

TO SHARE

Ploughman's plate; Prague cured 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

2017 Domaine du Mortier 'Les Sables' Cabernet Franc, St Nicolas de Bourgueil, FR



Domaine Mortier is a small vineyard located in the Loire Valley. The two brothers, Fabien & Cyril Boisard, make this classic style 'Breton' (what Cab Franc is known to the locals as), biodynamically & whole bunch fermented. The resulting wine is supple with ripe red fruits & earthy flavours. Velvety tannins & a rounded mouthfeel; unfiltered & vegan friendly.

75

TO START

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

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

House-made Cornish pasties, piccalilli
12

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

Winter Roast of the Day w/ honeyed carrots, cauliflower cheese, duck fat potatoes, garden peas, Yorkshire pudding & gravy
31

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

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

Slow braised Amelia Park lamb shanks, red wine, parmesan mash, heirloom beets
34

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

Charred brussel sprouts, speck, garlic vinaigrette *GF/DFO* **9**

Cauliflower cheese *v* **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**

