

.MISTER. PERCY

BILL OF FARE

PINCHOS

Manchego, aged prosciutto
& Picholine olive (V) 4

Crushed spring pea, feta, sage &
lemon croute (V) 5

Ortiz anchovy on toast, passata &
tapenade 6

Fried polenta, Spanish onion &
Piquillo pepper (V) 4

Udder Delights goats chevre,
fried with lavender honey (V) 5

Grilled baby octopus
& La Boqueria chorizo 6

(V) – vegetarian or can be made vegetarian

TO SHARE

Sydney Rock oysters *Sapphire Coast*, with Tabasco
emulsion & finger lime or natural – 4 each

Mediterranean Schiacciata flatbread, whipped
hummus, Alto lemon oil & rosemary (V) 8

Salad of local Vannella burrata, pickled &
roasted vegetables, oregano dressing (V) 18
Add De Palma aged prosciutto + 6

Grilled Fremantle octopus, salad of kipflers, capers,
lemon & black olive, chilli bread crumb 19

Citrus cured Hiramasa kingfish, horseradish yoghurt,
verjuice compressed cucumbers, avruga,
Carasau bread 21

Mezze Maniche pasta with buffalo mozzarella,
tomato, basil & chilli (V) 28

Mezze Maniche pasta with sautéed king prawns,
tomato, basil, lemon & chilli 35

Pan fried Cone Bay barramundi, spiced tomato
coulis & green tomato salsa 39

Grilled spatchcock, roast cauliflower, green chilli, farro,
almond & caper yoghurt 38

Chargrilled boneless scotch fillet, blistered green asparagus,
Provencal butter & shoestrings 38

SIDES

Cos & treviso salad, citrus vinaigrette (V) 8
Peas, mint, shredded cabbage & buttermilk (V) 8
Shoe string fries (V) 8

CHEESE

Local artisan cheese, pear & rosemary preserve (V)
Select 1 cheese 16 / 2 cheeses 24:

La Luna, goats' milk, soft, Victoria (V)

Pyengana clothbound cheddar, cows' milk, hard,
Tasmania (V)

DESSERT

Chocolate & caramel tiramisu (V) 15

Lemon verbena semifreddo with fresh seasonal fruit &
caramelised white chocolate(V) 15

Mister Percy seasonal sorbet (V) 4 per scoop



139 Murray St, Pyrmont NSW 2009

+61 2 85861805

misterpercy.com.au

 @mister.percy