LUNCH



Irish soda bread with butter	4.5
Garlic bread	4.5
Turkish bread and trio of dips	17.5
Tasmanian smoked salmon potato & spec salad, caper salsa and Irish soda bread	18.5
Organic pork terrine & chicken liver pate apple chutney, toasted Turkish bread	17.5
Classic caesar salad with our own home cured smoked bacon (chargrilled chicken breast or smoked salmon \$4.50 extra)	19
Sheppard's pie, Mrs. Beeton's original 1861 recipe dry-aged beef mince, royal blue potato mash with soda bread	18.5
Our famous steak & stout pie with creamy colcannon mash	23
Mt Barker free range chicken & leek pie with colcannon mash	23
Steak sandwich, 150g dry-aged beef sirloin tomato relish, fried egg, red onion, béarnaise sauce, chips & coleslaw	21
Fibber McGee's double ¹ / ₄ pounder dry-aged beef burger (cooked med) cheddar cheese, tomato chutney, salad, chips & coleslaw	21

with l chutn	ey, red onion, le	r oked bacon tomato ettuce, tomato, chips &	20
James fillets	and Chips Squire beer ba of daily fresh	attered or pan-fried fish t chips & coleslaw	23
	pork sausages aash, grilled rasl	hers & rich onion	23
2	Aged Steak e turn over for o	our famous steaks	
bread glazes premi	, cure our bacor s and dressings, ses in Newcastl arian and kid's	ur chefs hand make our n, make our sauces, mea all right here on the le Street. menu available upon	
	Mon – Thurs	11.30am – 3pm	
	Friday	11.30am – 5pm	
	Saturday	11.00am – 5pm	
		kfast served on 1nday 11am – 5pm	
	f Ø _{@fibbe}	rmcgeesperth	



FIBBER MCGEE'S DRY-AGED STEAK

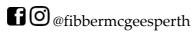
Served with hand cut chips, onion rings and your choice of peppercorn sauce, mushroom sauce, béarnaise sauce, red wine jus or blue cheese butter. Well done steaks may take up to 35 mins.

300-gram	Sirloin	3'	7
Soo gram	onioni		

300-gram Rump

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

35

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.