

FOOD MENU

To Share

Woodfired Focaccia w/ extra virgin olive oil, balsamic 9

Add Whipped Feta & Hot Honey +7
Add Fresh Sliced Prosciutto +9
Add House Romesco +6
Add House Hot Smoked Salmon +11

Pumpkin Arancini 18

Pumpkin and parmesan arancini, sage honey, black garlic aioli, parmesan

Woodfired Octopus 23

Marinated baby octopus, romesco, toasted almonds, chilli oil

Smashed Chats 14

Crispy new potatoes, garlic butter, paprika salt and shaved parmesan

Spicy Prawn & Chorizo Skillet 24

Woodfired garlic prawns & chorizo, fermented chilli, rose sauce, whipped feta, house focaccia

Rocket Salad 13

Rocket, parmesan, pear, with house dressing

Baked Camembert 23

Woodfired hot honey and thyme Camembert, with candied walnuts, balsamic fig and pear compote and house focaccia

Chicken Bites 17

Hot honey maple glaze, chipotle aioli

Pasta & Mains

Woodfired Lamb Shank 34

Rosemary and honey lamb shank, with creamy garlic mash, walnuts, pomegranate jus

Gnocchi Boscaiola 30

Bacon, mushroom, shallots, garlic cream sauce with house made gnocchi

Chicken & Chorizo Penne 31

Roast chicken, crispy chorizo, charred capsicum and almond romesco, with house made penne

Gnocchi al Forno 26

Woodfired house gnocchi baked with napoletana sauce, garlic, basil, mozzarella

Prawn Arrabbiata 32

Garlic prawns, sun-dried tomatoes, red onion, basil, in a spicy napoletana sauce, with house made linguine

Beef Cheek & Mushroom Ragu 32

Beef cheeks braised in red wine, mushrooms, garlic, nap sauce with house made linguine

Pesto Penne 27

Creamy basil pesto, zucchini, sun-dried tomatoes, toasted almonds, whipped feta

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Pizza

Margherita

Bocconcini, basil, mozza, sugo

20

Lamb

Braised lamb, sugo, mozzarella, pulled lamb, pickled red onion, olive, whipped feta

26

Smoked Salmon

Confit garlic, pickled red onion, house hot smoked salmon, dill caper cream, lemon

29

Pepperoni Pizza

Double pepperoni, sugo, mozza

22

Chicken & Camembert

Roasted chicken, camembert, caramelised onion, cranberry balsamic sauce, sugo, mozza

26

Prosciutto, Fig & Walnut

Confit garlic, prosciutto, fig and pear compote, walnut, balsamic glaze, rocket

25

Pesto

Caramelised capsicum and onion, pesto, walnuts, sugo, mozza

23

Potato & Chorizo

Potato, chorizo and rosemary, garlic base, gremolata, sugo, mozza

24

Pork & Fennel

Local pork sausage, charred fennel, caramelised onion, sugo, mozza

24

Dessert

Sticky Date Pudding

Makers Mark salted caramel sauce, vanilla semifreddo, almond praline

18

Blueberry Skillet Cake

Lemon curd and thyme semifreddo, blueberry coulis

14

Please notify our staff of any allergies or dietary requirements.

PERCH
bar