

# HEIRLOOM

## DINNER MENU

### START

#### HEIRLOOM KALE CAESAR

Kale & Romaine, caesar dressing, cornbread croutons, crispy capers, cashew parmesan, beet chips. (V) **21.00**

#### HEIRLOOM SALAD

Salt roasted beets, sherry poached pear, whipped almond ricotta, apple and date granola, tahini vin. (V) **19.00**

#### BEEF CHEEK POUTINE

Quebec cheese curds & gravy, pecorino, scallion, black truffle & aioli. **18.00**

#### BAO BUNS

Wild Boar belly, pickled slaw, hoisin and cilantro. **12.00**  
(Make it Veg! Sub Hoisin Marinated Jackfruit).

#### POLPETTE MARINARA

Pork and Beef meatballs, tomato and fennel sauce, sheep's milk pecorino with grilled sourdough. **16.00**

#### SWEET & SOUR PORK BITES

Marinated Pork Loin, pineapple, sesame and scallions. **12.00**  
(Make it Veg! Sub with Cauliflower Florets).

### TACOS

#### ARTICHOKE

Fried artichoke hearts, red cabbage, dill aioli, pico de gallo, guacamole **21.00**

#### EL CERDO

Wild boar belly, pineapple, chipotle mayo, pickled red onion, cilantro **21.00**

#### HALLOUMI

Grilled halloumi, pineapple, roasted red pepper, pickled onion, pumpkin seeds **21.00**

#### POLLO

Pulled chicken, roasted peanut, street corn, salsa roja, cotija cheese. **21.00**  
(Make it Veg! Sub with chilli dusted Jackfruit).

#### BEEF CHEEK & WILD MUSHROOM PAPPARDELLE

Gem tomato, pea shoots, white wine, cream and pecorino cheese. **26.00**  
(Make it Veg! Sub with an extra Wild Mushrooms medley).

#### VERMICELLI NOODLE BOWL

Rice noodles, edamame, cabbage, carrot and beet, cashew, cilantro, mint, basil, sesame, soy sauce and ginger. **21.00**  
add Grilled Free Range Chicken Breast - 9  
add Spicy Tofu - 5

#### FALAFEL BOWL

House made Falafel, hummus, zucchini, tomato, cucumber, olive, artichoke, red onion, arugula, brown rice, tzatziki. (V) **23.00**  
add grilled free range chicken breast - 9

#### SCHNITZEL & SPAETZLE

Pork Schnitzel, wild mushroom dijon cream sauce, with soured apple sauerkraut. **26.50**

#### CHICKEN THIGHS & CREAMY POLENTA

Double smoked bacon, crispy sage, marsala jus. **25.00**

#### 1/2 RACK BBQ PORK RIBS

Apple cider bbq sauce, haricot vert & smashed potatoes. **24.50**  
add Blackend Free Range Chicken Breast - 9

#### HEIRLOOM SMASH BURGER

Choice of beef chuck or heirloom house made falafel patty, white cheddar, onion, pickles, 1000 island, Served with fries. **21.00**

Upgrade your sides: root fries - 3, truffle fries - 4, half caesar - 6

#### JERK CHICKEN BURGER

Pineapple, avocado, pickles, lettuce, onion. Served with fries. **23.00**  
(Make it Veg! Sub with Jerk Jackfruit).

### MAINS

## SIDES

SMASHED POTATOES - 7 SIDE SALAD - 8 HOUSE SLAW - 7 FRIES - 7 ROOT FRIES - 9

TRUFFLE FRIES - 12 AVOCADO - 4 GRILLED TOFU - 5 SUB GLUTEN FREE BREAD - 2

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