

FREMANTLE

BAR & KITCHEN

SMALL PLATES

POTATO PAVE

bacon jam, pecorino

PRAWN SPRING ROLL

kimchi, marie rose

SESAME MISO CHICKEN

broccoli, peppers

TOFU MANCHURIAN **VG**

ginger, garlic, sesame, pepper & green onion in sweet chilli sauce

MAINS

ROASTED SALMON

crushed peas, lemongrass sambal, fennel, fine beans, mango, basil, ginger

MISO AUBERGINE & SOBA NOODLES **VG**

broccoli, spinach, buckwheat, chilli, coriander, togarashi

CHICKEN KATSU BOWL

carrot, cucumber, pink ginger, edamame, mango, sweet potato, peanuts, pickled red cabbage

LAMB KOFTA & SPICED GREEK YOGURT

green peas hummus, cucumber, carrot, feta, tomato, pomegranate, kalamata olives, dukkah

DESSERTS

WARM FLOURLESS BROWNIE FUDGE

vanilla ice cream, toasted coconut, pecans, hot maple syrup

AMARETTO TIRAMISU

savoyard biscuits dipped in coffee, layered with a whipped mixture of egg yolk, sugar & mascarpone, cocoa powder

ETON MESS MILLE FEUILLE

whipped cream, berries, iced pastry, raspberry coulis & meringue



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INCLUDES A GLASS OF PROSECCO / GLASS OF SPARKLING NON ALCOHOLIC WINE

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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.

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STARTER

POTATO PAVE

bacon jam, chives sour cream, pecorino

PRAWN SPRING ROLL

creamy prawn wrapped in feuille de brick, fennel mayo

GOCHUJANG CHICKEN

sesame

CHILLI CRISPY TOFU **V**

ginger, garlic, sesame, green onion, chilli sauce

MAIN

AUBERGINE "SCHNITTY" **VG**

creamy coriander & lime butter bean hummus, sauteed spinach & tomato, sauce vierge

CHICKEN KATSU BOWL

carrot, cucumber, pink ginger, fava beans, mango, wild rice, crispy onion, honey sesame chilli

LAMB KOFTA

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

ROASTED SALMON

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

DESSERT

DATE & HAZELNUT FRUIT TART

fresh citrus & berries, chantily cream, lemon curd

AMARETTO TIRAMISU

savoyard biscuits dipped in coffee, layered with whipped mixture of egg yolk, sugar & mascarpone, coco powder

WARM FLOURLESS BROWNIE

vanilla ice cream, hot toffee sauce

