

THE HEART

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Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken (including separate fryers) to accommodate guests dietary needs, we cannot guarantee that our food will be allergen free. **Please advise staff of any allergies.** Please note a surcharge of 15% will apply on public holidays. All card payments will incur a 1.65% surcharge. Last updated July 16, 2026 2:53 PM

UBON @ The Heart

Our favourite Japanese fusion picks

SIGNATURE DISH

Pure Wagyu Grass Fed Sirloin 300g, MB7+, truffle
teriyaki, oyster mushroom [df, nf] 110

✍ Recommended Pairing: *Vasse Felix Premier Cab Sauv*

MENU

Oyster, wakame seaweed, ginger soy [df, nf] (a) half doz 38 | doz 72

Mini Lobster Taco, coriander, fennel [nf] (i) 14 ea
Add Oscietra caviar 10 (i)

Mini Spencer Gulf Kingfish Taco, wasabi mayo, yuzu [df, nf] 13 ea
Add Oscietra caviar 10 (i)

Mini Beef Fillet Taco, wakame chimichurri [df, nf] 13 ea

Trio of UBON Tacos [nf](m) 36

Tempura Prawns, yuzu spicy mayo, togarashi [df, gf, nf] (i) 28

King Ora Salmon Ceviche, nashi pear, ginger ponzu, nori noodles [df, nf] 28

Hokkaido Scallop, zucchini xo, yuzu [dfo, gf, nf] 14 ea

Kingfish Crudo, yuzu soy, green chilli, coriander [df, nf] (a) 28

Smoked Salt Edamame [df, gf, nf, v, vg] 14

Navi's Spicy Edamame [df, gf, nf, v, vg] 14

King Ora Salmon, crispy rice, amarillo mayo [df, gfo, nf] 28

Blackened Miso Cod 120g, small plate [nf] (i) 39

SUNDAY ROAST

Every Sunday | Until 8pm

Black Angus Beef Fillet [gfo, nf] 42

Chicken Breast [gfo, nf] 38

House-made Nut Roast [gfo, vg] 36

Roast potatoes, carrot & swede, seasonal greens, house made Yorkshire pudding & proper gravy.

Wagyu Chateaubriand 500g, MB4+ [dfo, gf, nf] 199

Includes all the trimmings as above, and cauliflower cheese. Share between 2-4 people

Add On

Cauliflower Cheese [nf, v] 21

Extra Potatoes [df, gf, nf] 4

Extra Yorkshire [gfo, nf, v] 4

Extra Gravy [df, gf, nf] 3

Extra Stuffing [gf] 4

Vegan Gravy [df, gf, nf, vg] 3

Dessert

See page 8.

To Start

Australian Oysters – Champagne mignonette & tabasco, lemon [df, gf, nf] (a)

half doz 38 | doz 72

🍷 Recommended Pairing: *Laurent-Perrier*

Small Plates

Please note dishes will arrive progressively as they are ready.

Stone Bread – Confit garlic mascarpone, rosemary [dfo, gfo, nf, v]	20
Abrolhos Island Grilled Octopus – Sunflower romesco, lemon [df, gf, nf] (a)	24
Our Famous Scotch Egg – Piccalilli [nf]	18
Guinness & Smoked Cheddar Croquettes 2pcs – House ketchup [nf, v]	20
Butter Chicken Skewer – Cucumber yoghurt, pickled onions [gf, nf]	16 ea
Salt & Pepper Crispy Squid – Curry mayo, lemon [df, gf, nf] (i)	22
Gold Street Jersey Halloumi – Gingin honey, pineapple jam [gf, nf, v]	26
Fried Chicken Bites – Pickles, roast sesame mayo [gf, nf]	22
Grilled Zucchini – Sesame cream, zucchini xo, champagne pickles [df, gfo, nf, v, vg]	14/28

