



MR. WELLINGTON

EST. 2025 · PERTH

TUESDAY – SATURDAY, 5:30PM – 9PM

Entrées

ARANCINI (3)	16
Three balls of arborio rice, bush tomato relish, pecorino, mushroom.	
PORK BELLY BITES	18
Tortilla petals, coleslaw, spicy BBQ.	
CRUMBED CALAMARI	22
Battered squid, finger lime mayo dip.	
COCKTAIL BURGER (2)	22
Two beef sliders, cheddar, pickles, Wellington sauce. <i>Add sides +10</i>	
CHICKEN SKEWERS GF	18
Grilled chicken, Outback chimichurri sauce.	
THE PRAWN SKEWERS GF	26
Wild-caught local prawns, WA organic honey, smokey paprika.	
CHEF STYLE OYSTERS	3pcs/18 6pcs/28 12pcs/38
Chef's special Pacific oysters.	

Mains

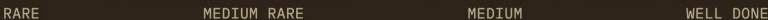
BEEF WELLINGTON	51
Duchess potatoes, prosciutto, mushroom duxelles, seasonal veg, signature red wine jus. <i>45 min wait unless preordered</i>	
BRAISED LAMB SHANK GF	38
Amelia Park lamb WA, mirepoix reduction, anise seed myrtle, native thyme. <i>Add yorkshire pudding +7</i>	
CAULIFLOWER STEAK GF · VG	35
Twice cooked cauliflower, romesco sauce, pine nuts, almond.	
CRISPY BARRAMUNDI	38
Couscous, lemon purée, pickled cauliflower, beurre blanc sauce.	
CHICKEN WELLINGTON	36
Spinach crêpe, creamy mushroom sauce, potatoes, seasonal veg. <i>35 min wait unless preordered</i>	
BEEF CHEEK	55
Slow braised WA beef, chocolate red wine reduction, celeriac purée, grilled leek.	

From Our Grill

STEAKS ACCOMPANIED BY CHIPS OR SALAD · SAUCES AVAILABLE SEPARATELY

SCOTCH FILLET	42
250g, Grass Fed, MSA, Red Gum Creek	
RUMP (CAP OFF)	26
200g, Grain Fed, MSA, Margaret River	
STONE AXE WAGYU ROSTBIFF	49
Marble-score 9+, 250g	
AMELIA PARK LAMB RACK	53
Served with signature jus, mash & veg.	

DONENESS



Sides \$10 EA

MASH & VEGETABLES

Creamy mash & seasonal veg.

CORNRIBS

Moroccan honey butter grilled corn.

ONION RINGS

Battered onions.

POTATO WEDGES

Battered potato.

GOLDEN CHIPS

Seasoned with saltbush & anise myrtle.

Desserts

Includes vanilla ice cream

DARK CHOCOLATE CAKE GF	17
BISCOFF DONUTS (2)	18
STICKY DATE PUDDING	14
AFFOGATO	8
<i>Add Frangelico +8</i>	

Sauce Selection \$3 EA

RED WINE GF

Reduced red wine jus, shallot, thyme.

MUSHROOM GF

Creamy wild mushroom, cracked pepper.

GARLIC BÉCHAMEL

Roasted garlic, butter.

OUTBACK CHIMICHURRI GF

Parsley, wild mountain pepperberry, EVOO.

PEPPERCORN GF

Roasted green peppercorn, beef tallow.



DrinksMenu

Cocktails

Apple Crumble	Mr. Wellington's housemade spiced pear syrup, Irish whiskey, apple juice, Fireball.	19
Tommy's Margarita	Tequila, lime juice, sugar, agave, served over ice.	18
Mango French Cream DAIRY	Cognac, mango nectar, coconut liqueur, cream.	23
Espresso Martini	Fresh espresso, vodka, Kahlúa, Baileys, simple syrup.	19

Mocktails

Pineapple Bliss	Pineapple, cranberry, simple syrup.	12
Sour Apple Fizz	Apple, lime juice, simple syrup, lemon squash.	12
Lemon-Lime Bitters	Angostura bitters, lime, lemon, lemonade.	10

Wine by the Glass & Bottle

		GLASS	BOTTLE
<i>Sparkling</i>			
San Martino DOC	Veneto, IT	13	55
Trentham Brut	Trentham Hills, NSW	13	—
<i>White</i>			
Rosily Sem Sauvignon Blanc	Margaret River, WA	13	52
Pa Road Sauvignon Blanc	Marlborough, NZ	12	48
Swell Season Chardonnay	Margaret River, WA	14	56
Monti 'Nord Est' Vermentino	Sardinia, IT	—	56
<i>Red</i>			
Rocky Gully Pinot Noir	Frankland River, WA	14	58
Frankland Estate Shiraz	Frankland River, WA	15	65
Rosily 'Cartographer'	Margaret River, WA	13	54
Bowen Estate Cabernet Sauvignon	Coonawarra, SA	—	75
<i>Rosé</i>			
Swell Season Rosé	Margaret River, WA	12	48

Beers & Co

<i>On Tap · 575ml</i>			
Coors Lager 4.2%			14
West is Best Lager 4.2%	Phat Brew, West Perth		12
Single Fin 5%	Gage Roads, WA		14
Hazy Mid 3.3%	Feral Brewing, WA		12
<i>We have 2x guest taps — see staff</i>			

<i>Ready to Drink</i>			
Apple Cider			11
Pear Cider			11
Vodka Iced Tea			12

Non-Alc

Soft Drinks \$5 — Coke, Coke Zero, Fanta, Solo
Juices \$5 — Apple, Cranberry, Pineapple