

HEIRLOOM

FRASER SUITES PERTH

FOOD PHILOSOPHY

As a professional chef, I have cooked more than one million meals over 25 years. In recent years, my approach to food has evolved and I've found myself passionately translating my kitchen experience into dishes that are not only delicious but highly nutritious.

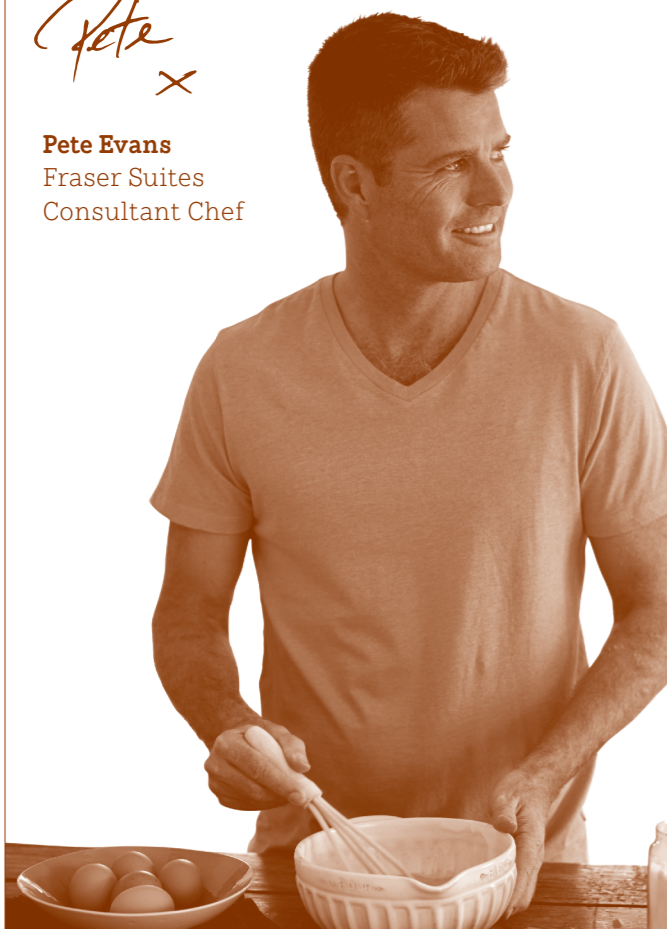
Our food philosophy at Heirloom is based on the same guiding principles. Food that is crafted from quality local ingredients, sourced by sustainable methods and a contemporary menu that evolves with the seasons.

At its heart, food is a celebration. It's an opportunity to sit down in great company accompanied by great flavours. This is the foundation of our approach at Heirloom, creating food experiences that stay with you long after the meal has left your table.

Enjoy.



Pete Evans
Fraser Suites
Consultant Chef



ENTREES

Warm baby beet and sorrel salad with cashew cheese and walnuts (GF) (V) (DF).....19

Braised pork belly with black vinegar dressing and cuttlefish salad (GF) (DF).....26

Scallop and kingfish ceviche with tomato oil (GF) (DF).....28

Grass fed beef bone broth with braised brisket, seasonal vegetables and zucchini noodles (DF).....22

Heirloom tomato gazpacho with blue swimmer crab salad (GF).....24

Freshly shucked oysters with sweet basil dressing (GF) (DF) half dozen / dozen.....22/34

King prawn, avocado, preserved lemon, piquillo peppers, fermented fennel and pepitas (GF) (DF) Entrée/ Main Course.....26/37

Vietnamese chicken salad with young coconut and toasted cashews (DF) (GF) Entrée/ Main Course..... 19/29

MAINS

Slow cooked salmon with tahini, crushed walnuts, roasted beetroot and braised fennel (GF) (DF).....40

Ginger braised short rib of beef with Asian greens and miso dressing (DF).....38

Roasted Cone bay barramundi with smoky chorizo salad (GF) (DF).....40

Grass fed West Australian 400g rib eye, roasted bone marrow and celeriac remoulade (DF) (GF).....47

