

HERITAGE HOTEL

SIGNATURE DISHES

Slow Cooked Creole Beef Short Ribs, sweet corn, southern slaw with a mac and cheese donut	\$29	
Roasted Chicken Jambalaya, chorizo, prawns, tomato bell peppers and spices	\$28	GF
Moules Mariniere - fresh black mussels, white wine, garlic cream herbs and toasted sourdough	\$24	GF
Lamb Cutlets, sweet potato skordalia, maple roasted root vegetables with a thyme Jus	\$32	GF
Wild Caught Barramundi, crushed kipflers, baba ganoush with a sweet corn salsa	\$32	GF
Pan Fried Sweet Potato Gnocchi, cashew and rocket pesto creme, baby romas, spinach, persian feta and herbs	\$26	V
Chicken supreme, potato rosti, chargrilled vegetables smoked roma tomato tapenade	\$28	GF

FROM THE GRILL

300gm Scotch Fillet	\$36
400gm Rump Steak	\$30
500gm Marinated Rib on the Bone	\$39

All served with steamed vegetables & Idaho potato or fries and garden salad
Mushroom Gravy , Dianne Gravy, Pepper Gravy, Plain Gravy or Red Wine Jus

TRADITIONAL MEALS

Chicken Parmigiana with napoli sauce and three cheeses	\$22
Beer Battered Fish and Chips, tartare, lemon and salad	\$18
Beef Lasagne, fries and garden salad	\$18
Veal Schnitzel, romesco sauce, wedges and salad (Add Parma Topping \$4)	\$18
Salt and Pepper Squid, chilli and mango salsa, garden salad	\$17