

OYSTERS

1/2 dozen 26 1 dozen 52
natural GF/DF

Veuve up your oysters with a bottle



*Offer only applies when purchasing oysters

TO START

Fresh bread
confit garlic butter V/VEO/DFO/GFO 3pp

Salt & pepper squid
chorizo, avocado purée,
rocket, chilli, lime DF/GFO 20

Polenta, roasted cherry tomato,
goat curd, basil oil GFO/DFO/VO 18

Scotch egg, mustard, piccalilli 12

Steak tartare
Stirling Ranges eye fillet, Dijon mustard,
shallots, parsley, cornichons,
free range egg yolk, crisp bread DF/GFO 23

La Delizia burrata, pickled candied beetroot,
walnuts, roasted beetroot GF/V/N 19

Jerusalem artichoke velouté
panfried local whiting, parsnip crisps GF/VO 22

Chestnut mushroom, truffle mac n cheese 17

Beef cheek croquettes
smoked tomato jam, parmesan mousse 21



FONI'S TITTLE

2020 **South by South West 'Super Margs'**
magnum from Margaret River \$150

The ladies at South by South West have channelled their inspiration from the Tuscan coast to create their own classic of a Super Tuscan "Super Margs" – half Sangiovese & Cabernet Sauvignon – dense, layered red fruits on blackcurrants and spicy oak.

TO SHARE

Toasted sourdough & french onion dip GFO 17

Covent Garden Market plate
Market selection of seasonal grilled & pickled
vegetables, falafel, mixed nuts & seeds,
olives, V/VEO/DFO/GFO/N 34
Add haloumi 6

Smithfield Market meat board
Chef's selection of deli meats,
house-made piccalilli,
toasted sourdough DFO/GFO 39

Chilli mussels
toasted sourdough DFO/GFO
Small 24 Large 44

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

PUB CLASSICS

Angus beef & bacon burger
high-melt cheese, grilled onions,
dill pickle, lettuce, tomato, mustard aioli,
chips VO/DFO 25

The Mayfair steak sandwich
Margaret River Wagyu rump (cooked medium),
horseradish, cheese sauce, onion jam, rocket 26
Add egg 4 Add bacon 5

Bangers & mash
gourmet pork sausages,
garlic mash, onion gravy GF 27

Fish & chips
pea purée, pickled onions, tartare sauce
beer battered or grilled DF/GFO 29

Chef's pie
garlic mash, pea floater, onion gravy 27
(see daily blackboard)

Wagin smoked duck salad
aspargurus, walnuts, croutons,
shimeji & oyster mushrooms,
balsamic Madeira dressing GFO/DF/VO 34
Add haloumi 6
Haloumi Only 27

FANCY FARE

Amelia Park lamb shoulder for two
duck fat roast potatoes,
peas, honey glazed carrots,
mint sauce, onion gravy DF/GF 75

Pork belly
garlic mash, braised red cabbage,
baked apple, red wine jus DF/GF 38

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

Fisherman's catch
(see daily blackboard)

Eggplant cannelloni
feta, spinach, pine nuts,
roasted zucchini, confit flat mushroom,
pumpkin puree VEO/DFO/GF/N 28

FROM THE GRILL

Buttermilk roasted chicken 1/2 36

200g Eye fillet 48

250g Scotch fillet 49

300g Margaret River Wagyu rump cap 46

400g Rib eye on the bone 58

Served with:
Chips or duck fat potatoes

Béarnaise, onion gravy, red wine jus,
mushroom, peppercorn, horseradish,
Café de Paris

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Large Format Steaks:

620g Chateaubriand 105

1.2kg Dry aged tomahawk 135

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

Approximate weights

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

SIDES

Chips & gravy VO/VEO/DFO/GF 10

Duck fat roast potatoes DFO/GF 12

Garlic mash & gravy VO/GF 12

Honey glazed carrots V/VEO/DF/GF 10

House salad
mixed leaves, radish, fennel,
herb dressing V/VEO/DF/GF 10

Fried brussel sprouts
pork lardons, soubise, hazelnuts,
onion VO/VEO/DFO/GF/N 12



TO FINISH

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

Puff pastry apple tart, candied pecan,
maple syrup v 16

Chocolate fondant, chocolate parfait,
vanilla tuile, hazelnut crumb,
berry compote v 17

Sticky toffee pudding
butterscotch sauce, date puree,
vanilla bean ice-cream v 16

Cheese plate
house-made piccalilli, honeycomb,
apple & raisin chutney, crisps bread GFO/V

1 Cheese 12 3 Cheeses 30 5 Cheeses 45
(please ask your server for today's selection)