
Mayfair Café

LUNCH | DINNER

APITIZERS

Tomato Bruschetta – 180

Spring Rolls – 180

Chicken Satay – 200

Sesame Chicken Fingers chicken breast strips, deep fried, served with fries – 200

Chicken Quesadilla with tomatoes, sautéed onion, peppers, bacon & cheese - 220

Nue Yang Grilled sirloin beef with chili dressing, fresh vegetables & sticky rice – 300

Eggplant Dip Eggplant, onion, bell peppers, garlic mixed with olive oil served with Pita bread – 250

Chili Tortilla Texas beef chili in a sough dough bowl, with melted cheddar on top, served with crisp tortillas – 250

SALADS & SOUP

Garden Salad Tossed green salad served with your choice of dressing – 220

Som Tam with Chicken Famous Thai, spicy green papaya salad with fried chicken – 220

Chicken Caesar Salad Romaine lettuce tossed with caesar dressing, bacon bits, croutons, parmesan cheese and grilled chicken – 220

Salad Trio Chilled cherry tomato gazpacho, cheese quesadilla & chicken salsa salad – 220

Seared Tuna Thai Salad Tuna filet served with lemon chili dressing – 280

Soup Chicken, onion, mushroom or tomato soup – 220

BURGERS & SANDWICHES

Asparagus, Feta & Basil Omelet Three egg omelet with asparagus and feta cheese. With hash brown potatoes, grilled tomato, toast and served with fresh orange juice – 300

Seafood Platter Lightly breaded fish, shrimp and calamari, served with fries – 300

Mayfair Burger *Mayfair Signature Dish!* 6 oz Australian beef burger topped with cheddar cheese and bacon served with fries – 250

Chicken Burger Grilled chicken breast, with tomato and lettuce served with fries – 250

Grilled Ham & Cheese Sandwich Served with fries – 220

Club Sandwich Chicken breast, bacon, fried egg, lettuce & tomato, served with fries – 250

B.L.T. Sandwich Bacon, lettuce and tomatoes served with fries – 200

Tuna Sandwich On whole wheat or white bread, served with fries – 220

PASTA

Macaroni and Cheese Macaroni with cream cheese, and melted cheddar cheese, served with garlic bread – 220

Marinara Piccante Spaghetti with mixed seafood, sautéed in spicy tomato sauce, topped with parmesan cheese and garlic bread – 250

Spaghetti Bolognese Spaghetti served with meat sauce and garlic bread – 250

Spaghetti & Tuna Spaghetti served with tuna in a cream sauce and garlic bread – 220



Asparagus Salad Poached fresh asparagus, fennel & cherry tomatoes served with lemon basil vinaigrette dressing – 200

Bowl of Cut Fresh Fruit Water melon, pineapple, cantaloupe & honeydew served with plain yogurt – 200

Chicken Lettuce Wrap Grilled chicken served with tomato, cucumber, avocado and feta cheese lemon yogurt dressing – 250

Sausage and Cheddar Frittata Chicken sausage sautéed with eggs, topped with cheddar cheese, served with grilled tomatoes and toast – 250

Pacific Dory Pan seared fillet, served with roast fingerling potatoes and tomato fumet – 250

COOKING CLASS

Our personal cooking classes are available at a time that suits you. Speak to our chef before your lesson and let us know what you would like to learn to cook, something from our menu, or your favorite dish and they will tailor a lesson exclusively for you.

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CHILDRENS MEALS

- Fish & Chips** Deep fried fish fillets served with fries and tartar sauce – 180
- Spaghetti Bolognese** Spaghetti served with meat sauce and garlic bread – 180
- Hot Dog** Jumbo hot dog, served with fries – 150

PIZZA FOR ONE

- Mayfair** Chives and mushrooms, topped with mozzarella & parmesan cheese, served on a tomato sauce base – 250
- Vegetarian** Char grilled zucchini and bell peppers topped with Mozzarella cheese served on a pesto sauce base – 230
- Pepperoni** Pepperoni, spicy salami and oregano, topped with mozzarella cheese served on a tomato sauce base – 250
- Mixed seafood** Mixed seafood sautéed with tomato sauce, topped with mozzarella cheese served on a tomato sauce base – 280

TASTE OF THAI (One plate dishes, served with rice)

- Tom Ka** Chicken or fresh mushrooms in a coconut milk soup – 220
- Tom Yum Koong** *Mayfair signature dish!*
Spicy soup with prawns, fish or mushrooms – 250
- Gaeng Phed** Meat or vegetables in green or red curry, served with rotie – 220
- Mussaman Gai** Chicken and potato in a coconut milk curry, served with rotie – 220
- Pad Med Ma-Muang** Stir fried chicken or prawns with cashew nuts and dried chili – 250
- Pad Thai** *Mayfair signature dish!*
Thai style fried rice noodles with prawns or chicken – 250
- Kao Pad** Fried rice with prawns, chicken, pork or vegetables – 250
- Pad Khee Mao** Stir-fried spicy noodles with chicken, pork or vegetables – 220
- Kao Plaw** Steamed rice – 20

DESSERTS

- Dessert of the Day** ask server – 200
- Fresh Seasonal Fruit** – 200
- Home Made Ice Cream** – 90

WHITE WINE

- Broken Hill Estate, Classic Dry 2005 Aust - 250 | 830
- Blue Moon Valley Chardonnay 2006 Aust - 260 | 860
- King Fish Chardonnay 2005 California - 270 | 900
- Dona Sol Chardonnay 2004 California - 290 | 950
- Frontera Chardonnay 2007 Chile - 920
- Concha Sunrise Chardonnay 2006 Chile - 1350
- Michel Lynch Bordeaux White 2005 France - 1450
- Zonin Pinot Grigio Friuli 2006 Italy - 1550
- Shottesbrooke Sauvignon Blanc 2006 Aust - 2200
- Marlborough Stonewall Sauvignon Blanc 2006 NZ - 2300

RED WINE

- Blue Moon Valley Cabernet Sauvignon 2006 Aust - 260 | 860
- King Fish Merlot 2005 California - 270 | 900
- Dona Sol Cabernet Sauvignon 2006 California - 290 | 950
- Frontera Cabernet 2007 Chile - 920
- Concha Sunrise Merlot 2006 Chile - 1350
- Michel Lynch Bordeaux Red 2006 France - 1450
- Xanadu Secession Shiraz Cabernet 2004 Aust - 1450
- Villa Girardi Valpolicella Classico 2006 Italy - 1750
- Marlborough Stonewall Merlot 2004 NZ - 2170
- Shottesbrooke Cabernet Sauvignon 2004 Aust - 2200
- Chateau Lagrave Martillac 2003 France – 4250

SPARKLING WINE

- Cinzano Pinot Chardonnay N/V Italy – 900

SOFT DRINKS & WATER

- Pepsi, Pepsi MAX, 7UP – 65
- Bottled drinking water – 30
- Evian – 95
- Perrier – 140

BEER

- Heineken, Asahi – 120
- Singha, Tiger – 100
- Corona – 280