

.MISTER. PERCY

BILL OF FARE

PINCHIOS

Manchego, aged prosciutto
& Picholine olive (V) 4

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

Ortiz anchovy on toast, passata &
tapenade 6

Fried potato, smoky pepper
& bottarga (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

Sapphire Coast, Sydney rock oysters,
mignonette - each 4

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 Parma aged prosciutto +6

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

Citrus cured Hiramasa kingfish, horseradish yoghurt,
verjuice compressed cucumbers, avruga,
Carasau bread 20

Gnocchetti with zucchini, cime di rapa, fine herbs,
chili & Grana Padano (V) 28
Add Queensland spanner crab +8

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

Grilled spatchcock, roast cauliflower, green chilli, farro,
almond & caper yoghurt 36

Chargrilled boneless scotch fillet, blistered yellow beans,
Provençal 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:
Holy Goat Brigid's Well, goats' milk, soft, Victoria (V)
Pyengana clothbound cheddar, cows' milk, hard,
Tasmania (V)

DESSERT


Chocolate & caramel tiramisu (V) 15
Pistachio Crema Catalana (V) 15



139 Murray St, Pyrmont NSW 2009

+61 2 85861805

misterpercy.com.au

 @mister.percy