Pizza

Chorizo & Goat Cheese – Fior di latte, chilli, red onion, gingin honey [dfo, gfo, nf]	32
 Recommended Pairing: <i>Marq Vermentino</i>	
Spicy Salumi – Spicy salami, red onion, fior di latte [dfo, gfo, nf]	32
Classic Margherita – Fior di latte, basil, stracciatella [dfo, gfo, nf, v, vgo]	30
Smoked Ham – Scamorza, mushroom, truffle, chilli flakes [gfo, nf]	33
Kent Pumpkin – Goat cheese, mushroom, cavolo nero, cherry tomato, red onion & fior di latte [gfo, nf, v]	32
Garlic Prawn – N'duja, confit cherry tomato, lemon, soft herbs [dfo, gfo, nf] (i)	38
Italian Sausage – N'duja, pumpkin cream, gorgonzola & parmesan [gfo, nf]	34
Controversial – Glazed ham, pineapple, fior di latte, parmesan [dfo, gfo, nf, vgo]	32
Truffle Mushroom – Roast garlic, fior di latte, gorgonzola, cherry tomato [dfo, gfo, nf, v]	32

Pasta

West Australian Lobster & Prawn Ravioli – Leek beurre blanc, yuzu [nf]	42
 Recommended Pairing: <i>Puiattino Pinot Grigio</i>	
Aglio Olio Spaghetti – Broccolini, lemon [df, gfo, nf, v, vg]	32
Rigatoni alla Vodka – Spicy n'duja, stracciatella [gfo, nf]	38
Shark Bay Crab Linguine – Fermented chilli, tomato butter, pangrattato [gfo, nf]	46
<i>add prawn to any pasta 12</i>	

Mains

WA Snapper – Champagne sauce, toasted panko, seasonal greens [nf]	49
Cottage Pie – O'Connor beef cheek, red wine jus, duchess potato [gf, nf]	39
Crispy Skin Chicken Breast Diavola – Potato gratin, cavlo nero [gf, nf]	44
Traditional Fish & Chunky Chips – Sea perch, mushy peas, tartare, lemon [df, gf, nf] (a)	39
Traditional Caesar – Roast chicken, baby cos, egg, guanciale, pangrattato, parmigiano reggiano, caesar dressing [dfo, gfo, nf]	34

Hearty Handhelds

Riviere Cheeseburger – Wagyu patty, champagne pickles, gruyère, mustard mayo, crispy onions, shoestring fries [dfo, gfo, nf]	36
Classic Steak Sandwich – Peppercorn sauce, rocket, pickled shallots, parmesan, shoestring fries [dfo, gfo, nf]	38

Butcher's Cuts

Includes a choice of one sauce & one side

O'Connor 200 Day Grain Fed Beef Fillet Mignon 250g, MB3+ [dfo, gf, nf]	69
Pure Wagyu Grass Fed Fillet 250g, MB4+ [dfo, gf, nf]	89
Pure Wagyu Grass Fed Sirloin 300g, MB7+ [dfo, gf, nf]	110



Recommended Pairing: *Vasse Felix Premier Cab Sauv*

SIGNATURE DISH

Flambé O'Connor 200 Day Grain Fed Ribeye 1.2kg, MB5+
Includes all sauces and choice of two sides. Min 40min cook time [dfo, gf, nf] 185



Recommended Pairing: *Shaw & Smith Pinot Noir*

Sauces

Peppercorn [gf, nf], Chimichurri[df, gf, nf], Red Wine Jus [df, gf, nf] 4

Sides

Shoestring Fries – Salt, aioli [df, gf, nf, v, vg]	14
Triple Cooked Potatoes – Duck fat roast potatoes [df, gf, nf]	14
Hand Cut Chunky Chips – Salt, aioli [df, gf, nf, v, vg]	16
Charred Broccolini – Chilli, garlic, EVOO, grana padano [dfo, gf, nf, v, vgo]	16
Mini Rocket & Parmesan – Parmigiano reggiano, red onion, vincotto [dfo, gf]	14
Heirloom Carrots – Hazelnut brown butter, honey labne [dfo, gf, nfo, v]	16

