

# .MISTER. PERCY

## to start

Dasher + Fisher Meadow  
Tasmanian Gin, orange, lemon thyme,  
Fever Tree Mediterranean Tonic 16

## local bread

Brasserie sour dough, chilli & oregano oil 4

## sydney rock oysters

Freshly shucked to order  
Finger lime & house-made Tabasco emulsion  
or natural with lemon 4 each

## pinchos snacks

Cyprus haloumi, heirloom tomato,  
Vinagro vinegar (v) 2

Stuffed Swiss Brown,  
ricotta, Provençal herbs (v) 3

La Boqueria Morcilla, chargilled  
baguette, confit calamari 5

Ortiz anchovy on toast,  
passata, tapenade 6

Crispy 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

Whipped house-made hummus,  
Mediterranean flatbread,  
Alto lemon oil, rosemary (v) 6

Citrus cured Hiramasa kingfish,  
horseradish yoghurt, cucumbers, Avruga,  
Carasau bread 21

Local Vannella burrata salad, pickled & roasted  
vegetables, fresh oregano dressing (v) 18  
*add local Sydney De Palma aged prosciutto +6*

Steak Tartare of Rangers Valley Black Angus Beef, Greek  
yoghurt, snow peas, puffed pasta 18

## pasta share

Mezze maniche pasta with buffalo mozzarella,  
tomato, basil, chilli (v) 27

Fresh pappardelle with braised lamb ragout,  
chilli, salted ricotta 29

## big share

Pan roasted Cone Bay Barramundi,  
spicy tomato coulis, green tomato salsa 39

Grilled local spatchcock, roasted cauliflower, chilli,  
farro, almonds, cumin, lemon dressing 40

Chargilled Rangers Valley Black Onyx Flank Steak,  
brussel sprouts, pancetta, porcini butter 38

## sides

Peas, mint, shredded cabbage, buttermilk (v) 8

Cos & treviso salad, citrus vinaigrette (v) 8

Heirloom tomato salad & black garlic dressing (v) 9

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  
*pair with a glass of  
Valdespino Pedro Ximénez NV 10*

Lemon verbena semifreddo with fresh  
seasonal fruits & caramelised  
white chocolate (v) 15

Mister Percy Seasonal  
Sorbet (v) 4 per scoop

## to finish

Enjoy a glass of handcrafted  
MP Limoncello 11

Head Chef LUCA GUIOTTO



 @mister.percy

10% service charge on tables with 8 people or more