

.MISTER. PERCY

PINCHOS

Manchego, aged prosciutto & Picholine
olive (V) 4

Fried Cyprus haloumi, heirloom tomato
& Vinagro vinegar (V) 3

La Boqueria Morcilla, chargrilled
baguette, confit calamari 5

Ortiz anchovy on toast, passata &
tapenade 6

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

Crumbed Udder Delights Goat Chevre &
nectarines (V) 4

Grilled baby octopus & La Boqueria chorizo 6

(V) – vegetarian or can be made vegetarian

SMALLS SHARE

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

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

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

Rangers Valley Black Angus Beef Tartare, Yogurt, Puffed
Farfalle 18

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

BIGS SHARE

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

Mezze Maniche pasta with sautéed king prawns,
tomato, basil, lemon & chilli 34

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

Grilled spatchcock, roasted cauliflower, chilli, farro,
cumin & lemon dressing 40

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

SIDES

Peas, mint, shredded cabbage & buttermilk (V) 8

Cos & treviso salad, citrus vinaigrette (V) 8

Shoe string fries (V) 8

CHEESE

Local artisan cheese, pear & rosemary preserve (V) Select: 1
cheese 16 / 2 cheeses 24 / 3 cheeses 35

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

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

Lordi Monteño Manchego 3 month, sheep milk, hard, Spain (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



 @mister.percy