Kids

For children aged 12 and under

Mini Cheeseburger – Milk bun, tomato sauce, lettuce, chips [dfo, gfo, nf]	19
Fried Chicken Bites & Chips – Tomato ketchup [gf, nf]	19
Mini Fish & Chips – Tomato ketchup [df, gf, nf] (a)	19
Kids Fillet Steak & Chips – Tomato ketchup [df, gf, nf]	30
Spaghetti & Napoletana Sauce – Parmesan [dfo, gfo, nf, vo]	18
Margherita Pizza [dfo, gfo, nf, vo]	22

Desserts

Molten Chocolate Brownie – Hazelnut ice cream, chocolate fudge sauce [nfo, v]	21
Sticky Toffee Pudding – Butterscotch sauce, vanilla ice cream [nf]	21
Apple Crumble Creme Brûlée – Spiced apples [gfo, nf, v]	20
Simmos Ice Cream – Cookies 'n' cream, chocolate therapy, mint chocolate chip, blue bubblegum, lemon sorbet [df, gf], vegan chocolate [vg]	8

Vegan Smalls

Stone Bread – Rosemary [df, gfo, nf, vg]	18
Smoked Salt Edamame [df, gf, nf, vg]	14
Navi's Spicy Edamame [df, gf, nf, vg]	14
Shoestring Fries – Salt, aioli [df, gf, nf, vg]	14
Triple Cooked Potatoes – Salt, aioli [df, gf, nf, vg]	14
Hand Cut Chunky Chips – Salt, aioli [df, gf, nf, v, vg]	16
Charred Broccolini – Chilli, garlic, EVOO [df, nf, v, vg]	16
Heirloom Carrots – Zucchini XO, aioli, hazelnut [df, gf, nfo, vg]	16
Grilled Zucchini – Sesame cream, zucchini xo, champagne pickles [df, gfo, nf, v, vg]	14/28

Vegan Mains

Aglio Olio Spaghetti – Broccolini, lemon [df, gfo, nf, v, vg]	30
Classic Margherita – Basil, vegan cheese [df, gfo, nf, vg]	30
Controversial – Pineapple, vegan cheese, italian tomato sauce [df, gfo, nf, vg]	32
The Mushroom Guys Pizza – Roasted garlic, truffle oil, vegan cheese [df, gfo, nf, vg]	34

The Heart Behind the Bar

*At The Heart, drinks are more than just something to order
- they're about quality, taste and bringing people together.*

*Our menu blends classic favourites with modern ideas,
with every cocktail, wine and spirit chosen for a reason.*

*The bar team focus on quality products, ingredients with
real character and a balance of uniqueness and tradition
in everything they create. We believe great drinks come
from great ingredients and genuine passion.*

*We're also proud to showcase Western Australian produce
and winemaking, highlighting local ingredients and wines
that reflect the best of our state. This menu is the result of
experience, tasting, learning, refining and exploring by our
team, all with the goal of creating something memorable
every single time.*

*Because a great drink should do more than taste good.
It should leave an impression.*

Reserve Cocktails

VINTAGE NEGRONI 119

1970's Campari, 1970's Gordon's Gin,
Antica Formula Vermouth

MACALLAN 25 HIGHBALL 499

The Macallan 25 Year Old Sherry Oak,
Strangelove Soda

LOUIS XIII SIDECAR 999

LouisXIII Cognac, Grand Marnier,
fresh lemon juice

Apertifs

PEACH SPRITZ 25
French Excellence.
Rinquinquin a la Pêche,
Laurent-Perrier NV Champagne

PLUM SPRITZ 25
Japanese Tradition.
Choya Golden Ume

YUZU SPRITZ 24
Japanese Precision.
Heiwa Yuzushu, Strangelove Coastal
Tonic

HEART SPRITZ 23
Australian Ingenuity.
Beyond Distilling Pink Gin, Beyond
Distilling Limoncello

Signature Cocktails

PXM NEGRONI 25
bitter | bee pollen | elegant
An Australian Negroni layered with
native botanicals, wildflower bitterness,
and rich depth only found here at home.

