

HERITAGE HOTEL

DINNER

FOR THE TABLE

Garlic Cob - Garlic butter, Cheese, Chives	\$8
Pizza Bread - Napoli Sauce, Mozzarella	\$10
Bruschetta	\$10

APPERTISERS

Southern style Baffalo Wings, Hickory sauce, Ranch dressing	\$12	GF
Baked Field Mushrooms, Gremolata, Persian Feta	\$12	GF V
Crocodile Spring Rolls, Lime and Ginger dipping sauce	\$10	GF
Smoked Tiger Prawns and Avocado Salad, Mixed leaves Cherry Tomatoes and Yuzu Pepper Aioli	\$22	GF
Antipasto, Baked Buffalo Mozzarella, Cured Meats, Marinated Vegetables and Toasted Sourdough	\$19	
Pear and Walnut Salad, Camembert, Mixed leaves, Capsicum Onion, Honey Mustard Dressing	\$16	GF V
Caesar Salad, Crisp Smoked Bacon, Parmesan, Toasted Croutons House made Dressing, Egg (Add Chicken \$4)	\$16	

OYSTERS (Half Dozen)

Rockerfella - Garlic Butter, Parsley, Breadcrumbs	\$17	
Kilpatrick - Bacon, Smokey Barbecue Sauce	\$17	GF
Natural - Lemon	\$16	GF

GF Gluten Free Item **V** Vegetarian Item **GF#** Gluten Free Available