

THE MAYFLOWER

bread with shio butter v	8	crab eggs fried rice vo	26		
		bonito flakes, chilli oil			
purple cured salmon gf, df	16	bone marrow and wagyu bolognese dfo	38		
olive oil, orange curd		pappardelle, wagyu bolognese			
wagyu beef tartare gfo	26	lobster spaghetti	59	french fries v, df	8
caramelised plum, capers, yolk, brioche		laksa sugo sauce, cherry tomato, tempura lobster and scallops		burnt buttered broccolini v, gf, dfo	12
brazilian burrata v, gf	25	vodka rigatoni v	26	baby gem lettuce v, df, gf	11
grilled cinnamon pineapple, burrata		cherry tomato sauce, parmesan, basil, chilli		rocket salad v, df, gf	10
				garden medley v, dfo, gfo	18
miso oyster mushrooms v	16			matcha brulee v, gfo	14
mushroom butter, lemon		guinness short ribs gf	38	chocolate bread butter pudding v	16
tempura lobster and scallops	42	12 hr braised, parsnip puree, ribs stock, gremolata		pineapple soft serve v	13
yuzu koshou mayo		steak frites gf	36		
salt and pepper squid df	18	200g ny striploin, red wine jus, chips		kids	
romesco sauce, lime		rump wagyu cap	52	nuggets and chips	12
kingfish collar	19	350g sous vide med rare, cognac champignon sauce		kids cheese burger	15
chilli oil, mayo		pork cutlet	32	wagyu bolognese pasta	18
sambal king prawns dfo	32	250g panko crumbed cutlet, asparagus, yuzu mayo, green pea crumb, pork jus			
salted egg crumbs, avruga, sambal oil		goldband snapper gf, dfo	42		
double smash burger	28	cherry sauteed ebi cabbage, carrots, asparagus, crispy lentils, dashi bearnaise			
wagyu patty, american cheese, pickle, plum relish, mayo, chips					