

## NATURAL OYSTERS

1/2 Dozen 24    1 Dozen 48  
house made tabasco, fresh lemon GF/DF

Veuve up your Oysters with a bottle of

 Veuve Clicquot 99

\*Offer only applies when purchasing oysters

## TO SHARE

Pint of prawns Shark Bay,  
garlic aioli, house made tabasco GF/DF 36

Trio of Dips, crusty bread V/VEO 15

Charcuterie board;  
Mr. Cannubi mortadella, 18 month grain reserve  
Serrano jamón, Basque saucisson, cornichons,  
house made piccalilli, grilled crusty bread DF 38

Market garden plate;  
Marinated Eagle Vale olives, roast pumpkin,  
hummus, feta, peperonata, roasted almonds,  
crusty bread V/VEO/N 30

W.A. Seafood platter;  
Shark Bay king prawns, natural oysters,  
house made tabasco, Baharat spiced squid,  
half shell scallops mornay, clams marinière DF  
Small 38    Large 59  
(1 person)    (2 persons)

## TO START

Crusty bread with house made butter v 3pp

Marinated Eagle Vale olives, chilli, lemon V/GF/DF 8

House made pork pie,  
piccillili & parsley salad DF 16

Baharat spiced squid,  
preserved lemon mayonnaise DF 17

Steak tartare, Stirling Rangers eye fillet, capers,  
Dijon mustard, shallots, parsley, cornichons,  
free range yolk, toasted crusty bread GFO/DF 19

Goats cheese, cheddar & fig Welsh rarebit,  
orange blossom honey v 18

Chicken liver parfait, gin & tonic jelly,  
black sea salt, toasted brioche GFO 18

## SALADS

Mixed leaf, roast pumpkin, broccolini,  
goats cheese, peperonata, puffed rice V/GF 21

Moroccan carrot & chickpea salad, dates,  
roast almond, labneh V/GF/N 19

Wedge salad, crisp iceberg, pancetta,  
heirloom tomatoes, crispy fried shallots,  
blue cheese ranch dressing V/GF 20

Add chicken or chorizo to any salad 6

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

## PUB CLASSICS

Angus beef & bacon burger, high melt cheese,  
beer battered onion rings, McLure pickles, aioli,  
tomato, American mustard & chips DFO 24

Fish n' Chips,  
mushy peas, pickled onion, tartare sauce  
beer battered or grilled GFO 28

Bangers & mash, onion rings,  
caramelised onion gravy 29

Chef's pie of the day, garlic & rosemary  
duck fat potatoes, garden peas & carrots 28  
*(see daily blackboard)*

The Mayfair steak sandwich,  
Stirling Ranges scotch fillet,  
mixed leaf, aioli, tomato, onion mushroom jam,  
three cheese sauce, chips 25  
Add egg 4    Add bacon 5

## FONI'S TIPPLE



2018 Vino Volta 'Nothing wrong with  
Old School' Chenin Blanc, Swan District, WA  
Wine child of Garth Cliff & Kristen McGann. This wine is a  
simple strategy of taking the star variety of the region, from a  
reliable source, ferment it simply and then bottle.  
Thus preserving the bright fruit characters, the acidity,  
the structure with no added complexity.

55

## FANCY FARE

Rotisserie chicken, Paris mash,  
rocket salad, gremolata GF 31

Berkshire pork belly, pork scratchings,  
cannellini bean cassoulet, apple sauce GF/DF 34

Lamb rump, potato & spinach  
croquette, Basque sauce GF/DF 36

Blue Manna crab & Shark Bay prawns,  
angel hair pasta, tomato, basil & chilli salsa DF 32

Falafels, roast pumpkin, feta,  
hummus, nut & seed granola VEO/GF/N 26

Fisherman's catch MP  
*(see daily blackboard)*

## FROM THE GRILL

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

200g Tenderloin 46

250g Scotch Fillet 48

350g Dry aged Sirloin on the bone 49

620g Chateaubriand 99

1kg Tomahawk 115

Approximate weights

**All steaks are served with:**

Chips, Paris mash or duck fat potatoes  
Shiraz wine jus, cream of mushroom,  
green peppercorn or béarnaise sauce

Large format steaks include all of the above



## SIDES

Chips & house made aioli V/VEO/GF/DFO 9

Garlic & rosemary duck fat potatoes GF/DF 9

Broccolini, crispy fried shallots V/VEO/DF 9

Garden peas & carrots V/VEO/GF/DF 9

Garden Salad, house dressing V/VEO/GF/DF 9

Tomato, shallots, feta, parsley salad V/VEO/GF 9

## TO FINISH

Chocolate brownie 5  
Add Ice cream 5 per scoop

Dark chocolate tart, raspberry coulis,  
white chocolate ice cream 16

Granny Smith apple strudel,  
Madagascan vanilla anglaise 16

Chocolate caramel slice &  
peanut butter ice cream N 16

Cheese plate;  
crispbread biscuits, date & walnut paste,  
raisin chutney N 9 per 50g  
*(Please ask your server for today's selection)*

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