

.MISTER. PERCY

local bread

Brasserie schiacciata, chilli oil 5

sydney rock oysters

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

aperitivi

— snacks —

Marinated olives (v) 3

Crispy polenta &
Gorgonzola Dolce (v) 3

Mortadella crostino,
green chilli 3

Pane fritto, anchovy,
stracciatella 4

— drinks —

G & T

Patient Wolf Summer Thyme Gin,
lemon thyme, Fever Tree
Mediterranean Tonic 16

IVY ROSE SPRITZ

Lillet Rosé, Poachers Citrus Tonic 16

BELAFONTE

Beefeater Gin, Fino Sherry,
lemon, prosecco 16

APEROL SPRITZ

Aperol, prosecco, soda 16

antipasti

Marinated peppers,
marjoram, goat cheese (v) 7

Petuna ocean trout crudo,
pomegranate, pickled onion, mint 19

Vannella burrata, pickled & roasted vegetables (v) 16
add 36 month aged Parma prosciutto + 7

Beef Battuta of Black Angus,
caper mayo, vinegar potato crisps 18

Salumi board & housemade Giardiniera 24

pasta

Caserecce with cuttlefish & mussels 28

Mezzi Rigatoni with cherry tomatoes
& buffalo mozzarella (v) 27

Fresh Pappardelle with braised lamb ragout,
salted ricotta 29

mains

Cone Bay Barramundi,
celeriac, pencil leeks, salmoriglio 39

Chargrilled Rangers Valley Black Onxy Flank Steak,
brussel sprouts, pancetta, porcini butter 38

sides

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

Grilled radicchio, pumpkin vinaigrette, pepitas (v) 10

Rocket, pear, shaved parmesan (v) 9

Shoe string fries (v) 9

formaggi

Local artisan cheese,
pear & rosemary preserve (v)

Select 1 cheese 14 | 2 cheeses 22 |
3 cheeses 33

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

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

Truffled pecorino, sheep milk,
hard, Italy (v)

dolci

Chocolate & caramel Tiramisu (v) 15
pair with a glass of
Valdespino Pedro Ximénez NV 10

Rosada Veneta "Custard"
lemon curd, red fruits, hazelnuts (v) 15

Mister Percy seasonal
sorbet & gelato (v) 4 per scoop

to finish

Enjoy a glass of handcrafted
MP Limoncello 11



@mister.percy

(v) vegetarian or can be made vegetarian

Head Chef LUCA GUIOTTO

10% service charge on tables with 8 people or more