LAST LOVE 25
fruity | clarified | velvety
A romantic swirl of tequila, strawberry,
and rhubarb – bold with a tender finish.

HEART & HAT 29
rich | spiced | decadent
A sipper built on strawberry, spice,
Armagnac, and oak with a long warming
finish.

INCLUDING MODERATION 23
savory | juicy | complex
A mild modern daisy layered with ginger,
olive, citrus, and herbal complexity.

YELLOW ROOM 27
tropical | effervescent | sweet
A bright, sparkling highball featuring
pineapple, banana, alpine bitterness,
and soft chocolate richness.

LOST & FOUND 24
nostalgic | juicy | wonderland
A meet-cute for whiskey boys and ginny
girls, featuring davidson plum.

Classics and our Beach Club favourites available – Our most popular drinks
& timeless classics are always available, just ask!

White Wine

150ML / 250ML / BTL

Wills Domain SSB, Margaret River, AU	14/ 24/ 69
Trentham Moscato, Murray Darling, AU	14/ 24/ 69
Puiattino Pinot Grigio, Veneto, IT	16/ 26/ 75
Frankland Estate Riesling, Great Southern, AU [v]	16/ 26/ 75
Marq Vermentino, Margaret River, AU	15/ 25/ 70
Cherubino Laissez Faire Fiano, Frankland River, AU	17/ 27/ 79
Shaw & Smith SB, Adelaide Hills, AU [v]	19/ 30/ 85
Cloudy Bay SB, Marlborough, NZ	26/ 42/ 120
Sandalford Chardonnay, Margaret River, AU [v]	20/ 32/ 94
Vasse Felix Chardonnay, Margaret River, AU [v]	22/ 34/ 99
William Fèvre Chablis '23, Burgundy, FR	35/ 57/ 169

BY THE GLASS

Red Wine

150ML / 250ML / BTL

Sandalford Cab Merlot, Margaret River, AU [v]	14/ 24/ 69
Cullen Cab Merlot, Margaret River, AU [v]	23/ 38/ 115
Domaine Discovery Cab Sauv, Margaret River, AU	16/ 26/ 75
Vasse Felix Premier Cab Sauv '23, Margaret River, AU [v]	26/ 41/ 119
Shaw & Smith Pinot Noir, Adelaide Hills, AU [v]	29/ 47/ 139
Tomfoolery Young Blood Grenache, Barossa, AU	16/ 26/ 75
Viña Eguía Reserva Tempranillo, Rioja, SP	18/ 29/ 85
Capoforte Primitivo Salento, Puglia, IT	23/ 35/ 99
Hay Shed Hill Vineyard Series Malbec, Margaret River, AU	15/ 25/ 72
Howard Park Scotsdale Shiraz, Great Southern, AU	18/ 27/ 80
Henschke 'Henry's Seven' Shiraz, Barossa, AU	20/ 32/ 94
Penfolds Grange '21, Barossa, AU [v]	275/ 450/ 1299

BY THE GLASS

Sparkling

125ML / BTL

Valdo Prosecco, Valdobbiadene, IT [v]

14/ 75

Howard Park Petit Jeté, Pemberton, AU

17/ 82

Laurent-Perrier, Champagne, FR [v]

28/ 159

Laurent-Perrier Rosé, Champagne, FR [v]

49/ 279

Dom Pérignon 2017, Champagne, FR [v]

89/ 530

Rosé Wine

150ML / 250ML / BTL

Wills Domain Rosé, Margaret River, AU

14/ 24/ 69

Leeuwin Estate Rose, Margaret River, AU

16/ 26/ 75

Château d'Esclans Whispering Angel, Provence, FR

24/ 41/ 119

Minuty M De Minuty Rosé, Provence, FR

79

MAGNUM

Château d'Esclans Whispering Angel, Provence, FR

240

Dessert Wine

60ML / 120ML / BTL

Sandalford Botrytis Sémillon, Margaret River, AU [v]

