

FREMANTLE

BAR & KITCHEN

WWW.FREMANTLEBARANDKITCHEN.COM
@FREMANTLE_BAR_KITCHEN ON INSTAGRAM
@FREMANTLEBARANDKITCHEN ON FACEBOOK

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, texture and
contrasts.

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

KITCHEN IS CLOSED 16.00 TO 17.00
SMALL PLATE MENU AVAILABLE ONLY

Please note that Fremantle Bar &
Kitchen is Cashless. We only accept
Card payment

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

BREAKFAST

(SERVED UNTIL 2PM)

AUSSIE CURED SALMON POKE BOWL 14.50
smashed avocado, wild grains, cucumber, pink
ginger, edamame, carrot, poached egg, mango,
lime wasabi dressing - **vegan alternative available**

GRILLED CHORIZO & FLATBREAD 12.50
lemon herb garlic yogurt, fried eggs, rocket,
chilli oil, crispy onion

SMOKED SALMON 14.50
smashed avocado, poached eggs, nigella seed,
sourdough

BIG DOCK 14.00
hash brown, tomato, streaky bacon,
mushrooms, pork sausage, fried eggs, charred
sourdough - **vegeterian alternative with tofu
bacon & vegeterian sausage**

FIGS & LEMON RICOTTA PESTO 12.50
hazelnut, balsamic, charred sourdough,
prosciutto

SMALL PLATES

(FROM MIDDAY)

FREMANTLE MEZZE | TO SHARE 28.50
Thai romesco, lime sour cream, baba ganoush,
panko halloumi, chorizo, padron peppers,
olives, flatbread

BUTTERMILK GOCHUJANG CHICKEN 7.50
sesame, green onion

PADRON PEPPER VG 7.00
sweet & smokey green peppers, extra virgin
olive oil, salt flakes

KATAIFI PRAWNS 8.50
thai romesco

**VANILLA GREEK YOGURT &
HONEYCOMB GRANOLA V** 11.50
caramelised banana, walnuts,seasonal fruits,
nutella, poppy seeds

POACHED PEAR & BLUEBERRY V 10.50
caramelised brioche, cashew cream, pecan
crumble, maple syrup

BUTTERMILK PANCAKES V 8.00
garden berries, matcha cheesecake cream,
wild honey

BURRATA TOAST V 11.50
thyme caramelised apple, cress, dukkah, stone
baked bloomer

EGGS BENEDICT 13.00
smoked salmon or ham or roasted garlic
portobello mushrooms, muffin, hollandaise

ADD ONS £3.50
semi-roasted tomatoes, herb mushrooms, two
poached or fried eggs, half avocado, honey
& chilli seared halloumi, baked beans, hash
brown, grilled chorizo

FALAFEL VG 7.50
baba ganoush

MINI LAMB KOFTA 8.00
tahini lemon yogurt, parsley

GRILLED CHORIZO 7.00
adobo sauce, sour cream

SWEET POTATO & SALMON FRITTER 8.50
safron kewpie

PANKO HALLOUMI CHIPS V 8.00
honey sriracha

THE MAINS

(FROM MIDDAY)

OCTOPUS - BRAISED & GRILLED 17.50
orange sweet potato, fennel & cucumber citrus

ROASTED STONE BASS 19.00
thai romesco hazelnut sauce, spiced lima bean,
charred green onion , broccoli , yellow carrot

**SPICED SALMON &
CAULIFLOWER COUSCOUS** 18.50
sesame miso, mango, mangetout, sweetcorn,
roasted pepper, basil, lime

PORK BELLY - SLOW COOKED & CRISPY 20.00
edamame, chorizo, spinach, gochujang miso,
shallot

**MISO & LEMONGRASS
AUBERGINE STEAK VG** 16.00
carrot & apple slaw, herbs, soba noodles,
sesame, chilli

POKE BOWL VG 14.50
avocado, cucumber, radishes, carrot, mango,
edamame, cabbage, pink ginger, spiced tofu,
wild rice, lime wasabi sauce

SEARED AHI TUNA STEAK 21.00
lemon & herb labneh, snow peas, chilli, mango,
charred asparagus, aleppo, avocado

SHIITAKE MUSHROOM RAMEN VG 16.50
broccoli, green onion, courgette, chilli, sesame,
crispy carrot, coriander

VIETNAMESE SHREDDED CHICKEN SALAD 17.50
cabbage, carrot, peanuts, pepper, mint,
coriander, pickled shallots

LINGUINE WITH LEMON GARLIC SAUCE V 16.00
basil, spinach, courgette, asparagus, parmesan,
chilli

GRILLS

RIB EYE 8oz 32.50
served with fries and your choice of sauces: thai
green, szechuan crunch, gochujang garlic butter

BAVETTE 8oz 21.50
served with fries and your choice of sauces: thai
green, szechuan crunch, gochujang garlic butter

CHAR SIU CHICKEN BREAST 19.50
cashew lime creme, pak choy, soft egg,
crispy onion

FLAT BREAD

(SERVED WITH FRIES)

CHICKEN SHAWARMA 18.00
spiced yogurt, freekeh, pickled onion

CHIPOTLE SMOKED BRISKET 19.00
guacamole, sour cream, picko de gallo, lime

CHAR SIU PORK BELLY 19.00
jalapeno, street slaw, mango, peanuts, green
goddess

MEDITERRANEAN VEGETABLES V 16.00
lemon ricotta, balsamic, rocket, olives,
cherry tomatoes

BURGERS

(SERVED WITH FRIES)

HALLOUMI & SWEET CHILLI JAM BURGER V 18.50
cucumber, shredded carrot, spinach, sesame,
ginger dressing, kewpie

THE O.G. FREMANTLE BEEF BURGER 18.50
kimchi mayo, tomato, lettuce, pickles, bbq
sauce, smoked bacon, cheddar, fried egg

ON THE SIDE

CHICKEN SALT SKIN ON CHIPS 4.50
STEM BROCCOLI MINT SAMBAL 4.50
LIMA BEANS CHILLI 4.50

WARM FLATBREAD 3.00
SPICED SWEET POTATO 4.50
SESAME MISO EDAMAME 4.50

V - Vegeterian | **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.

