEEP	18.90
<i>Slow roasted lamb, onion jam, sweet potato, fetta and pine nuts</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
KAMIKAZE	17.90
<i>Teriyaki chicken, fire roasted red capsicums, fresh shallots and sesame seeds</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
THREE LITTLE PIGS	18.90
<i>Chorizo sausage, sopressa salami, prosciutto and kalamata olives</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
AL PACINO	14.90
<i>Vine ripened tomato, bocconcini cheese and fresh basil oil</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
ALOHA	16.90
<i>Honey cured ham, fresh cut pineapple &amp; provolone cheese</i>	
<b>Paired with: Chalmers 2019 Nero D'Avola</b>	11
<b>Gluten Free Base</b>	2



## LARGE PLATES

PARMESAN CRUSTED WESTERN PLAINS PORK <i>with sautéed apple, Drouin potato and sage Harcourt cider caramel</i>	26.90 11
<b>Paired with: Monteverchio 2020 Bianco Field Blend</b>	
FREE RANGE CHICKEN PARMA <i>Honey cured ham, house made napoletana, mozzarella, chips &amp; rocket salad</i>	27.90 11
<b>Paired with: Munari 2020 Vermentino</b>	
SLOW COOKED LAMB SHANK <i>whipped potato, semi dried tomato, grilled eggplant, fresh grana padano</i>	30.90 12
<b>Paired with: Wren Estate 2017 Merlot</b>	
HOUSE MADE POTATO GNOCCHI <i>with three cheese and parsley cream, toasted walnuts</i>	26.90 12
<b>Paired with: Tellurian 2017 Viognier</b>	
BRAISED BURGUNDY BEEF, BACON & MUSHROOM POT PIE <i>with hand cut jumbo chips</i>	29.90 12
<b>Paired with: Silver Spoon 2018 East meets West Shiraz</b>	
GRILLED STEAK, BACON & BRIE BURGER <i>with Caramelised onion, tomato relish &amp; chips</i>	25.90 12
<b>Paired with: Chalmers 2017 Arturo Malbec</b>	
RED DUCK CURRY <i>with asian greens, rice noodles &amp; water chestnuts</i>	28.90 12
<b>Paired with: Merindoc 2019 Riesling</b>	



## A BIT ON THE SIDE

ROSEMARY ROASTED POTATOES	8
STEAMED GARDEN GREENS	8
CHUNKY CHIPS	8
ROCKET & PARMESAN SALAD	8
STEAMED JASMINE RICE	6

## KID'S MEALS

CHICKEN PARMA & CHIPS	16
FISH & CHIPS	16
CHICKEN TENDERS & CHIPS	16
MAC & CHEESE	16

**ALL KIDS MEALS COME WITH DRINK, ICE CREAM & ACTIVITY BOOK**

## DESSERT

STICKY TREACLE, APPLE & GINGER PUDDING <i>Butterscotch caramel, vanilla ice cream</i>	14.90
GREEK STYLE DONUTS <i>Dusted in cinnamon sugar, with salted caramel ice cream</i>	15.90
DISARONNO AMARETTO & ESPRESSO AFFOGATTO <i>Vanilla ice cream with disaronno and espresso</i>	18.90
FRESH LEMON CURD <i>Chantilly cream, meringue, &amp; Candy Pecan</i>	14.90





Heathcote Inn