

PERCY'S WINTER MENU 2018

Small plates

Tortilla Chips, dips and salsa (GF)	\$12
Cauliflower cheese croquette, cranberry chutney (4 pieces)	\$14
Crispy buffalo wings, blue cheese sauce	\$14
Soft shell crab tacos, guacamole, corn salsa, chilli vinegar	\$14
Hot house smoked salmon bruschetta, cream cheese, capers, shallot, pickles	\$16
Nduja flat bread, goats fetta, salsa verde	\$16
Crispy squid, romesco sauce, charred mediterranean vegetables (GF)	\$18
Anti-pasti and meat plate, local "cured" and house charcuterie, marinated olives, vegetables	Sml \$18/Lge \$30
Local and imported cheese plate, house chutney, fruits and breads	Sml \$18/Lge \$30

Large Plates

Scotch fillet steak, hand cut chips, mushroom, red wine jus (GF)	\$30
Nepalese lamb shoulder, pilaf rice (GF)	\$28
Miso and Ginger Braised Pork belly, sticky rice	\$26
Barramundi, mussels, fish and chips (GF on request)	\$28
Braised beef cheek, mash potato, sauerkraut (GF)	\$28
Falafel, crispy cauliflower, pearl couscous, tabouli, hummus, (V, Ve)	\$24
Percy's cheese burger, bacon, cos lettuce, tomato, house pickles, yellow mustard	\$20
Fried Chicken burger, romesco sauce	\$18

Sides

Brussel sprouts, bacon, chestnuts (GF)	\$12
Mash Potato (GF)	\$10
Beer battered fries, tomato ketchup, garlic aioli	\$10