

## DINNER





## STARTERS

<b>Homemade Irish soda bread with butter</b>	4.5	<b>Panfried fillet of Mt. Barker chicken</b>	32.5
<b>Garlic bread</b>	4.5	on dauphinoise potato served with pumpkin, feta, pine nut & baby spinach salad & organic tomato salsa	
<b>Turkish bread with trio of dips</b>	17.5	<b>12 hours cooked beef ribs in a sticky bourbon glaze</b>	33
<b>Tasmanian smoked salmon</b>	18.5	served with blue cheese mash and rocket and roast capsicum salad	
<b>Organic pork terrine &amp; chicken liver pate</b>	17.5	<b>Fish of the day: panfried fillet of market fresh fish</b>	32.5
served with apple chutney and toasted Turkish bread		on royal blue mash potato, rocket and preserved lemon salad and lemon burre blanc	
<b>Fibbers tasting plate</b>	27.5	<b>Rib &amp; rump: dry-aged 200g rump steak</b>	37.5
a selection of hot and cold tastes from Ireland		served with marinated pork ribs, lyonnaise potatoes & sautéed greens	

## MAIN COURSES

<b>Classic caesar salad</b>	19	<b>Fibber McGee's ½ pounder beef burger</b>	26
served with croutons and home cured bacon (chargrilled chicken breast or smoked salmon \$4.50 extra)		(cooked med)	
<b>Our famous steak &amp; stout pie</b>	23	crisp house cut chips, cheddar cheese, tempura fried onion rings & a side of coleslaw	
served with creamy colcannon mash			
<b>Mt Barker free range chicken &amp; leek pie</b>	23	<b>Dry-Aged Steak</b>	
served with creamy colcannon mash		please turn over for our famous steaks	
<b>Irish pork sausages</b>	23		
served with pea mash, home cured bacon, rich onion glaze		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.	
<b>Braised lamb shanks</b>	29	Vegetarian and kids menu available upon request.	
served with garlic mash, root vegetables and a rich braising sauce		Mon – Sat 5pm – 9.30pm	
<b>Fish and chips</b>	32.5	Sun 5pm – 9pm	
<b>James Squire beer battered or pan-fried fillets of daily fresh fish</b>			
mushy peas, hand cut chips & coleslaw			

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### FIBBER MCGEE'S DRY-AGED STEAK

All steaks are served with hand cut chips, onion rings, mushrooms, greens and your choice of : peppercorn sauce, mushroom sauce, béarnaise sauce, red wine jus or blue cheese butter.

Dry Aged Rib- Eye steak, 500 grams	48
Dry Aged Fillet Steak, 250 grams	45
Dry Aged Sirloin Steak, 300 grams	39
Dry Aged Rump Steak, 300 grams	38
Dry Aged Medallions of Dry Aged Beef on baked dauphinoise potato, rocket & parmesan salad, choron sauce	37

Well done steaks may take up to 35 mins.

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<u>SIDES:</u> garden salad, tempura fried onion rings, buttered mash, hot greens, roasted mushrooms, hand cut chips:	7.5
Chips side:	5.0

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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.