

DINING ROOM MENU



**I'M SO HUNGRY
I COULD EAT A HORSE**

TO START

Freshly baked local bread w/ WA EVOO & balsamic vinegar v 3pp

Olives v 7

Oysters natural ½ dozen or dozen GF 22/42

Charcuterie board, piccalilli, toasted sourdough 36
Breasola, Serrano Jamon & Milanese Salami

Trio of dips, harissa, hummus, tzatziki, flatbread v 15

Soup of day 14

Heirloom tomato, buffalo mozzarella, tomato granita, basil, smoked tomato water dressing GF/V 18

Salt & chilli squid, soy & sweet chilli sauce 19

Chicken liver parfait, plum jelly, port-poached pears, brioche 21

Crispy pork belly, rocket, roast apple, grilled peach & grape salad, citrus dressing GF 22

Kingfish carpaccio, red onion, fennel & orange salad, sesame seeds, orange & verjuice reduction GF 24

MAINS

Artichoke, herbs & lemon risotto, mascarpone, sundried tomato pesto v 28

Confit duck leg, warmed new potato, bacon, shallot & parsley salad, duck jus GF 34

Amelia Park roast lamb rump, sweet potato & potato rosti, harissa, mint yoghurt, aubergine & roast garlic strudel, white wine & rosemary jus 38

Cone Bay barramundi, Shark Bay swimmer crab, lemongrass & ginger mash, bok choy, chilli sauce GF 39

The Mayfair lane seasonal salad: Roast red & yellow peppers, grilled courgette, roast cherry tomatoes, rocket & goats cheese, tomato & mustard vinaigrette GF/V 16/24 *Add Grilled Chicken 5*

Thai spiced chicken burger, slaw, sriracha mayo 23

Beer battered fish & chips, tartare sauce, mushy peas 27

Bangers & mash, caramelised onion gravy & onion rings 29

Stirling Ranges Beef by Butterfield – Grass fed, grain finished premium Western Australia beef
Aged selection of steaks, Madeira mushroom ragout, chips or duck fat potatoes, red wine jus GF
(see blackboard)

SIDES

Chips & aioli GF/V 9

Duck fat roast royal blue potatoes 9

Garden salad, house dressing GF/V 8

Tomato & red onion salad, honey mustard dressing GF/V 9

Broccolini, shallot butter GF/V 9

