



HEIRLOOM

MODERN JAPANESE

**Events
&
Functions**







About HEIRLOOM

Driven by Chef Shigeo Nonaka (Shoya), and his highly skilled team, Heirloom has opened its doors along the street of Bourke Melbourne in 2011.

The story began with French fusion with a Japanese touch, but unfortunately things did not go as planned. Chef Shigeo had then decided to follow what people already know him best for, Japanese.

Now featuring a wide range of Sushi & Sashimi and Melbourne's biggest range of Japanese Whiskies.



Those familiar with Shoya's high end Japanese cuisine can expect the same level of quality and attention to detail in Heirloom.

Heirloom, from the Japanese word *KAHOU* 家宝 (*family treasure*) evokes treasures regardless of value.

Of memories passed down through generations, of family and friends. It speaks of tradition and purity of flavour. Most importantly, the skills and knowledge that we possess today, from our seniors and teachers, will always be a treasure to us.

Heirloom Canapés

Selections	1 Hour	2 Hours	3 Hours
3 Canapes	\$20	\$30	\$45
5 Canapes	\$25	\$40	\$55
7 Canapes	\$35	\$50	\$65

*Price and selections subject to availability

*Minimum 15 people

Cold Canapés

- **Bruschetta** *tomato, basil, olive, garlic*
- **Prosciutto** *pineapple, rocket, balsamic reduction*
- **Ratatouille** *tomato, onion, eggplant, zucchini*
- **Cured Duck Breast** *green apple, cream cheese, berry compote*
- **Roast Beef** *blue cheese, maple syrup*
- **Mushroom Ahijo** *garlic oil, mushroom mix, thyme*
- **Smoked Salmon** *cream cheese, dill*
- **Unagi Cucumber Roll** *grilled eel, salad, mayo, celery*
- **Salmon & Avocado Sushi Roll** *salmon, avocado,*
- **Dynamite Salmon** *salmon, spicy mayo, spring onion, bonito flakes*

Hot Canapés

- **Seafood Gratin** *scallop, prawn, onion, potato, cream*
- **Braised Beef** *celery, carrot, onion, potato, beef, red wine*
- **Amatriciana** *bacon, onion, tomato*
- **Grilled Chicken Teriyaki** *teriyaki orange sauce*
- **Crab Croquette** *crab, potato, balsamic & orange reduction*
- **Wagyu Nikujaga Croquette** *wagyu, onion, potato, carrot, Japanese BBQ sauce*
- **Skewered Vegetable Tempura** *selection of vegetable, salt, lemon*

Private Functions

	The Sake Bar (min 10 people max 30people)	The Whole Venue (min 40 people max 100people)
Sunday – Thursday	Minimum total spend \$1000	Minimum total spend \$4500
Friday & Saturday	Minimum total spend \$1600	Minimum total spend \$7000

*Prices and space subject to availability



Beverage Packages

	1 Hour	2 Hours	3 Hours
Standard	\$20	\$30	40

*Price and selections subject to availability

Includes:

- Asahi Super Dry
- Cascade Premium Light
- Tatachilla Shiraz Cabernet
- Tatachilla Semillon Sauvignon
- Seppelt Stony Peak Brut Sparkling
- Non-Alcoholic Beverage Soft drinks, Orange Juice and Purezza Still/Sparkling Water

*Beverage on consumption available upon to availability

DINNER MENU OPTIONS

Sharing Menus *(Minimum of 8 people)*

Spicy Seafood Salad

mix green, prawn, surfclam, fish, avocado

Sushi Roll

chef's selected sushi roll

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Crispy Chicken

battered, sweet & sour sauce, dukkah

Tempura Moriawase

assortment of prawn, fish & vegetables tempura

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Angus Beef Sirloin

teriyaki mushroom, miso hollandaise

Orange Teriyaki Chicken

edamame salsa, orange teriyaki sauce

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Green Tea Ice Cream

\$45 per person

Sashimi Moriawase

chef's selection of sashimi

Soy Sauce Duck

red plum strawberry honey, sweet wasabi & green apple

Potato Dango

gnocchi, Roquefort cheese, saikyo miso cream

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Crispy Chicken

battered, sweet & sour sauce, dukkah

Tempura Moriawase

assortment of prawn, fish & vegetables tempura

.....

Angus Beef Sirloin

teriyaki mushroom, miso hollandaise

Toro Toro Pork Belly

truffled mashed potato, garlic curry oil

.....

Green Tea Ice Cream

Houji Tea Pudding

\$65 per person

Sashimi Moriawase

chef's selection of sashimi

Miso-zuke Wagyu

potato crisp, blue cheese, walnut oil, miso

Soy Sauce Duck

red plum strawberry honey, sweet wasabi & green apple

.....

Potato Dango

gnocchi, Roquefort cheese, saikyo miso cream

Crispy Chicken

battered, sweet & sour sauce, dukkah

.....

Angus Beef Sirloin

teriyaki mushroom, miso hollandaise

Toro Toro Pork Belly

truffled mashed potato, garlic curry oil

Orange Teriyaki Salmon

Edamame salsa, orange teriyaki sauce

.....

Green Tea Ice Cream

Houji Tea Pudding

\$85 per person



DINNER MENU OPTIONS

2 Course – 1 choice per course *\$60 per person*

2 Course Alternate drop – 2 choices per course *\$65 per person*

3 Course – 1 choice per course *\$70 per person*

3 Course Alternate Drop – 2 choices per course *\$75 per person*

**Degustation Menu options also available at request*

MENU

Entrée

- **Scallop Tataki** sweet & sour mango miso foam, watermelon, pickled beetroot
- **Soy Sauce Duck** red plum strawberry honey, sweet wasabi & green apple
- **Miso-zuke Wagyu** potato crisp, blue cheese, walnut oil, moromi miso, micro herbs
- **Aburi Salmon** seared salmon, witlof, snowpea, salmon caviar, yuzu sesame
- **Sashimi** Assorted selection of fresh sashimi

MAIN

- **Angus Beef Sirloin** teriyaki mushroom, miso hollandaise
- **Orange Teriyaki Salmon** braised daikon, edamame salsa, orange chip, orange teriyaki
- **Orange Teriyaki Chicken** braised daikon, edamame salsa, orange chip, orange teriyaki
- **Braised Lamb Shank** Miso, Red wine jus, truffled mashed potato
- **Confit Pork Belly** umeshu sauerkraut, umeshu apple seeded mustard sauce

DESSERT

- **Lemon Tart**
- **Chocolate Fondant**
- **American Cheesecake**
- **Cheese Plate**

CONTACT

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