

# HEIST

RESTAURANT + WINE CLUB

*steal the moment*

## THE MEET UP | shareables

### OYSTERS

a selection of east coast oysters served on crushed ice with red wine mignonette, lemon + shaved horseradish **GF**

half dozen  
dozen

23  
45

### ARANCINI

gruyère stuffed crispy fried rice, pomodoro, basil **V**

19

### FRITTO MISTO

bread crumbed calamari, shrimp, white fish, bibb lettuce, green goddess dressing

24

### CRISPY PORK BELLY

roasted BBQ pork belly, honey dijon, chicharones

22

### POLENTA FRIES

crispy polenta, basil aioli, herb salt **V**

16

### BACCALA AL FORNO

stone baked whipped potato and salt cod, garlic rubbed sourdough

22

### SHRIMP COCKTAIL

poached jumbo shrimp, lemon, classic seafood sauce **GF**

21

## THE PLAN | appetizers

### CAESAR SALAD

romaine, grilled corn, applewood smoked bacon, grana padano, caesar dressing

19

### RUBBED KALE SALAD

roasted beets, dukkah, pomegranate molasses dressing, feta **V**

22

### ARTISANAL GREEN SALAD

mixed greens, cider vinaigrette, crispy shallots, gremolata, shaved pecorino **V**

18

### BEEF CARPACCIO

beef tenderloin, roasted garlic aioli, pickled mustard seeds, root vegetable chips

23

### AHI TUNA CRUDO

seared ahi tuna, green onion-ginger ponzu, sesame, chili, corn nuts

24

### DEEP SEA SCALLOPS

pan seared scallops, cafe de Paris butter, fine herbs, crispy brussels sprouts

28

## THE ITALIAN JOB | pasta

### RIGATONI ALLA VODKA

guanciale, scallion, chilies, vodka tomato cream sauce

26

### ORECCHIETTE

italian sausage, cherry tomatoes, kale, chilies, white wine, garlic

29

### LINGUINE FRA DIAVOLO

spicy prawns, tomato, fresh chili, basil, lemon

29

### PAN ROASTED GNOCCHI

grilled corn, roasted peppers, peas, mushrooms, scallion, garlic crema, grana padano **V**

33

### SPAGHETTI BOLOGNESE

beef-pork-ragu, basil, grana padano

28

\* gluten free pasta | 2

## THE ITALIAN JOB 2 | pizza

<b>MARGHERITA</b> tomato sauce, buffalo mozzarella, basil <i>V</i>	<b>23</b>	<b>HOT HONEY</b> hot honey, soppressata, dried chilies, mozzarella	<b>24</b>
<b>PUMPKIN + CHORIZO</b> roasted pumpkin, crumbled chorizo, red onion, mozzarella	<b>24</b>	<b>FRENCH ONION</b> caramelized onions, garlic crema, taleggio, chili crisp, mozzarella <i>V</i>	<b>23</b>
<b>THE FUN-GHI</b> roasted mushrooms, sweet onion, mozzarella, truffle oil <i>V</i>	<b>25</b>	<b>CONFIT DUCK</b> pulled duck confit, apple butter, wilted spinach, mozzarella, balsamic	<b>25</b>
<b>MEATLOVERS</b> house ragu, crispy bacon, sausage, mozzarella	<b>25</b>	<b>BRIE + BACON</b> applewood smoked bacon jam, triple cream brie	<b>26</b>

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## THE USUAL SUSPECTS | main dishes

<b>STUFFED EGGPLANT</b> oven roasted eggplant, pomodoro, mozzarella, pangrattato, seasonal vegetable <i>V</i>	<b>29</b>	<b>CHICKEN PARMIGIANA</b> breaded chicken breast, pomodoro, buffalo mozzarella, rigatoni alla vodka	<b>34</b>
<b>HUNTER'S CHICKEN</b> roasted half chicken, mushroom pan sauce, whipped potato, charred cabbage <i>GF</i>	<b>36</b>	<b>SNAPPER CIOPPINO</b> lobster bisque, mussels, prawns, spinach, leek, toasted sourdough	<b>43</b>
<b>CONFIT DUCK LEG</b> glazed turnip, leeks, brussels sprouts <i>GF</i>	<b>41</b>		

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## THE STEAK OUT | steak

<b>TENDERLOIN 4 OZ</b> roasted lemon potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>36</b>	<b>TENDERLOIN 8 OZ</b> roasted lemon potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>56</b>
<b>STRIPLOIN 6 OZ</b> roasted lemon potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>39</b>	<b>STRIPLOIN 12 OZ</b> roasted lemon potatoes, seasonal vegetables, red wine jus <i>GF</i>	<b>60</b>

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## ACCOMPLICES | sides

roasted lemon potatoes	<b>13</b>	chicken breast, 5oz	<b>13</b>	seared scallop, 2pcs	<b>18</b>
seasonal vegetables	<b>15</b>	grilled shrimp, 3pcs	<b>15</b>	grilled lobster tail	<b>25</b>
sautéed mushrooms	<b>16</b>				