

# LUNCH MENU

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**THEY SAY 'YOU  
ARE WHAT YOU EAT!'  
THAT'S FUNNY,  
I DON'T REMEMBER  
EATING A SEXY BEAST  
THIS MORNING**



## TO SHARE

- Freshly baked local bread w/  
WA EVOO & balsamic vinegar v 3pp
- Oysters natural ½ dozen or dozen GF 22/42
- Spiced nuts v 6
- Olives v 7
- Scotch egg, soft-boiled egg, pork mince, seeded  
mustard herbs, breadcrumbs 9
- Ploughman's lunch, Prague cured ham, cheddar  
cheese, Scotch egg, pickled onion, pickles, celery, sun-  
dried tomatoes, Branston pickle, sourdough 36
- Charcuterie board, piccalilli, toasted sourdough 36  
*Breasola, Serrano Jamon & Milanese Salami*
- Trio of dips, harissa, hummus, tzatziki, flatbread v 15
- Selection of cheeses, pear & apple chutney,  
crackers v GF available
- 3 cheeses 22
- 5 cheeses 32

## STARTERS

- Soup of day (see blackboard) 14
- Heirloom tomato, buffalo mozzarella, tomato granita,  
basil, smoked tomato water dressing GF/V 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

## SIDES

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



## MAINS

- Thai spiced chicken burger, slaw,  
sriracha mayo & chips 23
- Grilled steak sandwich, Swiss cheese, caramelised  
onions, tomato relish, rocket, aioli & chips 25
- Mayfair Lane seasonal salad:  
roast red & yellow peppers, grilled courgette, roast  
cherry tomatoes, rocket & goats cheese, tomato &  
mustard vinaigrette GF/V 16/24 *Add Grilled Chicken 5*
- Beer battered or grilled GF fish & chips, tartare sauce,  
mushy peas 27
- Artichoke, herbs & lemon risotto, mascarpone,  
sundried tomato pesto v 28
- Bangers & mash, caramelised onion gravy  
& onion rings 29
- Cone Bay barramundi, Shark Bay swimmer crab,  
lemongrass & ginger mash, bok choy, chilli sauce GF 39
- Pasta of the day (see blackboard)

## 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*

## DESSERTS

- Selection of ice creams & sorbets v 9
- Brownie sundae, chocolate & vanilla Ice cream,  
chocolate sauce, chantilly cream v 14
- Eton mess, meringue, passionfruit cream,  
fresh strawberries, berry coulis GF/V 16
- Lavender crème brûlée, honey roasted figs,  
candied strawberries GF 16