DINNER

STARTERS

Homemade Irish soda bread with butter	4.5
Garlic bread	4.5
Turkish bread with trio of dips	17.5
Tasmanian smoked salmon potato & spec salad, caper salsa, soda bread	18.5
Organic pork terrine & chicken liver pate served with apple chutney and toasted Turkish bread	17.5
Fibbers tasting plate a selection of hot and cold tastes from Ireland	27.5
MAIN COURSES	
Classic caesar salad served with croutons and home cured bacon (chargrilled chicken breast or smoked salmon \$4.50 extra)	19
Our famous steak & stout pie served with creamy colcannon mash	23
Mt Barker free range chicken & leek pie served with creamy colcannon mash	23
Irish pork sausages served with pea mash, home cured bacon, rich onion glaze	23
Braised lamb shanks served with garlic mash, root vegetables and a rich braising sauce	29
Fish and chips James Squire beer battered or pan-fried fillets of daily fresh fish	32.5

mushy peas, hand cut chips & coleslaw



4.5 4.5	Panfried fillet of Mt. Barker chicken3on dauphinoise potato served with pumpkin,5feta, pine nut & baby spinach salad & organictomato salsa	32.5
7.5	12 hours cooked beef ribs in a sticky bourbon glaze	33
8.5	served with blue cheese mash and rocket and roast capsicum salad	
7.5	Fish of the day: panfried fillet of market fresh fish on royal blue mash potato, rocket and preserved lemon salad and lemon burre blanc	32.5
2.5	Rib & rump: dry-aged 200g rump steak served with marinated pork ribs, lyonnaise potatoes & sautéed greens	37.5
	Fibber McGee's ½ pounder beef burger (cooked med)	26
19	crisp house cut chips, cheddar cheese, tempura fried onion rings & a side of coleslaw	
23	Dry-Aged Steak	
1 2	please turn over for our famous steaks	
23 23	At Fibber McGee's our chefs hand make our se bread, cure our bacon, make our sauces, meat glazes and dressings, all right here on the premises in Newcastle Street.	oda
29	Vegetarian and kids menu available upon request.	
2.5	Mon – Sat 5pm – 9.30pm Sun 5pm – 9pm	
	f Ø@fibbermcgeesperth	



FIBBER MCGEE'S DRY-AGED STEAK

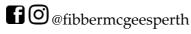
All steaks are served with hand cut chips, onion rings, mushrooms, greens and your choice of : peppercorn sauce, mushroom sauce, béarnaise sauce, red wine jus or blue cheese butter.

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.

<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 handpicked 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 ¹/₂ 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.