Roast chermoula chicken with sweet corn, piri piri and coriander salsa (GF) (DF).....37

Sicilian braised vegetables with pine nuts, raisins, capers and gremolata (DF) (GF).....33

Slow roasted Blackwood Valley lamb, baby kale, roast garlic and cauliflower tabbouleh (GF) (DF).....38

Grass fed beef and tomato ragout with vegetable spaghetti (DF) (GF).....28

PIZZAS

Choice of base: **Gluten Free (Almond Meal) or Spelt**

Margherita with tomato, buffalo mozzarella, basil (V).....21

Chili prawn with roast capsicum, salsa verde.....25

Pork belly with radicchio and balsamic onions.....24

Chefs special pizza of the day.....POA

SIDES

Sautéed seasonal greens with toasted almonds (V) (GF) (DF)8

Mixed leaves with green goddess dressing (V) (GF) (DF)7

Fermented vegetables (V) (GF) (DF)8

Home made chips with smoked sea salt and aioli (V) (GF) (DF)8

Charred asparagus with almonds olives and lemon (GF) (DF) (V).....8

Heirloom tomatoes, pickled onions and basil (GF) (DF) (V).....9

DESSERTS & CHEESE

Key lime pie (DF) (GF).....14

Raspberry mousse cheesecake (DF) (GF).....14

Coconut pannacotta with fresh fruits (GF) (DF)..... 14

Orange and almond cake with boysenberry and chia ice cream (GF).....14

Cheese board, selection of French, Italian and Australian cheeses served with lavosh fig and walnut bread (V).....25

While we endeavour to cater to special dietary requirements, we are unable to guarantee dishes are entirely free of all traces of allergens. (V) - Vegetarian, (GF) - Gluten Free, (DF) - Dairy Free.

DRINKS

DRAFT BEER & CIDER MIDDY/PINT

MONTEITHS AMERICAN PALE ALE..... 7/12

MONTEITHS APPLE CIDER..... 7/12

HEINEKEN 7/12

ESTRELLA (425ML) 7/10

MONTEITHS GOLDEN 7/12

TIGER 7/12

BOTTLED BEER & CIDER

LITTLE CREATURES PALE ALE.....9

HAHN PREMIUM LIGHT8

TOOHEYS EXTRA DRY8

BULMERS CIDER.....9

HAHN SUPER DRY8

STELLA ARTOIS 9.5

PERONI NASTRO AZZURRO..... 9.5

CORONA..... 9.5

CROWN LAGER9

SPARKLING WINE GLASS/BOTTLE

CHANDON PINOT CHARDONNAY (VIC)..... 12.5/63

NINTH ISLAND PINOT NOIR CHARDONNAY (TAS)9.5/49

MOJO SPARKLING CHARDONNAY PINOT NOIR.....9.5/49

MOET & CHANDON CHAMPAGNE (FRANCE) 33/144

WHITE WINE

RED CLAW PINOT GRIS (VIC)10/46

PLANTAGENET RIESLING (WA) 9/38

PLAN B SAUVIGNON BLANC (WA)10/45

HOWARD PARK SAUVIGNON BLANC (WA) 58

FLAMETREE EMBERS SEMILLON SAUVIGNON BLANC (WA)..... 40

CLAIRAULT SAUVIGNON BLANC SEMILLON (WA) 50

HOWARD PARK FLINT ROCK CHARDONNAY (WA)12/55

SWINGS & ROUNABOUT CHARDONNAY (WA) 43

RED WINE

NINTH ISLAND PINOT NOIR (TAS)9.5/47

FLAMETREE EMBERS CABERNET MERLOT (WA)9.5/46

CLAIRAULT CABERNET MERLOT (WA) 50

GLATZER WALLACE SHIRAZ GRENACHE (SA) 42

WILLOW BRIDGE SHIRAZ (WA)10/55

PLANTAGENET OMRAH SHIRAZ (WA) 48

REDGATE CABERNET SAUVIGNON (WA)12/60