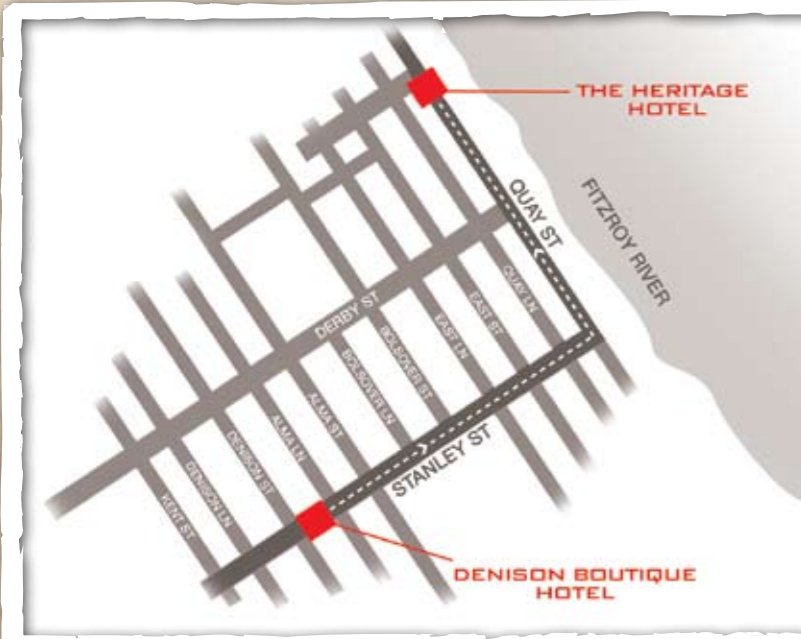




FOR BOOKINGS PLEASE PHONE 07 4927 6996
WWW.THEHERITAGEHOTEL.COM.AU



HOW TO GET THERE?

228 QUAY STREET
ROCKHAMPTON QLD 4700

LUNCH 11:30 - 3:00
DINNER 6:00 - 9:30



STARTERS

Garlic Focaccia	\$8
Roasted Garlic, Bacon & Boccconcini Bread	\$8
Selection of Grilled & Fresh-Baked Breads with Assorted Dips	\$11½
Garlic Bruschetta with Fresh Vine Tomato & Basil	\$9½
Mezze Plate, a Selection of Mouth Watering Spanish Flavours	\$24
Ask our friendly wait staff for details of today's selection	
Salt & Pepper Crab	\$14
With Asian salad & Singapore chilli sauce	
House Made Steamed Pork & Chicken Dim Sims	\$12
With ponzu sauce	
Our Famous Crocodile Spring Rolls	\$13½
House-made with succulent local crocodile served with fresh romaine leaves, Vietnamese mint, chilli & lemongrass.	
Yabby (Red Claw) Terrine	\$14½
With bush tomato chutney, dill mayo & crostini	
Tasmanian Smoked Salmon	\$14½
Layered with lettuce, pappadams, horseradish dill cream with tomato coulis	
Char Grilled Marinated Vegetables	\$14
With tea smoked lamb, Persian fetta & spinach pesto	



Garlic Bruschetta



Chicken Caesar Salad



Chicken Laksa

LIGHT MEALS

Grilled Chicken Caesar salad	\$18½
Crisp cos lettuce with grilled chicken, aged parmesan, crisp bacon, coddled egg & garlic croutons and tossed with a light Caesar dressing (anchovies opt.)	
Duck Pancakes	\$17½
With cucumber relish & hoisin sauce	
Crab and Scallop Omelette	\$18½
With Lombok & sprouts, wasabi aioli and pomegranate sweet chilli	
Curry of the Day	\$21½
Chef's secret curry paste (made fresh in the Heritage Grill kitchen)	
Linguini	\$17½
With roasted pumpkin, toasted macadamia nuts, leeks, white wine & cream	
Marinated Squid Salad	\$19½
On mixed lettuce with a mild chilli vinaigrette	
Seafood Tasting Plate	\$24
Morsels of piscatorial delights with accompanying sauces to satisfy even the most concerning aquaterian	
Chicken Laksa	\$19
Possibly the best you will ever try	



MAINS

Ginger Beer Battered Reef Fish	\$24
With shicimi salted chips, salad & Z wasabi aioli	
Slow Braised Pork Belly	\$27
On cumin roasted pumpkin braised savoy cabbage & a quandong beef glaze	
Fritti De Mare	\$27
Reef fish, tiger prawns, local scallops & squid lightly dusted in basil flour. Flash fried with big salad & tomato vinaigrette	
Chicken Scaloppini	\$24
On chat potatoes with creamy white wine & mushroom sauce	
Oven Baked Rack of Lamb	\$28
Filled with pine nuts, semidried tomatoes & spinach on grilled polenta with a rosemary jus.	
Vegetable Roulade	\$22
On honey roasted pumpkin with beetroot, pesto & rocket oil	
100% Diamantina 350 Day Grain Fed Wagyu Beef Burger	\$18½
With onion confit, grilled camanbert, tomato chutney, lettuce, tomato & aioli on grilled Panini with chips. Add a coddled egg if you like for \$2	
Fresh Mud Crab (24 hours notice is required)	P.O.A*
Our head chef will visit your table to discuss how you like your mud crab	
Market Fish of the Day	P.O.A*
Please refer to our specials board for today's selection	

*P.O.A (Price on arrival) dependant on 'market price'

HERITAGE Grill

ROCKHAMPTON

STEAKS

All steaks are cooked to order, and come with your choice of sauce. Accompaniments can be substituted between steaks

350 gram	
Our Award Winning MSA Nolan's Rump	\$29½
Cooked to your liking & served with a fresh garden salad, house-seasoned thick chips & your choice of sauce	
300 gram	
Nolan's Private Selection 60 Day Grain Fed Rib Fillet	\$34
Grilled to your liking & served with potato roesti, Mediterranean vegetables & a pepperberry jus	
250 gram	
Tey's 60 Day Grain Fed Yearling Eye Fillet	\$34
Served with butter roasted field mushrooms & sweet potato crisps	
400 gram	
Nolan's Private Selection Porterhouse	\$38
With potato & gruyere soufflé, spinach puree & port wine glaze	

SAUCES & SIDES

Sauces	\$3
Dianne	Garlic Butter
Red Wine Jus	Peppercorn Glaze
House Made Chilli	Mushroom Reduction

Sauce is included – for an extra serve of sauce add \$3

Sides	\$6½
House-seasoned chips	
Garden Fresh Salad	
Truffle potato mash	
Sweet potato puree	

Reef and Beef	\$9
Creamy Garlic Prawns	