

# DINING ROOM MENU

SERVED FROM 5:30PM



**I'M SO HUNGRY  
I COULD EAT A HORSE**

## STARTERS

Oysters natural ½ dozen or dozen GF 18/36

Olives v 7

Organic wood fired bread Common Loaf w/butter v 3pp

Soup of the day w/ Organic wood fired bread Common Loaf (see blackboard) 14

Tomato, aubergine & parmesan gratinée tart, rocket, balsamic glaze dressing v 17

Salt & chilli squid, soy & sweet chilli sauce 18

Seared scallops, duck wontons, duck consommé, cucumber & coriander salad 23

Steak tartare, game crisps, sauce vierge, soft-boiled quail's egg GF 22

Charcuterie board, piccalilli, toasted sour dough 35

*Breasola, Serrano Jamon & Milanese Salami*

## MAINS

Crispy pork belly salad, crackling, char grilled watermelon, radish, red onion & feta,  
cider chilli caramel dressing GF 18/28

The Mayfair Lane seasonal salad: Asparagus, broad beans, peas, sun-dried tomatoes, goat's cheese, baby spinach,  
baby gem, red coral, lemon oil & chardonnay vinegar dressing GF/V 15/23 *Add Grilled Chicken 5*

Crumbed poached duck egg, Portobello mushroom tart fine, grilled asparagus, confit cherry tomatoes,  
rocket, truffle pecorino v 29

Beer battered fish & chips, tartare sauce, mushy peas 26

Pan-fried salmon fillet, crab pepperade, saffron potatoes GF 39

8oz Angus beef burger, cheddar, bacon, tomato chutney & aioli, chips 24

Bangers & mash, caramelised onion gravy & onion rings 27

Macadamia & herb crusted Amelia Park lamb rack, sweet potato fondant,  
spinach purée, confit shoulder, white wine & rosemary jus 39

## SIDES

Chips & aioli GF/V 9

Duck fat roast royal blue potatoes GF/V 9

Sweet potato mash GF/V 9

Rocket & parmesan salad, balsamic glaze GF/V 9

Tomato & red onion salad, honey mustard dressing  
GF/V 9

Broccolini, shallot butter GF/V 9

Savoy cabbage & bacon v 11

## AGED STEAKS

250g Scotch Fillet 43

200g Tenderloin 45

350g Dry aged Sirloin on the bone 48

620g Chateau Briand (serves 2/3 people) 95

1kg Tomahawk (serves 3/4 people) 110

Served with Madeira mushroom ragout, chips or  
duck fat potatoes, béarnaise or red wine jus GF

