



ALL DAY MENU WEEK COMMENCING 20TH JANUARY

STARTERS

- Bread in Common Bakery bread, whipped butter DFO/GFO
Freshly shucked oysters, mignonette, lemon DF/GF
Duo of dips, cold pressed olive oil, toasted sourdough V/GFO
Homemade quiche, seasonal veg, onion jam, Manchego, rocket v
Salt & pepper squid, aioli, lemon DF
Grilled king prawns, garlic confit, chilli, burnt butter DFO/GFO
Scotch egg, mustard sauce, paprika oil, guindilla peppers DF
Chicken liver parfait, drunken PX dates, cornichons, toasted brioche GFO
Grilled chorizo, honey, lemon, sourdough DFO/GFO
Mayfair's steak tartare, egg yolk, crisp bread DF/GFO

- 6pp
36/70
22
21
24
26
24
23
23
25

SHARING BOARDS

- w/ pickles & bread + cheese 9
Prosciutto DF/GFO 22
Tinned Fish DF/GFO 16

PLOUGHMAN'S BOARD

- Champagne ham, cheddar, piccalilli, chutney, toasted bread DFO/GFO 35

SEAFOOD PLATTER

- Geraldton 1/2 lobster, oysters, Shark Bay tiger prawns, clams mariniere + condiments DFO/GFO 159

MAINS

- Halloumi, grilled nectarines, mixed leaves, feta, candied spiced almonds, honey mustard dressing V/VEO/DFO/N 34
Prosciutto wrapped chicken Ceasar salad, gem lettuce, anchovies, croutons, parmesan, soft boiled egg VO/DFO/GFO 36
Roasted pumpkin risotto, crispy sage, cashew cream, basil oil V/VEO/GF/N 32
Prawn & market fish linguine, cherry tomatoes, white wine, garlic, parsley, capers, chillis VO/DFO 37
Fish & chips, mushy peas, pickled onions, tartare sauce, beer battered or grilled GFO 29
Fisherman's catch DFO/GFO MP
Chef's pie, mashed potato, mushy peas, gravy 33
Angus beef & bacon burger, Swiss cheese, onion jam, pickle, lettuce, tomato, burger sauce, chips medium rare DFO/GFO 29
Twice-cooked pork ribs (half-rack), house-made BBQ sauce, corn ribs, rocket DFO/GF 38

FROM THE GRILL

BEEF CUTS

- 200g Eye fillet 58
250g Scotch fillet 56
Rib-Eye steak MP

LARGE FORMAT

- 620g Chateaubriand 159
1.2kg Tomahawk 179

Served with:

chips or duck fat potatoes | béarnaise | mushroom | peppercorn | red wine jus

LARGE FORMAT STEAKS:

choice of three sauces | duck fat potatoes &/or chips | one side

SIDES

- Chips & gravy V/VEO/DFO 14
Duck fat potatoes DF/GFO 16
Iceberg wedge salad, breadcrumbs, prosciutto crisps, shallot dressing V/VEO/GFO 15
Grilled seasonal vegetables V/VEO/DFO/GF 17
Grilled broccolini, bourbon hollandaise, dukkah V/VEO/DFO/GF/N 17

DESSERTS

- Eton mess, fresh mixed berries, vanilla meringue, coulis cômpute, crème Chantilly V/GF 17
Banoffee pie, bananas, salted caramel, whipped cream v 17
Buñuelo doughnuts, chocolate ganache, salted caramel, strawberry v 17
Coconut or passionfruit sorbet V/VEO/DFO/GF 7
Cheese plate, honeycomb, chef's chutney, apple slices, crackers V/GFO 3 Cheese 32 | 5 Cheese 46

Surcharge for all cards will apply