

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 FROM 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.



Enjoy a little extra, every time. Subscribe to receive 15% off each visit.



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

FREMANTLE BAR & KITCHEN

BREAKFAST (SERVED UNTIL 2PM)

ROYAL BIG DOCK * 14.50
 hash brown, tomato, smoked streaky bacon, fried eggs, herbed mushrooms, Cumberland sausage, sourdough

CHORIZO & FRIED EGGS FLATBREAD * 15.00
 whipped feta & herbs, rocket, kalamata olives, chilli oil, crispy onion

SAVOURY HASH * 11.00
 onion, peppers, mushroom, sweet potato, bacon, sausage, fried egg, sriracha, garlic flatbread

BREKKY SANDO 11.50
 smashed hash brown, folded cheese omelette, bacon, smashed avocado, sriracha mayo

SPELT & BEETROOT TOAST VG 14.00
 avocado green goddess, pickled onion, spinach, tomato, mushroom pancetta

* - vegetarian alternative available

SMALL PLATES (FROM MIDDAY)

FREMANTLE MEZZE | TO SHARE 29.00
 create your own mezze with your choice of any four small plates

MARINATED OLIVES V 8.50
 kalamata & kalkidiki olives, garlic, chillies, herbs

POTATO PAVE 8.50
 bacon jam, chives sour cream, pecorino

PRAWN SPRING ROLL 8.50
 creamy prawn wrapped in feuille de brick, fennel mayo

CHICKPEAS FALAFEL VG 8.50
 tahini sauce

CHILLI CRISPY TOFU V 8.00
 ginger, garlic, sesame, green onion, chilli sauce

FLUFFY PANCAKES V 11.50
 blueberries, maple syrup, lemon curd, ricotta

GRANOLA YOGURT BOWL V 12.00
 fresh fruit salad, maple syrup, mint, lemon greek yogurt, pistachios, chopped chocolate

GREEN VEGGIE EGGS BENNY V 11.00
 asparagus, wild arugula, goat cheese, fava beans, sourdough, Hollandaise

EGGS BENNY RED MISO PULLED HAM 12.00
 "low & slow" cooked bone in ham, julienne fries, sourdough, Hollandaise

EGGS AVO SMOKED SALMON 16.00
 toasted croissant, poached eggs, beetroot hummus, feta, chipotle mayo, dukkah

GRILLED CHORIZO SAUSAGES 9.50
 adobo chilli mayo

HALLOUMI & COURGETTE FRITTERS V 9.50
 jalapeno & cucumber relish

MANCHURIAN VG 9.00
 vegetables ball shaped fritter, sweet chilli sauce

CHAR SIU PORK BELLY 8.50
 crispy leek & cucumber

GOCHUJANG CHICKEN 9.50
 sesame

MAINS (FROM MIDDAY)

OCTOPUS TEMPURA FREGOTTO 19.50
 pepper, grilled sweetcorn, asparagus, parmesan, mascarpone, chilli crunch

THAI RED FISH CURRY 21.00
 monkfish, mussels, prawn & salmon, bean sprouts, sugar snaps, chilli, basil in fragrant thai coconut curry & rosemary garlic flatbread

AUBERGINE "SCHNITTY" VG 18.00
 creamy coriander & lime butter bean hummus, sauteed spinach & tomato, sauce vierge

CRISPY PORK BELLY 23.50
 spinach, chorizo, potatoes, gochujang miso sauce

LEMON RICOTTA LINGUINE V 18.00
 asparagus, spinach, basil, sun dried tomato, parmesan

ROASTED SALMON 20.00
 miso & sweetcorn cream, lemongrass sambal, fennel, fine beans, sugar snap, mango, basil

PULLED MISO BRISKET YORKSHIRE PUDDING 21.00
 chipotle chilli, radishes, pak choy, potatoes

PRAWN UDON NOODLE BOWL 19.50
 pak choy, green onion, shiitake, egg, chilli, coriander, sesame, carrot

MUSHROOM SHAWARMA V 18.00
 sumac yogurt, pickled cabbage, avocado green goddess, fresh herbs, tomato, tahini sauce

CHICKEN KATSU BOWL 19.00
 carrot, cucumber, pink ginger, fava beans, mango, wild rice, crispy onion, honey sesame chilli

LAMB KOFTA 17.00
 baby gem, carrot, cucumber, sundried tomato, herbs, pickled onion, spiced yogurt

GRILL & BURGER

BAVETTE 10oz 32.50
 Served with smoked sambal, grilled caesar romaine, garlic parsley roasted potatoes

PANKO HALLOUMI BURGER & SWEET CHILLI JAM V 18.00
 cucumber, shredded carrot, kewpie, beetroot hummus, rocket, sriracha

THE FREMANTLE BURGER 19.50
 kimchi mayo, tomato, lettuce, pickles, bbq sauce, smoked bacon, cheddar, fried egg

JERK STYLE CHICKEN BURGER 19.00
 roasted red pepper slaw, greek yogurt, maple syrup

SIDES

CREOLE SPICED SKIN ON FRIES 5.00

SWEET POTATO PARMESAN TOGARASHI 4.50

STEM BROCCOLI LEMONGRASS SAMBAL 3.50

GRILLED ASPARAGUS & TAHINI SAUCE 5.00

FREMANTLE CAESAR 4.50

GARLIC ROSEMARY FLATBREAD 5.00

HOMEMADE SAUCES: 5.00
 smoked sambal, chilli crunch, spiced yogurt, jalapeno cucumber relish

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.

