

# DINING ROOM MENU

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

## STARTERS

- Oysters natural ½ dozen or dozen GF 19/37
- Olives v 7
- Freshly baked local bread w/butter v 3pp
- Chilled cucumber soup, smoked salmon, crème fraiche 14
- Red onion & goat's cheese tart tatin, rocket, honey thyme & sherry vinegar dressing v 18
- Salt & chilli squid, soy & sweet chilli sauce 19
- Caramelised pork, apple & sage terrine, celeriac remoulade, cornichons, toasted sour dough 21
- Steak tartare, game crisps or chips, soft-boiled quail's egg GF 23
- Charcuterie board, piccalilli, toasted sour dough 36
- Breasola, Serrano Jamon & Milanese Salami*

## MAINS

- Herb crusted salmon fillet, crab pepperade, saffron potatoes 39
- Mushroom, leek & chestnut risotto, mascarpone, crispy leeks, truffle pecorino v 27
- Beer battered fish & chips, tartare sauce, mushy peas 27
- 8oz Angus beef burger, cheddar, bacon, tomato chutney & aioli, chips 24
- Bangers & mash, caramelised onion gravy & onion rings 29
- Macadamia & herb crusted Amelia Park lamb rack, sweet potato fondant, spinach purée, confit shoulder, white wine & rosemary jus 42
- The Mayfair Lane seasonal salad: peach, asparagus, pine nuts, rocket, feta, and tomato vinaigrette GF/V 16/24 *Add Grilled Chicken 5*

## SIDES

- Chips & aioli GF/V 9
- Duck fat roast royal blue potatoes 9
- Garden salad, house dressing GF/V 8
- Tomato & red onion salad, honey mustard dressing GF/V 9
- Broccolini, shallot butter GF/V 9
- Savoy cabbage & bacon 11

## AGED STEAKS

- 250g Scotch Fillet 45
- 200g Tenderloin 47
- 350g Dry aged Sirloin on the bone 49
- 620g Chateau Briand (serves 2/3 people) 99
- 1kg Tomahawk (serves 3/4 people) 110
- Served with Madeira mushroom ragout, chips or duck fat potatoes, béarnaise or red wine jus GF*

