

PYRMONT'S NEIGHBOURHOOD WINE BAR

Small

Olives with preserved lemon 10

Hummus and Crispy Chickpeas with spiced 'pork' 15

Smoked Eggplant Karaage Steamed Buns 14

Charred Asparagus with confit garlic 15

Fried Gnocchi with truffle butter 18

Orange and Clove Carrots with smoked yoghurt 18

Popcorn Cauliflower with blue cheese sauce 16

Baked Feta with cherry tomatoes and broken pastry 18

Big

Philly Mushroom Steak with condiments	25
Testaroli Cacio e Pepe	26
Corn Custard Salad with pearl barley, red peppers and salty cheese	25
Squashed Lasagne with parmy cream	26
Potato Cake with curry sauce and parmesan	26

100% vegetarian menu by Head Chef Courtney Blyde Subject to change given the best local and seasonal produce available

Sides

Iceberg with ranch and cheese 10

Fries with mayo 10

Baby Gem Salad with pickled onions, smoked almonds and tomato dressing 10

Sweet

Yuzu Syrup Cake with sour cream 17
Cheese with fennel, marmalade and melon 25
Coffee and Cream 14

Suite Dessert

\$199 for your choice of the above to come garnished with a room key for two to slink upstairs to take the night out into the morning after.

10% service charge for 8 people or more.

To book email hello@misterpercy.com.au phone +61 2 8586 1888

More information
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