

Classic Hotel Fare



Bread

Traditional Garlic Bread	6
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Entrees

Freshly Shucked Oysters with Champagne Mignonette Dressing	5 each
Chicken Liver Parfait, Red Currant-Port Wine Jelly, Pickles, Brioche	25
Traditional Prawn Cocktail, Baby Gem Lettuce, Maria Rosa Sauce	26
Heirloom Tomato Salad, Buffalo Mozzarella, Basil, Dried Olive, Balsamic	25
Pan Fried Abrolhos Island Scallop, Spring Peas, Salmon Roe	26
Classic Lobster Bisque with Poached Lobster, Whipped Mascarpone, Chives	35

Mayfair Seafood Platter (for two)

Whole Lobster, South Australian King Prawns, Natural Coffin Bay Oysters, Ceviche of Scallops, Smoked Salmon, <i>With Accompaniments</i>	200
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Main Fare

Hand-rolled Gnocchi, Wild Mushrooms with Herb Cream, Thyme, Truffle Parmesan	38
Grilled Gawler River Poussin, Prosciutto, Parsnip Puree, Brussels Sprouts	38
Classic Beef Wellington, Paris Mashed Potato, Sauce Bordelaise	45
South Australian King Prawns, Chargrilled with Garlic Butter, Spanish Rice Pilaf	44
Grilled Hiramasa Kingfish, Sauteed Kipfler Potato and Mushrooms, Saffron Butter	42
OBE Hereford Organic Scotch Fillet Steak 350g, Paris Mashed Potato	50
Cape Grim Tomahawk Steak, 1.5 kg for two, Classic Potato Gratin	150
<i>Choice of Sauce: Béarnaise, Peppercorn, Forestiere or Café de Paris Butter</i>	

Sides

Triple Cooked Hand Cut Chips	14
Simple Salad, Lemon Vinaigrette	14
Spring Peas and Beans, Lemon and Mint Butter	14
Classic Potato Gratin	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.*