

# Classic Hotel Fare



## Bread

Traditional Garlic Bread

6

## Entrees

Freshly Shucked Oysters with Champagne Mignonette Dressing	5 each
Chicken Liver Parfait, Red Currant and Port Wine Jelly with Brioche	25
Traditional Prawn Cocktail, Baby Gem Lettuce and Maria Rosa Sauce	26
Pan Fried Abrolhos Island Scallop, Spring Pea and Salmon Roe	26
Heritage Tomato Tartare, Sourdough Crisp and Black Olive	25
Lobster Bisque en Croute, with Poached Lobster and Brandy Butter	35

## Mayfair Seafood Platter (for two)

Whole Lobster, South Australian King Prawns, Coffin Bay Oysters, Ceviche of Scallops With Accompaniments	200
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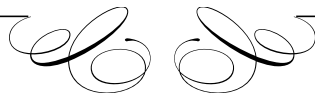
## Main Fare

Ricotta Gnocchi Primavera, Spring Greens, Lemon Butter	36
Roast Gawler River Poussin, Pancetta, Sweetcorn and Sage	38
Beef Wellington, Sauce Bordelaise	45
Blue Swimmer Crab Linguini, Lemon Butter, Parsley and Chilli	38
South Australian King Prawns, Chargrilled with Garlic Butter, Saffron Rice	44
Steamed Coorong Mulloway, Kipfler Potato, Clams, Capers and Lemon	40
Riverine Grain Fed Scotch Fillet Steak 350g, Parish Mash	50

*Choice of Sauce: Béarnaise, Peppercorn, Forestiere or Café de Paris Butter*

## Sides

Triple Cooked Hand Cut Chips	14
Simple Salade, Lemon Vinaigrette	14
Peas and Beans, Lemon and Mint Butter	14



*\*Our culinary team at Mayfair Hotel is happy to cater for dietary requirements. If guests are unable to make their choices from the menu items listed, we would be happy to assist with tailored menu items.*