

**BREAKFAST****FRUIT AND WELLNESS RANGE**

Mayfair Fruit Salad Seasonal Fruit & Berries mint, yoghurt & Honey (GF)	\$16
Coconut Chia Pudding with tropical fruits (V, GF)	\$16
Smashed Avocado on toast with poached egg, coriander, Truss Tomato	\$24
Bircher Meusli Granny-smith apple, honey, toasted almonds, seasonal fruits	\$18
Fruit Toast Seasonal berries, strawberry jam and cream	\$16

**HOT SELECTION**

Classic Florentine Poached Eggs Organic toast, spinach, hollandaise and truss tomato	\$25
Belgium Waffles Strawberry and blueberry salad with chantilly cream	\$19
Poached, Fried or Scrambled Eggs Served on organic sourdough with bacon	\$16
Big Breakfast Two fried eggs on organic sourdough, roast tomato, hashbrown, pork chipolatas, bacon	\$25
Smoked Salmon on Organic Sourdough With marscapone, capers, red onion, rocket	\$25
Swiss Brown Mushrooms on Organic Sourdough With olive tapenade, rocket, parmesan shavings	\$25

**ALL DAY MENU FROM 11AM TO 9AM****Small Plates**

Coffin Bay Oysters, Cucumber, Shallot, Chilli (2)	\$12
Whipped Ricotta, Hot Honey, Grilled Focaccia	\$16
Cure Ocean Trout, Avocado, Coriander, Daikon	\$24
Beef Tartare, Caper, Egg Yolk, Potato Crisps	\$24
Salumi Plates, Smoked Almonds & House Pickles	\$22

**With Fries**

Mayfair Club Sandwich, Avocado, Bacon, Chicken, Iceberg	\$28
The Den Wagyu Cheeseburger, Onion Ring, Burger Sauce	\$30
Fried Chicken, Vadouvan, Butter Lettuce, Turkish Bread	\$30

**Salads**

Classic Caesar Salad, Chicken, Prosciutto, Parmesan, Crouton	\$28
Nicoise Salad, Tuna, Olives, Green Beans, Egg, Tomato, Potato	\$28

**Large Plates**

Crumbed Whiting, Cabbage Slaw, Sesame, Lemon Aioli	\$38
Pork & Veal Meatballs, Sugo, Gorgonzola, Pickled Fennel, Grilled Focaccia	\$28
Calamari Fritti, Tartare Sauce, Lemon, Mixed Leaves	\$24
Rigatoni, Pesto, Zucchini, Persian Feta, Pine Nut	\$28
Steak Frites, Peppercorn Sauce	
- Sirloin –	\$42
- Scotch –	\$48
- Tenderloin –	\$55

**Sides**

Fries, Truffle, Parmesan	\$15
Grilled Broccolini, Romesco, Toasted Seeds	\$16
Dressed Leaves, Buckwheat, Radish, Apple, Green Beans	\$14

**Dessert & Cheese**

Sticky Date Pudding	\$16
Warm Chocolate Fondant	\$16
Selection of Gelista Gelati	\$16

**Cheese**

A Choice Of 3 Artisan Cheese, Condiments & Lavosh	2 Cheese \$25	3 Cheese \$36
Brie de Nangis – French Brie, Soft, White Mould		
Shropshire Blue – English Blue Cheese, Crumbly		
Monforte – Adelaide Hills Cheese, Section28, Made With Raw Milk		

**OVERNIGHT 9PM ONWARDS**

Margherita Pizza, Fior de Latte, Sundried Tomato, Basil	\$28
Wonton Soup .....	
Daily Curry, Rice, Mango Chutney	\$35
Salumi Plate, Smoked Almonds & House Pickles	\$22
Fries, Aioli & Ketchup	\$15
Sticky Date Pudding	\$16
Warm Chocolate Fondant	\$16
Selection of Gelista Gelati	\$16

**Cheese**

A Choice Of 3 Artisan Cheese, Condiments & Lavosh	2 Cheese \$25	3 Cheese \$36
Brie de Nangis – French Brie, Soft, White Mould		
Shropshire Blue – English Blue Cheese, Crumbly		
Monforte – Adelaide Hills Cheese, Section28, Made With Raw Milk		