

# THE MAYFLOWER

<b>bread with shio butter v</b>	8	<b>crab eggs fried rice vo</b>	26	
		bonito flakes, chili oil		
<b>cured salmon tataki gf, df</b>	16	<b>bone marrow and wagyu bolognese dfo</b>	40	
seaweed salad, orange curd		pappardelle, wagyu bolognese		
<b>wagyu beef tartare gfo</b>	26	<b>lobster spaghetti</b>	59	french fries v, df 8
caramelised plum, capers, yolk, brioche		laksa sugo sauce, cherry tomato, tempura lobster and scallops		burnt buttered broccollini v, gf, dfo 12
<b>garden medley v, dfo, gfo</b>	21	<b>vodka rigatoni v</b>	26	baby gem lettuce v, df, gf 11
mixed leaves, radish, asparagus, roasted nuts, beans, cherry tomato, sesame dressing		cherry tomato sauce, parmesan, basil, chilli		tomato salad v, df, gf 12
<b>brazilian burrata v, gf</b>	23	<b>xo prawn mafaldine dfo</b>	36	
grilled cinnamon pineapple, burrata		grilled xo prawn, lemon pangrattato		matcha brulee v, gfo 14
				chocolate bread butter pudding v 16
				pineapple soft serve v 13
<b>miso oyster mushrooms v</b>	16	<b>guinness short ribs gf</b>	32	
mushroom butter, lemon		12 hr braised, ribs stock, gremolata		
<b>chicken wings df</b>	12	<b>ny striploin gf, dfo</b>	38	kids
sambal glaze, umami salt, mayo		200g, parsnip puree, red wine jus		nuggets and chips 12
<b>tempura squid df</b>	18	<b>rump wagyu cap</b>	46	kids cheese burger 15
romesco sauce, lime		350g sous vide med rare, cognac champignon sauce		wagyu bolognese pasta 18
<b>kingfish collar</b>	19	<b>pork cotoletta</b>	32	
dashi bearnaise, lemon dukah		laksa asparagus, yuzu mayo, green pea crumb, pork jus		
<b>sambal king prawns dfo</b>	23	<b>goldband snapper gf, dfo</b>	42	
salted egg crumb, avruga, sambal oil		cherry sauteed ebi cabbage, carrots, asparagus, crispy lentils, dashi bearnaise		
<b>wagyu burger</b>	28			
wagyu patty, bacon mac and cheese melt, mixed leaves, tomato, tonkatsu mayo, fries				