

PERCY'S

BAR & KITCHEN

BANQUET MENU

SEATED MENU

@\$35

Dumplings

pork & chives, chilli soy

Stuffed mushrooms (v)

seasonal veg, feta, pine nuts, roasted cherry toms

Braised beef taco

chipotle, tasty cheese, tomato salsa

Szechuan soft shell crab

szechuan pepper, lime salt, orange & ginger dipping sauce

Grilled lamb skewers

chorizo w crunchy noodle & macadamia salad w soy & sesame glaze

Curly fries

chilli salt, percy's mayo

Fig & prosciutto salad (gf)

pear & witlof leaves

SEATED MENU

@\$45

Roast duck betel leaf (gf)

basil, coriander, chilli, crispy shallots

Braised beef taco

chipotle, tasty cheese, tomato salsa

Zucchini & ricotta fritters (v)

fried capers, goats curd, tomato salsa

Szechuan soft shell crab

szechuan pepper, lime salt, orange & ginger dipping sauce

Kingfish ceviche (gf)

citrus & cucumber salad, lime mojito dressing

Grilled lamb skewers

chorizo w crunchy noodle & macadamia salad w soy & sesame glaze

Fig & prosciutto salad (v)

pear & witlof leave

Curly fries

chilli salt, percy's mayo

GROUPS

For groups of 6 or more,
see bar staff to order.

COCKTAILS

Brazilian? 15

Percy's Pisco Sour, Pisco, lime juice and garnished with bitters

Like She Cares 16

Vodka with elderflower liqueur, muddled lychees and lime

Wall Eyed 15

Spiced rum, lime, vanilla vodka and mint topped with ginger ale

Joan of Arc 16

Bombay Sapphire gin, Chambord, watermelon & raspberries with lime to finish

Vanilla Espresso Martini 18

With café Patron XO & vanilla vodka – it works

Aperol Spritz 12

Aperol, prosecco and soda

JUGS

Black Rose 25

Blackberries, limes, vodka & topped w bloodwood "big men in tights" rose

Hey Honey 25

Honey & mint leaves, white rum, topped w dry ginger ale & a few lemon wheels to finish

Summer Pash 25

Passionfruit, guava & limes mixed w vodka and finished w lemonade