



ALL DAY MENU WEEK COMMENCING 1<sup>st</sup> APRIL

### STARTERS

Bread in Common Bakery bread, whipped butter   3 slices DFO/GFO	7
Freshly shucked oysters, mignonette, lemon DF/GF	6/36/70
Spinach, cheese & chive croquettes, onion soubise, pickled carrot v	22
Roast cauliflower, almond cream, chili & caramelised onion, toasted almond VE/DF/GF/N	18
Salt & pepper squid, aioli, lemon DF	24
Grilled tiger prawns, garlic confit, chilli, burnt butter, sourdough DFO/GFO	26
House made scotch egg, pork sausage, piccalilli, onion chutney, paprika oil	24
Smoked chorizo, hot honey, lemon, parsley, bread DF/GFO	23
Mayfair's steak tartare, dijon, cornichon, shallot, caper, egg yolk, crisp bread DFO/GFO	26

### SHARING BOARDS

#### PLOUGHMAN'S BOARD

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

#### ANTIPASTO BOARD

Prosciutto, finocchiona, dips, house pickles, sourdough DFO/GFO 39  
Add cheese 9

#### TRIO OF DIPS

Chefs choice, EVOO, toasted sourdough V/GFO 28

### MAINS

Seasonal stone fruit, rocket, witlof, mint, red onion, feta, candied walnuts, sweet lemon & herb dressing V/VGO/DFO/GF/N	24
<i>(add chicken) 7</i>	
Chicken schnitzel Caesar salad, cos lettuce, parmesan, bacon, croutons, anchovies, soft boiled egg DFO	36
Risotto, crispy leek, caramelised shallots, fresh herbs, parmesan V/VGO/DFO/GF	32
Fish & chips, mushy peas, pickles, tartare sauce, <i>beer battered or grilled</i> GFO	29
Fisherman's catch <i>(see specials board)</i>	MP
Chicken Maryland, chive mash potato, sautéed brussel sprouts, onion & tarragon poulet au jus GF	37
Angus beef burger, cheese, caramelized onions, lettuce, tomato, pickle, aioli, chips medium rare GFO <i>(add bacon 7)</i>	29
Chef's pie, mashed potato, mushy peas, gravy	34
Bangers & mash, Cumberland sausage, caramelised onion & Guinness stout gravy	36

### FROM THE GRILL

#### BEEF CUTS

200g Eye Fillet	58
250g Scotch fillet	56
650g Ribeye	140

#### LARGE FORMAT

620g Chateaubriand	165
Tomahawk	MP

Surf it up | Garlic Prawns \$12

Served with a choice of:

chips **or** triple cooked potatoes | béarnaise | mushroom | peppercorn | red wine jus

#### LARGE FORMAT STEAKS:

choice of three sauces | triple cooked potatoes **or** chips | one side

### SIDES

Chips & gravy VO/DF/GF	15
Triple cooked potatoes, aioli V/VE/DF/GF	16
Rocket, shaved fennel, cucumber, radish, red onion, balsamic olive oil dressing V/VE/DF/GF	17
Heirloom tomato & nectarine salad, tomato vinegar, mint, parsley VG/N/DF/GF	18
Grilled broccolini, lemon oil, hazelnuts & parmesan V/VE/DFO/GF/N	17
Brussel sprouts, bacon lardons & candied pecans DFO/GF/N	18

### DESSERTS

Baked vanilla cheesecake, homemade orange burnt butter ice cream, orange marmalade, citrus shortbread v	18
Chocolate tart, strawberry coulis, fresh strawberry, homemade vanilla ice cream v	17
Stone fruit salad, preserved Perth Hills stone fruit, mascarpone, oat & brown sugar crumb V/VEO/DFO/GFO	16
Selection of ice creams and sorbets V/DFO/GFO	6.5 ea
Cheese plate, pear, East Freemantle honeycomb, quince, crackers V/GFO	1 Cheese 18   3 Cheese 34   5 Cheese 48

Surcharge for all cards will apply

V | vegetarian VO | vegetarian option VE | vegan VEO | vegan option DF | dairy free DFO | dairy free option GF | gluten free GFO | gluten free option N | contains nuts