

NATURAL OYSTERS

1/2 dozen 26 1 dozen 52
with lemon granita GF/DF

Veuve up your Oysters with a bottle of

 **Veuve Clicquot 99**
*Offer only applies when purchasing oysters

TO SHARE

Trio of Dips
Grilled crusty bread
beetroot & horseradish | pea, mint & rocket pesto
d dukkah, olive oil & balsamic V/GFO 17

Smithfield Market Meat Board
Mr. Cannubi mortadella | Basque
saucisson | Serrano jamon | cornichons
homemade piccalilli | grilled crusty bread DF/GFO 39

Covent Garden Market Plate
Avocado | grilled baby vegetables
heirloom tomatoes | asparagus
haloumi | beetroot & horseradish dip
grilled crusty bread VEO/GFO 34

W.A. Seafood Platter
Natural oysters with homemade tabasco
charred king prawns | crispy local squid
grilled half shell scallops | chilli mussels
grilled crusty bread DF
Small 45 Large 79

TO START

Crusty bread, homemade butter v 3pp

Polenta chips
blue cheese & sour cream dip V/VEO/GF 12

Crispy local squid & chorizo,
chilli caramel, pickled cucumber mayonnaise DF 20

Steak tartare
Stirling Ranges eye fillet, Dijon mustard,
shallots, parsley, cornichons, free range yolk,
toasted crusty bread GFO/DF 21

18-Month Serrano jamon, cantaloupe, rocket GF 22

Cornflake popcorn chicken
smoked yoghurt, pomegranate, dukkah 19

PUB CLASSICS

Angus beef & bacon burger
high-melt cheese, beer battered onion rings,
dill pickle, lettuce, tomato,
American mustard aioli, chips DFO 25

The Mayfair steak sandwich
Margaret River Wagyu rump (cooked medium),
lettuce, aioli, tomato, onion mushroom jam,
three cheese sauce, chips 26
Add egg 4 Add bacon 5

Bangers & mash
gourmet pork sausages,
creamy mash potato, pickled red cabbage,
caramelised onion gravy 27

Fish n' chips
mushy peas, pickled onion, tartare sauce
beer battered or grilled DF/GFO 29

Chef's pie of the day
pea floater, creamy mash potato,
onion gravy 27

**PLEASE SEE OUR DAILY SPECIALS
ON THE BLACKBOARD OR ASK
YOUR SERVER**

SALADS

Salad of spring heirloom vegetables,
tomato, goats cheese & pistachio,
lemon vinaigrette VEO/DFO/GF/N 20

Tuna nicoise salad
(subject to availability)
grilled tuna, tomato, potato, free-range egg,
green beans & Kalamata olives DF/GF 26

Asparagus & white anchovies, baby cos,
soft boiled free-range egg, English salad dressing,
crispbread DF 20

Add chicken, chorizo or haloumi to any salad 6

FONI'S TIPPLE

 2019 Sitella Winery Advant-Garde Series
'Golden Mile' Grenache Swan Valley WA
Grenache or Garnacha calls Spain home, however made
famous in the Southern Rhone, France. This Advant-Garde
Series, comes from a single vineyard in the Swan Valley,
emphasis on the regional expression. Grown on old gnarly
bush vines have grown on their own roots for more than 70
years, dry farmed in Coffee Rock Soil. Think rose petals, red
licorice strap, raspberries with silk like tannins.

82

FANCY FARE

Free range chicken supreme,
slow roasted roma tomato salsa,
Gruyère cheese, creamy mash, broccolini,
chicken jus, chimichurri GF 34

Amelia Park lamb rack
cheesy potato galette, peas & leek, red wine jus 52

Crispy roast pork belly
spring onion mash, pickled red cabbage,
red wine jus GF 38

Angel hair pasta
Blue Manna crab & Exmouth prawn,
tomato, basil & chilli sugo DF 36

Provençale vegetable frittata
spring pea cream, tomato vinaigrette,
shaved parmesan V/GF 30

Fisherman's catch MP
(see daily blackboard)

Chickpea fritters
silverbeet, lemon, broad beans, Kalamata
olives, roasted trussed cherry tomatoes
& burnt lemon dressing VE/GF 28



SIDES

Chips & homemade aioli V/VEO/GF/DF 10

Duck fat roast potatoes GF 12

Broccolini, crispy fried shallots V/VEO 12

Charred baby vegetables V/GF/DFO 10

Creamy mash potato V/GF 9

Garden spring salad, house dressing V/VEO/GF/DF 10

Tomato, shallot, haloumi salad V/GF 12

FROM THE GRILL

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

200g Eye fillet 48

250g Scotch fillet 49

400g Dry aged rib eye on the bone 58

Served with:

Chips or duck fat potatoes

Béarnaise, red wine jus, chimichurri,
cream of mushroom or green peppercorn sauce

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Large Format Steaks:

620g Chateaubriand 105

1kg Tomahawk 130

Served with:

Choice of three sauces,
duck fat potatoes or chips
plus one side

Approximate weights

TO FINISH

Caramel slice 5
Chocolate brownie 5
Add Ice cream 4 per scoop

Dark chocolate mousse,
chocolate soil, toasted marshmallows,
yoghurt ice cream, chocolate & olive biscotti 16

Granny Smith apple & raspberry strudel
English custard & vanilla ice cream,
apple crisp 16

Eton mess
strawberries, whipped vanilla cream
& meringue GF 16

Cheese plate
homemade piccalilli, honeycomb,
apple & raisin chutney, water biscuits,
grilled crusty bread
3 Cheeses 30 5 Cheeses 45
(Please ask your server for today's selection)

**PLEASE CHECK OUT OUR
DESSERT & FORTIFIED WINES
SELECTION!**