

DINING MENU



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

TO START

Freshly baked local bread w/ WA EVOO & balsamic vinegar v 3pp

Olives v 7

Oysters natural ½ dozen or dozen GF 22/42

Charcuterie board, piccalilli, toasted sourdough 36
Breasola, Serrano Jamon & Milanese Salami

Trio of dips, harissa, hummus, tzatziki, flatbread v 15

Soup of day 14

Heirloom tomato, buffalo mozzarella, tomato granita, basil, smoked tomato water dressing GFV 18

Salt & chilli squid, soy & sweet chilli sauce 19

Chicken liver parfait, plum jelly, port-poached pears, brioche 21

Kingfish ceviche, red onion, fennel & orange salad, sesame seeds, orange & verjuice reduction GF 24

MAINS

Artichoke, herbs & lemon risotto, mascarpone, sundried tomato pesto v 28

Confit duck leg, warmed new potato, bacon, shallot & parsley salad, duck jus GF 34

Twice-cooked pork belly, creamed cabbage, apple & peanut crumble, chilli cider caramel 35

Amelia Park roast lamb rump, sweet potato & potato rosti, harissa, mint yoghurt,
aubergine & roast garlic strudel, white wine & rosemary jus 38

Cone Bay barramundi, lemongrass, swimmer crab & ginger mash, bok choy, chilli sauce GF 39

Mayfair Lane seasonal salad: roast red & yellow peppers, grilled courgette, roast cherry tomatoes, rocket & goats
cheese, tomato & mustard vinaigrette GFV 16/24 *Add Grilled Chicken 5*

Beer battered or grilled GF fish & chips, tartare sauce, mushy peas 27

Bangers & mash, caramelised onion gravy & onion rings 29

AGED STEAKS

250g Scotch Fillet 45

200g Tenderloin 55

350g Dry aged Sirloin on the bone 49

620g Chateaubriand 95

1.3kg Rump Cap 95

1kg Tomahawk 110

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

** Approximate weights*

SIDES

Chips & aioli GFV 9

Duck fat roast royal blue potatoes 9

Garden salad, house dressing GFV 8

Tomato & red onion salad, honey
mustard dressing GFV 9

Broccolini, shallot butter GFV 9

*Please see your server for our delicious
dessert menu & liquors*

