

LUNCH



Irish soda bread with butter	4.5	Chicken fillet burger	20
Garlic bread	4.5	with home cured smoked bacon tomato chutney, red onion, lettuce, tomato, chips & coleslaw	
Turkish bread and trio of dips	17.5		
<hr/>		Fish and Chips	23
Tasmanian smoked salmon	18.5	James Squire beer battered or pan-fried fillets of daily fresh fish	
potato & spec salad, caper salsa and Irish soda bread		mushy peas, hand cut chips & coleslaw	
Organic pork terrine & chicken liver pate	17.5	Irish pork sausages	23
apple chutney, toasted Turkish bread		pea mash, grilled rashers & rich onion glaze	
Classic caesar salad	19	<hr/>	
with our own home cured smoked bacon (chargrilled chicken breast or smoked salmon \$4.50 extra)		Dry-Aged Steak	
Sheppard's pie, Mrs. Beeton's original 1861 recipe	18.5	please turn over for our famous steaks	
dry-aged beef mince, royal blue potato mash with soda bread		<hr/>	
Our famous steak & stout pie	23	At Fibber McGee's our chefs hand make our soda bread, cure our bacon, make our sauces, meat glazes and dressings, all right here on the premises in Newcastle Street.	
with creamy colcannon mash		Vegetarian and kid's menu available upon request	
Mt Barker free range chicken & leek pie	23		
with colcannon mash		Mon – Thurs 11.30am – 3pm	
Steak sandwich, 150g dry-aged beef sirloin	21	Friday 11.30am – 5pm	
tomato relish, fried egg, red onion, béarnaise sauce, chips & coleslaw		Saturday 11.00am – 5pm	
Fibber McGee's double ¼ pounder dry-aged beef burger (cooked med)	21	Full Irish breakfast served on Saturday & Sunday 11am – 5pm	
cheddar cheese, tomato chutney, salad, chips & coleslaw			

LUNCH



FIBBER MCGEE'S DRY-AGED STEAK

Served with hand cut chips, onion rings and your choice of peppercorn sauce, mushroom sauce, béarnaise sauce, red wine jus or blue cheese butter. Well done steaks may take up to 35 mins.

300-gram Sirloin 37

300-gram Rump 35

SIDES: hand cut chips, tempura fried onion rings, battered mash, hot greens, hot chips, roasted mushrooms, garden salad

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DRY-AGED BEEF

Beef that has been 'Dry Aged' has been hung at near freezing temperatures for several weeks. The enzymes in the meat break down the connective tissue in the muscle and the moisture evaporates, leaving the meat tender and full of flavour.

The process requires meat with evenly distributed fat content and only higher grade meats are used at Fibber McGee's. Our meat is hung in our specially designed cool room for a minimum of 31 days before our butcher cuts it, so that our chefs can cook and serve you the **best steaks in Perth.**

DID YOU KNOW?

We own and operate Drumlane Organic Farm, an organic certified farm in Perth Hills. When available, seasonal vegetables and eggs are hand-picked for Fibber McGee's kitchen and delivered from Drumlane Organic Farm.

On the farm we are raising a cross of Belted Galloway and Highland beef cattle. The cattle are grass fed and are not slaughtered until they are over 2 ½ years of age. An older beast has more flavour and once it has been through the dry ageing process it is as tender as young beef. When we feature our cattle on the menu this is a must try.

We also have Wessex Saddleback pigs at Drumlane that are fed on a strict organic vegetarian diet to achieve optimum flavour and also a must try when featured on our menu.