

THE DEN

ENTREE

Skala sourdough, cultured butter • 8

Kangaroo Island smoked olives • 13

Smoky bay oyster, mignonette, lemon, chilli sauce • 6/35/60

Pumpkin hummus, vadouvan, macadamia, grilled flatbread • 16

Stracciatella, persimmon, pepita, saffron • 24

Salumi, prosciutto di Parma, borgo salumi - mortadella, soppressa, finnocina, pickles • 30

Duck liver parfait, brioche, pickled cherry, campari jelly • 26

PASTA

Rigatoni, zucchini, pesto, ricotta salata, pine nut • 35

Pappardelle, wild boar ragu, chilli, pecorino romano, hazelnut • 38

Squid ink spaghetti, calamari, bottarga, salmon roe • 40

Fazzoletti, wild mushroom, parmesan, rosemary • 35

MAIN

Chickpea battered baby barramundi, triple cooked chips, remoulade • 32

300g Riverina porterhouse, celeriac, bordelaise sauce • 48

Wagyu burger, american cheese, beerenburg burger relish, triple cooked chips • 30

Caesar salad, grilled chicken, prosciutto, parmesan, croutons, white anchovies • 30

Pork cotoletta, romesco sauce, pecorino, capers, salad leaves • 46

SIDE

Triple cooked hand cut chips, truffle mayonnaise • 15

Oak, butter, mignonette lettuces & radicchio leaves vinaigrette • 12

Heirloom carrots, labneh, preserved lemon, dill • 16

Roast potatoes, confit garlic & garden herbs • 14

DESSERT

Mayfair's signature handcrafted sweets • 15

Selection from our display cabinet

Coffee & dessert pairing • 17

Selection from our display cabinet & choice of vittoria coffee

Cheese platter • 38

Artisan cheeses, apple, quince, piccalilli, muscatel, lavosh

We take your allergy and dietary requirements seriously. Please advise your needs at the time and our kitchen team will do their best to accommodate.

15% surcharge applies on public holidays.