

TO SHARE

South Australian black mussels,
chilli tomato sugo, fresh basil, grilled bread GFO
1kg **35**

Ploughman's plate; Serrano ham, scotch egg,
aged cheddar cheese, pickled onion, house
piccalilli, Branston pickle, ciabatta
36

Charcuterie board, La Boqueria picante,
18 month grain reserve Serrano jamon,
Cabecera de Cerdo, cornichons,
house piccalilli, toasted ciabatta
36

Harvest Plate; roasted heirloom beets,
pickled forest mushrooms, roasted pumpkin,
marinated olives, smoked tomato,
cauliflower popcorn, toasted ciabatta V/VEGAN
29

Add marinated feta
5

Trio of dips w/ ciabatta V
15

SALADS

Lyonnais salad, baby gem lettuce,
crispy pancetta, soft poached free range egg,
grilled ciabatta
20

Beetroot & brussel sprout salad,
roasted pumpkin, black currants, almonds,
black cherry vinaigrette VEGAN/GF
22

Add grilled chicken or chorizo to all salads
5

FONI'S TIPPLE

2018 Dr Edge Pinot Noir East
Hazards Vineyard, Tasmania

*Celebrating all things terroir, Peter aka 'Dredgy'
demonstrating all of the Pinot Noir goodness from the
East Coast of Tasmania*

99

TO START

Common Bakery common loaf
w/ WA EVOO & balsamic vinegar V/DF
3pp

Marinated Eagle Vale olives, chilli, lemon V/GF
7

South Australian black mussels,
chilli tomato sugo, fresh basil, grilled bread GFO
500g **16**

Scotch egg, soft-boiled egg, pork mince,
seeded mustard herbs & breadcrumbs
9

Spiced local squid & crispy whitebait, garlic,
chives, chilli, smoked garlic aioli
19

Steak tartare, Stirling Ranges eye fillet,
cornichons, free range yolk,
toasted common loaf GFO/DF
22

Baked Goat's cheese brie, fresh honeycomb,
pistachio, dried raspberries & croutons V/GFO
23

PUB CLASSICS

Angus beef & bacon burger, high melt cheese,
caramelised onions, McLure pickles,
tomato relish & chips DFO
23

Fish 'n' Chips; locally sourced,
beer battered or grilled, chips, dressed salad,
pickled onions & tartare sauce GFO
27

Bangers & mash w/ onion rings
& caramelised onion gravy
29

Chef's pie of the day w/ duck fat potatoes
& garden peas (see daily blackboard)
29

The Mayfair steak sandwich, Stirling Ranges
scotch fillet cooked medium, mushroom ragu,
3 cheese sauce, crispy onion rings, sourdough
26

Add egg **4** Add bacon **5**

FANCY FARE

Amelia Park lamb rack,
spiced carrot puree, local asparagus,
cauliflower popcorn, hazelnut dust GFO
34

Black label Berkshire pork belly,
black pudding, truffle mash, broccolini, jus GFO
36

Blue Manna crab & Exmouth prawns,
angel hair pasta, cherry tomato sugo,
chilli & fresh basil DFO
29

Autumn vegetable stack, spinach polenta,
chargrilled vegetables, buffalo mozzarella V/GF
27

Wagin duck breast, celeriac puree,
charred witlof, duck croquette,
pickled shimeji mushroom & carrot
35

Fisherman's catch
(see daily blackboard) GF/DF
MP

Chargrilled Fremantle octopus,
La Boqueria chorizo, saffron, kipfler potatoes,
capsicum, spinach puree GF
28

SIDES

Chips & aioli GF/V **9**

Duck fat roast royal blue potatoes GF/DF **9**

Garden salad w/ house dressing GF/DF/V **8**

Broccolini w/ shallot butter GF/V/DFO **9**

Roasted heirloom beets GF/V/DFO **9**

Roasted pumpkin GF/V/DFO **9**

Charred brussel sprouts GF/V/DFO **9**

PLEASE SEE OUR DAILY SPECIALS ON THE
BLACKBOARD OR ASK OUR SERVERS

FROM THE GRILL

Stirling Ranges Beef by Butterfield,
owned & operated beef & grain farm based in Borden,
in the Great Southern Region of WA.

250g Scotch Fillet **45**

200g Tenderloin **55**

350g Dry aged Sirloin on the bone **49**

620g Chateaubriand **95**

1kg Tomahawk **110**

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

Approximate weights

TO FINISH

Sticky date & fig pudding, butterscotch sauce,
vanilla bean ice cream
16

Dark chocolate mousse, chocolate soil,
raspberry sorbet, meringue GFO
16

Trio of house doughnuts, raspberry,
chocolate, vanilla caramel & warm milk
16

Apple & pear tarte tatin, port glaze,
vanilla bean ice cream
16

Selection of cheeses,
pear & apple chutney, crackers GFO/V
3 cheeses **22** 5 cheeses **32**

