

## TO SHARE

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

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



## TO START

Crusty bread, homemade butter *v* 3pp

Salt & vinegar crispy local squid  
chilli caramel, herb salad *DF* 20

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

Bruschetta of haloumi cheese  
slow roasted roma tomato, vincotto,  
Jingilli olive oil, frisee salad *v* 18

Cornflake popcorn chicken  
smoked yoghurt, pomegranate, dukkah 19



## FONI'S TIPPLE

2018 Cloudburst 'Delugional' Chardonnay Margart River WA

This award winning vineyard & boutique winery is one of the best from Margaret River - their biodynamic practice of careful observation begins in the vineyard or wine garden as it is carefully looked after by the ever so charming Will Berliner, the life force of his vines and wines. The Delugional Chardonnay he describes as 'It's not Cloudburst Lite, it's not Cloudburst-like - it's Cloudburst bright - a voluptuous complex Chardonnay with great length and addictively naughty deliciousness.' Will Berliner

29 / 165

## 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

## FANCY FARE

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

Cone Bay barramundi  
caponata, shaved fennel,  
orange & herb salad *GF/DF/N* 38

Turmeric roasted cauliflower  
brown rice, sultana & spinach pilaf, pomegranate,  
tahini dressing *VE/GF* 28

Salad of charred vegetables  
semi dried tomato, feta cheese & pistachio,  
lemon vinaigrette *VEO/DFO/GF/N* 20

*Add chicken or haloumi 6*

## 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*



## SIDES

Chips & homemade aioli *VO/VEO/GF/DF* 10

Duck fat roast potatoes *GF* 12

Broccolini, crispy fried shallots *V/VEO* 12

Mayfair garden salad,  
lemon & olive oil dressing *V/VEO/GF/DF* 10

Tomato, shallot, haloumi salad *V/GF* 12

## 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 *N* 16

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

Moscato, raspberry, panettone &  
mascarpone cream trifle 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!

## WHATS ON IN 2021!

THE CHAMPAGNE CHRONICLES  
CHAPTER THREE - ROSÉ RENAISSANCE

8 Tastings with food pairings to match

Producers featured on the night:

Larmandier Bernier  
Charles Heidsieck  
Egly-Ouriet  
Pol Roger

Hosted by  
Vin de Champagne Award Winner, Tracy Mann  
WED 24TH FEB | 6PM | \$179pp

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CHARDY PARTY  
&  
WINE 101 MASTERCLASSES WITH FONI  
Details coming soon...

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