

FREMANTLE

BAR & KITCHEN

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FREMANTLE BAR & KITCHEN HAS BEEN INSPIRED BY THE HISTORY OF THE DOCKS THAT SURROUND IT. DRAWING ON THE INFLUENCES FROM ITS LONGSTANDING TRADING PARTNER, AUSTRALIA.

A hugely diverse population and trade links with Australia create some amazing culinary combinations. From the Mediterranean, Middle East, Asia and South America, Fremantle Bar & Kitchen brings a sense of adventure and innovation through our food and drink menus, big punchy flavours, a wealth of colour, textures and contrasts.

A menu to accompany a drink, a friend or a group. Unwind, meet up or celebrate. Open from breakfast to dinner.

KITCHEN CLOSED 16.00 TO 17.00
SMALL PLATE MENU AVAILABLE ONLY

Please note that Fremantle Bar & Kitchen is cashless. We only accept card payments

BREAKFAST

(SERVED TILL 2PM)

GREEN BREAKFAST BOWL (V) 11.50
ramen egg, quinoa, avocado, kale, pumpkin seeds, broccolini, wild grains

SMASHED AVOCADO AND SMOKED SALMON 13.50
with poached egg, herbs, tomato on sourdough

SCRAMBLED EGGS WITH PANCETTA AND TOGARASHI 9.50
gouchujang dulce, buttered sourdough

FREMANTLE STREET TOAST 9.00
griddled sourdough sandwich with shredded carrot, cabbage, spring onion, egg, ham, kewpie and sriracha

OLD FASHIONED 10.50
fried eggs, bacon, sausage, cheddar, kimchi mayo, brioche

BIG DOCK (AVAILABLE AS VEGETARIAN) 12.50
two eggs, sourdough, herb mushrooms, tomato, pork sausage, streaky bacon, hash brown

SMALL PLATES

(FROM MIDDAY)

MEZZE PLATTER | TO SHARE 28.00
olives, feta, stuffed vine leaves, flat bread, muhammara, spicy corn rib & chorizo

TEMPURA PRAWNS 7.50
sweet and sour sauce

GOCHUJANG GLAZED CHICKEN SKEWERS 7.50

SWEETCORN & PEA FRITTER (VG) 5.50
red pepper, mint and cucumber sauce

MINI LAMB KOFTAS 7.50
tahini lemon yogurt, pomegranate and parsley

PORTOBELLO MUSHROOM BENEDICT (V) 11.00
roasted portobello, poached eggs, wasabi and lime hollandaise, served on a toasted muffin

SMOKED SALMON BENEDICT 12.00
smoked salmon, poached eggs, wasabi and lime hollandaise, served on a toasted muffin

FLAMING BREAKFAST 9.00
chorizo lima beans, poached egg, feta, spinach, pico de gallo, flat bread

BUTTERMILK PANCAKES AND APPLE CINNAMON (V) 7.00
ginger cheesecake cream, maple syrup

POACHED PEAR AND BLUEBERRY FRENCH TOAST (V) 8.50
cashew and almond cream, pecan crumble, maple syrup

ADD ONS 3.50
semi roasted tomatoes, herb mushrooms, two poached or fried eggs, cold smoked salmon, streaky bacon, half avocado, free range london banger, honey & chill seared halloumi

STUFFED VINE LEAVES (V) 7.50
muhammara

CARAMELISED PORK BELLY 7.50
cucumber and jalapeno relish

POTATO ROSTI 8.50
hot smoked salmon, horseradish cream

SPICED CORN RIBS (V) 6.00
chipotle mayo

THE MAIN PART

(FROM MIDDAY)

BRAISED & GRILLED OCTOPUS 18.50
squid ink mash, saffron aioli, crispy kale, nam phrik

MONKFISH, COCONUT AND FENUGREEK POTATO 19.50
salmon pearls, basil sour, tomato, peas, pine nuts, coriander, chilli

SPICED SALMON 18.50
sesame miso, mango, cauliflower fried rice, mangetout, roasted pepper, corn

SQUASH AND SAGE TAGLIATELLE (V) 14.50
alfredo sauce, kale, pumpkin seeds, panko gremolata

THAI SOBA NOODLE SALAD (VG) 14.50
red cabbage, carrot, pepper, daikon, chilli, basil & coriander, sprouts

SHIITAKE MUSHROOM DRY FRYED NOODLES (VG) 16.50
broccoli, scallion, daikon, courgette, carrot, sesame, dulce

PORK BELLY - SLOW COOKED & CRISPY 19.50
lima beans, chorizo, baby onion, spinach, gochujang miso

LAMB LOIN 24.00
napa cabbage, buckwheat, shredded carrot, egg, chickpea puree, green apple

MISO & LEMON AUBERGINE (V) 16.00
muhammara, feta, curry spiced chickpeas, pomegranate

ON THE SIDE

CHICKEN SALT FRIES 4.00

MISO CAULIFLOWER RICE 4.00

LIMA BEANS & CRUNCHY CHILI 4.00

WARM FLAT BREAD 4.00

KALE WITH PANKO GREMOLATA 4.00

GRILLS

RIB EYE 10oz 36.00

BAVETTE 8oz 17.50

both served with chicken salt chips/fries, watercress and sauce of choice: szechuan crunch, green thai, gouchujang and dulce butter

CHAR SIU CHICKEN BREAST 18.50

cashew and almond cream miso, ginger sautéed bok choy, crispy fried onions

SANDWICHES & FLAT BREAD

(SERVED WITH FRIES)

HALLOUMI BURGER (V) 17.00

roasted peppers, rocket, avocado, sweet potato

MEDIUM RARE BBQ STEAK FLATBREAD 18.00

bourbon chipotle, tomato salsa, szechun crunch

CHICKEN KATSU SANDO 14.50

pickled shallots, peppers and thai basil chilli jam

THE OG FREMANTLE BURGER 16.50

lettuce, tomato, pickles, caramelised onion, double cheddar, kimchi mayo, aioli, crispy smoked bacon, fried egg

SHREDDED CHICKEN FLAT BREAD 14.50

herbed yogurt, chimichurri, red onion, pickled cabbage



All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

V-Vegetarian | VG-Vegan
Please advise your server of any allergies or dietary requirements. While most of our dishes can be altered to be gluten, lactose and nut free please be aware that our kitchen handles ingredients that contain these allergens. Adults need around 2,000 Kcal a day.

For additional information about allergens, please scan the QR code above.

