

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 * 15.00
hash brown, tomato, smoked streaky bacon, fried eggs, herbed mushrooms, pork sausage, sourdough

CHORIZO & FRIED EGGS * 15.00
tomato crudo, chilli oil, green onion, honey yogurt, cheddar, wild rocket, sourdough

MISO PULLED HAM & WOK FRIED CAULIFLOWER RICE 15.00
“low & slow” cooked bone-in hamhock, yuzu, edamame, carrot, broccoli, fried egg

GREEN VEGGIE EGGS V 12.50
grilled goat cheese, crushed peas, edamame, rocket, sourdough, avocado cream

BREKKY SANDO * 12.50
smashed hash brown, folded cheese omelette, rocket, smoked streaky bacon, BBQ mayo

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

SMALL PLATES (FROM MIDDAY)

FREMANTLE MEZZE | TO SHARE 30.00
create your own mezze with your choice of any four small plates

SPICY CRAB SALAD 13.00
fried rice paper puffs & nori

POTATO PAVE 8.50
bacon jam, pecorino

CHAR SIU PORK BELLY 9.50
daikon & cucumber

PRAWN SPRING ROLL 9.00
kimchi, marie rose

GRILLED CHORIZO SAUSAGES 9.50
adobo chilli mayo

SAVOURY HASH * 11.50
onion, peppers, kale, sweet potato, bacon, sausage, fried egg, sriracha, garlic flatbread

FLUFFY PANCAKES V 12.00
spiced poached pear, vanilla ricotta, pecan nuts, maple syrup

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

TOFU SCRAMBLED ON BEETROOT & SPELT TOAST VG 14.50
madras style tofu scramble, spinach, tomato, chilli, avocado

FREMANTLE B&B PUDDING 12.00
decadent croissant pudding with vanilla & cinnamon, chocolate, hazelnut butter, vanilla ice cream

* - vegetarian alternative available

HALLOUMI & COURGETTE FRITTERS V 10.00
jalapeno & cucumber relish

FETA & KATAIFI 9.00
hot honey, pistachio, cayenne

CITRUS CURED SALMON GRAVLAX 9.50
coconut cream, fermented chilli, dukkah, basil oil

SESAME MISO CHICKEN 9.50
broccoli, peppers

TOFU MANCHURIAN VG 9.00
ginger, garlic, sesame, pepper & green onion in sweet chilli sauce

MAINS (FROM MIDDAY)

MASSAMAN BRAISED BEEF SHORT RIB 25.00
potatoes, lotus root, sambal matah, peanuts

ROASTED SALMON 21.00
crushed peas, lemongrass sambal, fennel, fine beans, mango, basil, ginger

BRAISED TOFU KING OYSTER MUSHROOM VG 18.00
sweetcorn, green onion, pepper, carrot, harissa roasted cauliflower

GOCHUJANG PORK BELLY & KIMCHI HISPI 23.50
chorizo, potatoes, pearl onion

THAI RED COCONUT FISH CURRY 21.00
market fish, daikon, pak choy, chilli, basil, crispy rice crackers

MISO AUBERGINE & SOBA NOODLES VG 19.00
broccoli, spinach, buckwheat, chilli, coriander, togarashi

GRILLED OCTOPUS & DRY CURED SAUSAGE 19.50
fregola in prawn bisque, courgette, roasted peppers, basil, chilli crunch

CHICKEN KATSU BOWL 19.50
carrot, cucumber, pink ginger, edamame, mango, sweet potato, peanuts, pickled red cabbage

PRAWN UDON & TOASTED NORI 19.50
green onion, shiitake, fried egg, chilli, coriander, sesame, carrot, pak choy

LAMB KOFTA & SPICED GREEK YOGURT 17.50
green peas hummus, cucumber, carrot, feta, tomato, pomegranate, kalamata olives, dukkah

RIGATONI AKA MAC & CHEESE V 17.00
roasted butternut squash, garlic, kale, gruyere & cheddar, pepitas, sage

SANDWICHES

all served with skin-on fries

HALLOUMI CHILLI JAM OPEN SANDWICH V 18.00
beetroot hummus, fava beans, mung bean sprouts, coconut yogurt

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

JERK CHICKEN BURGER 19.00
carrot, cabbage, green onion, creamed feta, jerk mayo

FRENCH ONION & PULLED CHIPOTLE BRISKET & CHEESE SANDO 19.00
pickles, gruyere

GRILL

all served with skin-on fries & sauce of your choice: chimichurri or Fremantle spiced butter

8oz VEAL ESCALOPE 29.00

8oz PORK ESCALOPE 23.00

8oz SIRLOIN STEAK 32.00

HALF CHICKEN 23.00
with sweet chilli lemon garlic sauce

SIDES

“CREOLE” SKIN-ON FRIES 5.00

SWEET POTATO 5.00
parmesan & togarashi

STEM BROCCOLI 4.50
lemongrass sambal & peanuts

SPICED GRILLED COURGETTE SPEARS 4.50
coconut cream

FREMANTLE CAESAR SALAD 4.50

ROSEMARY & GARLIC FLATBREAD 5.00

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.

