



H E I R L O O M

Room Service Menu by Kahou

Please dial "4," for Restaurant

Please dial "9," for Front Desk

Breakfast Menu

Available from 7am -10:30am Daily

Dinner Menu

Available from 5:30pm -9:30pm

Monday to Saturday

Closed Sunday

BREAKFAST ROOM SERVICE

- BIG Breakfast** \$28 Two eggs your way, bacon, mushrooms, roasted tomatoes, pork sausage and avocado served on Ciabatta toast
- Veggie Big Breakfast** \$28 Two eggs your way, mushrooms, roasted tomatoes, 1/2 avocado, smashed peas, hush browns, served on ciabatta toast
- Free Range Eggs on Toast** \$11 Two eggs your way served on ciabatta (Fried, Scrambled or poached) Omelette +\$3
- Eggs Benedict** \$21 Two poached eggs on lightly toasted English muffin, topped with hollandaise sauce with your choice of
Ham and baby spinach Or smoked salmon +\$2
- Crushed Avocado** \$19 Crushed avocado, feta cheese, mixed herbs & Avocado oil on rye
- Grilled Mashed Avo Toastie** \$17 Swiss cheese, smashed avocado, bacon, chilli flakes
- Fruit Salad** \$10 Add Yoghurt, Chia seed +\$4
- Bircher Muesli** \$14.50 Green apple, oats, honey yoghurt, almond flakes, mango coulis
- Hand Made Granola** \$14.50 Served with yoghurt & berry compote
- Toast with Jam and Butter** \$10 Three slices of your choice of bread (Ciabatta, multigrain or rye)
- Open Croissant** \$15 Scrambled eggs, ham and swiss cheese
- Continental Box** \$20 Fruit salad, Hand made Granola with yoghurt & berry compote, 3 slices of toast, butter & jam
- Sides** \$5 Each Spinach, bacon, avocado, roasted tomatoes, mushrooms, hash brown, egg, smoked salmon, pork sausage Gluten Free bread +\$1.5

DINNER MENU

BENTO BOX

(All including Rice, Miso Soup, Edamame and Salad)

Angus Beef Porterhouse	\$36	Yuzu miso hollandaise sauce, fries (can be GF)
Wagyu Eye Fillet	\$55	Marble score 9+, truffled mash potato, grilled veg, fries
Teriyaki Chicken	\$30	Truffled mash potato, grilled asparagus, sweet potato cake (can be GF)
Teriyaki Salmon	\$33	Truffled mash potato, grilled asparagus, sweet potato cake (can be GF)
Braised Lamb Shanks	\$35	Red miso, red wine jus, truffled mashed potato (can be GF)
Japanese Grilled Fish	\$28	Choice of Salmon or King Fish, ponzu sauce, daikon radish (can be GF)
Tofu Steak	\$27	Pan fried mashed tofu, sautéed vegetables, Yuzu teriyaki sauce (V)
Veg Steak	\$27	Sweet potato steak, sautéed vegetables, Yuzu teriyaki sauce (V)
SUSHI ROLL		
California Roll	\$18	Prawn, avocado, cucumber, mayo, tobiko
Spider Roll	\$18	Soft Shell Crab, avocado, cucumber, sweet soy, mayo
Dynamite Roll	\$18	Tuna, avocado, cucumber, spicy mayo, bonito flakes
Vegetable Roll	\$16	Mixed grilled vegetable sushi roll (V)

Modern Japanese dining menu is available at Heirloom at G floor

Please advise us if you have any dietary requirements

A standard \$4 tray charge will apply to every order

BURGER, SNACK, SIDE & SOUP

Wagyu Beef Burger	\$28	Tomato, cheese, mayonnaise, caramelized onion, salad mix, fries
Teriyaki Chicken Burger	\$25	Tomato, cheese, Yuzu mayo, teriyaki sauce, salad mix, fries
Vegetarian Tofu Burger	\$24	Sweet potato patties, tofu patties, teriyaki sauce, tomato, salad, fries (V)
Fish & Chips	\$25	Japanese white fish, Yuzu mayo, tomato sauce, salad mix, fries
Heirloom Box	\$26	Assorted Japanese snacks, yuzu mayo, tomato sauce, cajun mayo (Edamame, gyoza, takoyaki, calamari, school prawn, fries)
Seafood Salad	\$16	Mix green salad, spicy mayo, prawn, avocado, sashimi fish
Tofu & Quinoa Salad	\$14	Mix green salad, tofu, seaweed, quinoa, wasabi dressing (V)
Fries	\$7	With tomato sauce (V)
Sweet potato Fries	\$8	Cajun spice, tomato sauce (V)
Pumpkin Soup	\$12	Served with toasted bread (V) (can be GF)
Miso Soup	\$4	Miso Japanese soybean paste, tofu, wakame seaweed (GF) (can be V)

DESSERT & CHEESE

Heirloom Cheese Platter	\$28	3 Types of cheeses, crackers, fruits, dried fruits
Mixed Berry Cheesecake	\$9	Baked cheesecake with a berry full fruit glaze
Chocolate Fondant	\$9	Flourless couverture chocolate cake
Honey Chocolate Mousse	\$8	Honeycomb flavoured mousse with crunchy chocolate
Lemon Tart	\$8	Creamy and moreish lemon tart with pure butter shortbread crust
Ben & Jerry Ice Cream	\$6.5	150ml Mini tubs
Vanilla Ice Cream (1 scoop)	\$3	

Drinks Menu

BEER & CIDER

Asahi Super Dry	8.5
Yebisu	11
Asahi Dry BLACK	9.5
Coedo Craft Beers made in Japan	12
-Ruri' Pilsner	
'Kyara' Indian Pale Ale	
'Beniaka' Sweet Potato Amber Ale	
'Fat Yak' Matilda Bay Pale Ale	8.5
Corona	8.5
Cascade Premium Light 375ml	6.5
Bonamy's 'Apple' Cider	8.0
Somersby 'Pear' Cider	8.0

SOFT DRINKS

Voss Still Water 800ml	9.0
Voss Sparkling Mineral Water 800ml	9.0
Coke, Diet Coke, Lemonade 330ml	5.0
Spring Valley Juices 250ml	5.0
(Orange, Apple, Pineapple, Tomato)	

Wine List Whole list available on website www.heirloom.com.au

Sparkling / Champagne

Veuve Tailhan	Blanc de Blancs NV	France	48
Moet & Chandon Imperial Brut NV		France	125

White

Pikorua	Sauvignon Blanc	Marlborough, NZ	48	Jacob's Creek	Chardonnay 200ml Glass size	10
Rustic Bay	Riesling	Yarra Valley, Vic	48	Penfolds Koonunga Hill	Chardonnay 375ml	23
Josef Chromy	Pinot Gris	TAS	58			
Oakridge	Chardonnay	Yarra Valley, Vic	54			

Fiore	Moscato	Mudgee, NSW	45
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Rose

Philip Shaw "Pink Billy" Rose	Orange, NSW	54
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Red

Devil's Staircase	Pinot Noir	Central Otago, NZ	54	Jacob Creeks	Shiraz CS 200ml Glass size	10
Hedonist	Shiraz	McLaren Vale, SA	52	Penfolds Koonunga Hill	Shiraz CS 375ml	23
Rymill	Cab Sauvignon	Coonawarra, SA	65			