12/ 23/ 48

Vasse Felix 'Cane Cut' Sémillon, Margaret River, AU [v]

16/ 31

Penfolds Grandfather Rare Tawny 20Yo, Barossa, AU

24

BY THE BOTTLE

Sparkling

Vasse Felix Idee Fixe Premier Brut '23, Margaret River, AU [v]	119
Moët & Chandon Imperial Brut, Champagne, FR [v]	149
Veuve Clicquot Brut, Champagne, FR [v]	179
Ruinart R de Ruinart Brut NV, Montagne de Reims, Champagne, FR	199
Billecart-Salmon le Reserve NV, Champagne, FR	249
Ruinart Blanc de Blanc, Montagne de Reims, Champagne, FR	375
Laurent-Perrier Grand Siècle No.26, Champagne, FR	650
Louis Roederer Cristal Champagne '16, Champagne, FR [v]	785
Dom Pérignon 2006, Champagne, FR [v]	1850
Dom Pérignon 2013, Champagne, FR [v]	749
Dom Pérignon 2015, Champagne, FR [v]	649

White Wine

MAGNUM

Shaw & Smith M3 Chardonnay '24, Adelaide Hills, AU [v]	289
Cullen Kevin John Chardonnay '23, Margaret River, AU	899

Red Wine

MAGNUM

Howard Park Scotsdale Shiraz '05, Great Southern, AU	399
Howard Park Abercrombie Cab Sauv '95, Great Southern, AU	699

White Wine

Frankland Isolation Ridge Riesling '14, Great Southern, AU [v]	149
Grosset 'Polish Hill' Riesling '25, Clare Valley, AU	169
Grosset 'G110' Riesling '24, Clare Valley, AU	249
Domaine Naturaliste SBS, Margaret River, AU	89
Dog Point Section 94 SB '20, Marlborough, NZ	109
Domaine Christian Salmon Sancerre '24, Loire, FR	130
Domaine Vacheron Sancerre Blanc '24, Loire, FR	145
Cullen Legacy SB '21, Margaret River, AU	149
Domaine Oudin Chablis '23, Chablis, FR	149
Shaw & Smith M3 Chardonnay '25, Adelaide Hills, AU [v]	119
Domaine Naturaliste Artus Chardonnay '23, Margaret River, AU	140
Vasse Felix 'Single Plot' Chardonnay '24, Margaret River, AU [v]	150
Shaw & Smith M3 Chardonnay '17, Adelaide Hills, AU [v]	199
Leeuwin Estate 'Art Series' Chardonnay '23, Margaret River, AU	249
Pierro Chardonnay '24, Margaret River, AU	249
Vasse Felix 'Heytesbury' Chardonnay '24, Margaret River, AU [v]	275
Cullen Kevin John Chardonnay '25, Margaret River, AU	350
Cullen Kevin John Chardonnay '24, Margaret River, AU	399
Cullen Kevin John Chardonnay '22, Margaret River, AU	449

Red Wine

Domaine A Pinot Noir '19, Coal River, AU	175
Marq Malbec '23, Margaret River, AU	90
Umani Ronchi Podere Montepulciano '24, Abruzzo, IT	75
Broccardo Barolo DOCG '21, Piedmont, IT	240
Henschke Keyneton Euphonium '23, Barossa, AU	149
Cherubino Caves Road Cab Sauv '23, Margaret River, AU	149
Domaine Naturaliste Morus Cab Sauv '21, Margaret River, AU	189
Sandalford Prendiville Cab Sauv '19, Margaret River, AU [v]	199
Moss Wood Cab Sauv '23, Margaret River, AU	299
Moss Wood Cab Sauv '21, Margaret River, AU	375
Penfolds 407 Cab Sauv, Multi Regional SA, AU [v]	315
Vasse Felix Tom Cullity Cab Sauv Malbec '22, Margaret River, AU [v]	285
Cullen Diana Madeline '24, Margaret River, AU	265
Cullen Diana Madeline '22, Margaret River, AU	285
Cullen Diana Madeline '20, Margaret River, AU	315
Tomfoolery Artful Dodger Shiraz '24, Barossa, AU [v]	199
Penfolds Bin 389 Shiraz, Barossa, AU [v]	199
Hentley Farm 'The Beast' Shiraz '23, Barossa, AU	230
Penfolds RWT Bin 798 Shiraz, Barossa, AU [v]	249
Henschke The Wheelright Shiraz '22, Barossa, AU	399
Henschke Hill of Grace '22, Barossa, AU	1299

