



ALL DAY MENU WEEK COMMENCING 10<sup>TH</sup> MARCH

STARTERS

Table of starters including Bread in Common Bakery bread, Freshly shucked oysters, Duo of dips, Wild mushroom arancini, Salt & pepper squid, Grilled king prawns, Scotch egg, Chicken liver parfait, Grilled chorizo, and Mayfair's steak tartare.

SHARING BOARDS

Table for sharing boards: w/ pickles & bread + cheese 9, Prosciutto 22, Tinned Fish 16.

PLOUGHMAN'S BOARD

Table for Ploughman's Board: Champagne ham, cheddar, piccalilli, chutney, toasted bread 35.

SEAFOOD PLATTER

Table for Seafood Platter: Geraldton 1/2 lobster, oysters, Shark Bay tiger prawns, clams marinière 159.

MAINS

Main menu items including Halloumi, Prosciutto wrapped chicken Ceasar salad, Roasted pumpkin risotto, Prawn & market fish linguine, Fish & chips, Fisherman's catch, Chef's pie, Angus beef & bacon burger, and Twice-cooked pork ribs.

FROM THE GRILL

BEEF CUTS

Table for Beef Cuts: 200g Eye fillet 58, 250g Scotch fillet 56, Rib-Eye steak MP.

LARGE FORMAT

Table for 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

Table of sides including Chips & gravy, Duck fat potatoes, Iceberg wedge salad, Grilled seasonal vegetables, and Grilled broccolini.

DESSERTS

Table of desserts including Eton mess, Banoffee pie, Buñuelo doughnuts, Coconut or passionfruit sorbet, and Cheese plate.

Surcharge for all cards will apply