

# Classic Mayflower Fare

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## *Appetisers*

Coffin Bay Oysters with Blanc de Blanc Mignonette, House Tabasco	6ea
Mayflower Potato Bread, Cultured Butter	5
Two Cheese Goujeres, Truffle Cream	14
Osceitra Caviar Traditional Accompaniments 20g	MP

## *Fruits De Mer - To Share*

½ SA Rock Lobster, 200g Spencer Gulf king prawns, 4 Coffin Bay Oysters 4 Hervey Bay Scallops, 200g Smoked NZ King Salmon	165
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## *Entree*

Warm Heirloom Beetroot Tart, Toasted Walnut, Aged Balsamic, Whipped Feta	27
Abrolhos Island Scallops, lemon Myrtle Butter, Sauce Vierge, Merlot Fingerlime,	31
Glazed quail, Young Corn, Spring Onion Vinaigrette, Guanciaie	30
Lobster Bisque on Croute - Allow 15-20 minutes	34

## *Mains*

Murray Cod, Pickled Mussels, Kohlrabi, Sea Succulents, Dashi Buerre Blanc	48
Mayfair Beef Wellington, Paris Mash Potato, Sauce Bordelaise	56
Wild Mushroom and Mascarpone Cappelletti, Mushroom Duxelle, Porcini Butter	42
Salt Bush Duck Breast, Beetroot puree, Celeriac & Potato Dauphinoise, Quince Jus	48
½ SA Rock Lobster Charcoal Grilled, Saffron Butter, Fragrant Rice	92

## *From the Carvery Trolley - For Two*

1.2Kg Tomahawk on the Bone	160
500gm 36 Degrees South Chateaubriand	95
Served with Choice of Mustards, Béarnaise, Jus	

## *Market*

Bitter Leaves, Pear, Candied Walnuts	14
Crushed Kipfler Potatoes, Fermented Black Garlic	14
Baby Gem, Speck, Peas, Mustard Cream	14

## *Dessert*

Mayflower Dessert Trolley Serving Handcrafted Desserts from Our Pastry Team	17
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## *Cheese*

Stokes Point Tasmanian smoked cheddar, Onkaparinga South Australian triple cream brie, Bleu de Laqueuille FR, Quince paste, assortment of nuts, berries and crisp bread	36
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# Classic Mayflower Fare



## 4 Course Menu

139 Per Person | 199 with Wine Pairings

### Appetisers

Two Cheese Goujeres, Truffle Cream

*MUMM Grand Cordon Champagne / FRA*

### Entrée

Glazed quail, Young Corn, Spring Onion Vinaigrette, Guanciale

*2021 Ashton Hills Chardonnay ADELAIDE HILLS / SA*

### Main Course

Classic Mayflower Beef Wellington, Paris Mash, Sauce Bordelaise

*2021 Penfolds 'Reserve Shiraz' SOUTH AUSTRALIA*

OR

Murray Cod, Pickled Mussels, Kohlrabi, Sea Succulents, Dashi Buerre Blanc

*2020 William Fevre Pettit Chablis FRANCE*

OR

Wild Mushroom and Mascarpone Cappelletti, Mushroom Duxelle, Porcini Butter

*2021 Levantine Hill 'Levant' Pinot Noir YARRA VALLEY / VIC*

### Dessert

Mayflower Dessert Trolley Serving Handcrafted Desserts from Our Pastry Team

*Warres Warrior Finest Reserve DOURO VALLEY / PRT*



15% Surcharge is Applicable on Public Holidays \_\_\_\_\_