

Classic Hotel Fare



Bread

Traditional Garlic Bread	6
--------------------------	---

Canapes

The classic appetiser to your dining experience...

<i>Chef's dozen selection</i>	36
Truffle Gougere with Gruyere and Cheddar (3)	10
Beef Steak Tartare with Potato Gaufrette (3)	10
Iberico Jambon, Asparagus Parmesan Tartlet (3)	10
Smoked Salmon Moscovite Cornet, Caviar (3)	10

Chilled Selection

Freshly Shucked Oysters with Champagne Mignonette Dressing	5 each
Traditional Prawn Cocktail, Baby Gem Lettuce and Maria Rosa Sauce	26
Half Shell Scallop Ceviche, Ginger, Pickled Radish and Feta	26
Beef Steak Tartare, Gaufrette Chips, Classic Condiments	26

Iced Seafood Platter (for two)

SA King Prawns, Scampi Crudo, Coffin Bay Oysters, Ceviche of Scallops	110
Enhanced Selection: Seared Tuna Loin, Lobster Tail	160

Entrees

Chicken Liver Parfait, Red Currant and Port Wine Jelly with Brioche	25
Mayfair Caesar Salad, 63°C Egg, Crisp Prosciutto, Reggiano Parmesan Crisp	27
Beetroot and Gin Cured Ocean Trout, Horseradish Cream, Blinis	27
Heritage Tomato Tart Tartin, Goats Curd and Olive Tapenade	27
Wild Abalone, Cauliflower and Vodka Beurre Blanc	29

Soup

Lobster Bisque en Croute, with Poached Lobster and Brandy Butter	35
--	----

*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.

Fish, Shellfish & Crustaceans

Scampi Spaghetti, Smoked Pearls, Parsley, Tomato and Chilli Oil	40
Crispy Skin Ocean Trout, with Nicoise Salad and Confit Potato	40
South Australian King Prawns, Chargrilled with Garlic Butter, Saffron Rice	44
Steamed Mulloway with Kinkawooka Mussel and Braised Leek	44
Lobster, Whisky and Saffron Risotto	46

From the Carving Trolley

Châteaubriand 600g (for two) Bouquetière of Vegetables	96
--	----

Grill

Limestone Coast, Black Angus, Pasture Fed Fillet Mignon, Smoked Bacon, 220g	48
Tweed River, NSW, Black Angus, Pasture Fed Veal Cutlet, 250g	45
Cape Grim, Angus Cross, Pasture Fed Scotch Fillet Steak 350g	50
Gympie, Charolais, 90 Days Grain Fed, Dry Aged Rib Eye on the Bone 400g	54

Choice of Sauce: Béarnaise, Peppercorn, Forestiere or Café de Paris Butter
All our steaks are served medium – rare unless otherwise requested

Main Fare

Beef Wellington, Red Wine Jus	45
Truffle Gnocchi with Tallegio Cream, Walnuts and Pear	40
Duck and Tangerine Pie, Shallots and Cherry Relish	42
Roast Spatchcock Chicken, Herb Stuffing, Celeriac Remoulade	42

Sides

Triple Cooked Hand Cut Chips	14
Butter Lettuce, Chive and Dijon Vinaigrette	14
Apple and Cabbage Slaw	14
Peas and Beans, Lemon and Mint Butter	14



Chef's Signature Share Dishes

Special occasions call for special dishes to share ... our Executive Chef presents a selection.

Mayura Station Wagyu Shepherd's Pie, Paris Mash, with sides (serves 2)	88
Kingfish Tail Saltimbocca, Lemon Butter, with sides (serves 2)	95
Salmon Coulubiach, Butter Puff, Spinach, Crepes, Mushroom Rice, Beurre Blanc, sides (serves 2)	95