Penfolds Grange 2017 Shiraz, Barossa, AU [v]	1399
Penfolds Grange 2018 Shiraz, Barossa, AU [v]	1299
Penfolds Grange 2019 Shiraz, Barossa, AU [v]	1199
Penfolds Grange 2020 Shiraz, Barossa, AU [v]	1199
Penfolds Grange 2021 Shiraz, Barossa, AU [v]	1299

Cellar Release

Howard Park Scotsdale Shiraz '05, Great Southern, AU	175
Voyager Estate Cellar Release Cab Sauv '15, Margaret River, AU	225
Vasse Felix Heytesbury Cab Sauv '10, Margaret River, AU [v]	350
Howard Park Abercrombie Cab Sauv '89, Great Southern, AU	399
Howard Park Abercrombie Cab Sauv '96, Great Southern, AU	399
Howard Park Abercrombie Cab Sauv '00, Great Southern, AU	399
Vasse Felix Tom Cullity Cab Sauv Malbec '14, Margaret River, AU [v]	499
Henschke The Wheelright Shiraz '15, Barossa, AU	449
Howard Park Leston Shiraz '08, Margaret River, AU	175
Howard Park Leston Shiraz '02, Margaret River, AU	199
Shaw & Smith Aged Release Shiraz '16, Adelaide Hills, AU [v]	160
Ben Glaetzer 'The Eye of Ra' Shiraz '18, Barossa, AU	899

Zero Proof Wines

Newblood Rosé, Barossa, AU	12/50
Grant Burge Prosecco, Krondorf, AU	13/55

Zero Proof Cocktails

Passionfruit Virgin Mojito — Passionfruit, lime, mint, soda	17
Quiet Cosmo — Lyre’s Italian Spritz, lime	17
Quiet Spritz — Lyre’s Italian Spritz, Capi blood orange	18
Hibiscus & Ginger Tisane — Hibiscus, ginger, lemon, soda	18
Quiet Amaretti Sour — Lyre’s amaretti, lemon, fee foam	17

Tap Beers

Peroni 5.0% [v]	16.5
Peroni 3.5% [v]	14.5
Stella Artois 4.8% [v]	16.5
Pure Blonde 4.5% [v]	15.5
Asahi 5.0%	Sch. 15.5
Great North. Super Crisp 3.5% [v]	13.5
Carlton Dry 4.5% [v]	15.5
Carlton Draught 4.6% [v]	15.5
Guinness 4.2% [v]	16.5
Kilkenny 4.3% [v]	14.5
Single Fin 4.5%	14.5
Balter XPA 5.0% [v]	16.5
Balter Hazy IPA 6.0%	16.5
Balter Captain Sensible 3.5%	14.5
Pirate Life South Coast 4.4%	16.5
Bulmers 4.7% [v]	15.5
Hard Rated Lemon 4.5%	17
Brookvale Ginger Beer 4.0% [v]	Sch. 15.5

Bottles & Cans

Balter Cerveza	12
Two Bays GFB [gf]	12
Two Bays Pale Ale [gf, v]	12
Matso's Ginger Beer [gf, v]	14
Magners 568ml	16
Rekorderlig Strawb, Lime 500ml [v]	16

Zero Proof Beer

Peroni Nastro Azzuro 0.0 [v]	12
Heaps Normal XPA <0.5% [v]	12
Hiatus Pacific Ale <0.5%	12