

PERCY'S DINNER MENU

5PM-9PM

Small Plates

Confit Duck Slider, cucumber, shallot, crème fraiche	\$7ea
Corn tortillas, duo of dips & charred corn salsa (GF)	\$12
Cauliflower cheese croquettes, cranberry chutney (4pieces)	\$14
Beef Cheek Croquette, chipotle ketchup (4 pieces)	\$16
Hot house smoked salmon bruschetta, crème cheese, capers, shallot, pickles	\$16
Crispy squid, romesco sauce, charred mediterranean vegetables (GF)	\$18
Antipasti & cured meats plate, local "Cured" & house charcuterie, olives, vegetables	Sml \$18/Lge \$30
Local & imported cheese plate, house chutney, fruits & breads	Sml \$18/Lge \$30

Large Plates

Percys beef burger, bacon, cos lettuce, tomato, house pickles, yellow mustard, fries	\$20
Falafel, crispy cauliflower, pearl cous cous, tabouli, hommos (V, VE, GF on request)	\$24
Pork belly, butternut pumpkin, red win shallot (GF)	\$30
Barramundi, chickpea, tomato, rocket pesto (GF)	\$30
Whole spatchcock chicken, chorizo, tomatoes, olives, mushroom (GF)	\$32
Lamb rump, flagellate bean, fetta (GF)	\$32
Smoked duck breast, baba ghanoush, beetroot, quinoa, dukka spices (GF)	\$32
Hereford Red scotch fillet steak, hand cut chips, mushroom, red wine jus (GF)	\$35

Sides

Beer battered fries, tomato ketchup & garlic aioli (V)	\$10
Roasted honey root vegetables (GF, V)	\$10
Brussel sprouts, bacon & chestnuts (GF)	\$12
Crispy fried rosemary chat potatoes (GF, V)	\$12

PERCY'S LUNCH MENU

MIDDAY-3PM

Desserts

Fruit Crumble, vanilla ice cream	\$12
Warm double chocolate brownie, caramalised	\$12
Caramalised banana split, hazelnut praline, hot fudge sauce & vanilla ice cream (GF)	\$12
Local & imported cheese plate, house chutney, fruits & breads	Sml \$18/Lge \$30

Coffee & Teas

Coffee (Full cream, skim & soy milk available)	\$4
Selection of Teas (Full cream, skim & soy milk available)	\$4
Affogato (Coffee, Frangelico & ice cream)	\$10