

The Mayflower a la Carte



Appetisers

Champagne & Caviar Trolley	bump	\$45
Coffin Bay Oysters, Granny Smith Apple & Cucumber Mignonette	each	\$6
	½ Doz.	\$32

Designed with two in mind...

Our Focaccia, Whipped Butter	\$8
Truffle & Comte Gougeres	\$14
Bouquet Of Vegetables & Herbs With Whipped Sesame	\$14
Jamon, Potato Galette, Black Garlic	\$16

Entree

Roast Quail, Confit Leg, Sweet & Sour Plum, Native Pepper, Sorrel	\$29
Leeks Vinaigrette, Gribiche, Hazelnut, Nasturtium	\$27
Blue Swimmer Crab, Almond Gazpacho, Grapes, Chilli, Tarragon	\$34
Olive Oil Poached Ocean Trout, Lemon, Ricotta, Roe	\$34

Mains

Chicken Presse, Asparagus, Mushroom, Supreme Sauce	\$39
Fricassee "Fruit De La Mer", Costal Herbs, Champagne Veloute	\$42
Vol Au Vent Of Confit Tomato, Buffalo Curd, Olive, Lovage	\$34
Grilled Lamb Rump, Zucchini, Basil, Pine Nut, Burnt Eggplant	\$44

Carved In The Room

Mayflower Beef Wellington For Two	\$115
Paris Mash, Glazed Carrots & Asparagus	
Bone Marrow Bordelaise Sauce	

Sides

Roast Kipfler Potato, Aioli, Salt & Vinegar Saltbush	\$14
Dressed Leaves, Buckwheat, Radish, Apple, Green Beans	\$12
Grilled Brocollini, Romesco, Toasted Seeds	\$16

Dessert

½ Doz. Mayfair Honey Madelines, Sheep Yoghurt (Baked Fresh, Allow 20 Minutes)	\$21
Handcrafted Desserts From The Mayflower Dessert Trolley	\$15

Cheese

Artisanal Cheese, Condiments, Crisp Breads, Mayfair Honey	2 Cheese \$25	or	3 Cheese \$36
---	---------------	----	---------------

The Mayflower Degustation



\$125 Per Person | \$199 with Wine Pairings

Appetisers

Truffle & Comte Gougere
Bouquet Of Vegetables & Herbs With Whipped Sesame

Entrée

Blue Swimmer Crab, Almond Gazpacho, Grapes, Chilli, Tarragon

Intermediate

Roast Quail, Confit Leg, Sweet & Sour Plum, Native Pepper, Sorrel

Main Course - Choice

Chicken Presse, Asparagus, Mushroom, Supreme Sauce
Fricassee "Fruit De La Mer", Fine Herbs, Champagne Veloute
Rump Of Lamb, Zucchini, Basil, Pine Nut, Burnt Eggplant

Or

Mayflower Beef Wellington For Two

Supplement \$10pp

Carved In The Room

Paris Mash, Glazed Carrots, Asparagus
Bone Marrow Bordelaise Sauce

Dessert

Handcrafted Desserts From The Mayflower Dessert Trolley



15% Surcharge is Applicable on Public Holidays _____