

# FOOD MENU

To Share

<b>Woodfired Focaccia w/ extra virgin olive oil, balsamic, hot honey &amp; whipped feta</b> Add fresh sliced prosciutto +7	15	<b>Nashville Tenders</b> Southern-fried chicken tenders, coated in fiery Nashville-style buffalo sauce, served with house pickles and ranch.	25
<b>Cheesy Garlic Bread</b> Woodfired focaccia cheesy garlic bread with marinara sauce	14	<b>Rocket Salad</b> Fresh rocket with cherry tomatoes, Spanish onion, capers, cucumber and olives, dressed in lemon olive oil Add roasted chicken +5 Add garlic butter prawns +8	16
<b>Pumpkin Arancini</b> Pumpkin and parmesan arancini, sage honey, black garlic aioli, parmesan	20	<b>Baked Brie</b> Woodfired baked brie finished with hot honey, balsamic cranberry compote, fresh strawberries, topped with candied walnuts and house-made focaccia	23
<b>Spicy Chargrilled Whole Calamari</b> Whole calamari chargrilled over open flame, finished with crispy chilli and black garlic aioli. Served with fresh side salad and lemon.	26	<b>Antipasto Perch Platter</b> Selection of Italian cured meats, served alongside whipped feta, creamy brie & fresh bocconcini, with signature Napoli sauce. Finished with marinated olives and house-made focaccia.	36
<b>Chicken Bites</b> Hot honey maple glaze, chipotle aioli	17		
<b>Sweet Potato Fries</b> Seasoned with cajun herb salt, served with creamy onion ranch	14		

## Pasta & Mains

<b>Lobster Thermidor</b> Baked with spiced lobster cream sauce, served on a rocket salad, extra creamy lobster bisque to pour, and Cajun spiced sweet potato fries	96	<b>Linguine Bolognese</b> House-made linguine with 4hr slow cooked beef bolognese and mushroom butter sauce	28
<b>Penne alla Vodka</b> Creamy pink sauce with a hint of heat, cherry tomatoes, stracciatella, finished with roasted pistachio dukkah	29	<b>Pollo e Funghi</b> Housemade penne with crispy chorizo, roasted chicken, mushroom, in garlic & cream sauce, & Grana Padano	32
<b>Woodfired Baked Bug Mornay</b> House-made gnocchi with Moreton Bay Bugs and creamy garlic sauce	42	<b>Gnocchi Pesto</b> Chargrilled zucchini, sun-dried tomatoes, creamy basil pesto with housemade potato gnocchi, finished with toasted spiced pine nuts	30
<b>Chilli Prawn Garlic Aglio e Olio</b> House-made linguine with prawns, fresh cayenne chilli and garlic olive oil	32		

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## Pizza

Add hot honey +2

<b>Margherita</b> Sugo base with bocconcini, mozzarella and basil	<b>20</b>	<b>Il Classico</b> Sugo base, creamy bocconcini, finished with delicate slices of prosciutto, evo and fresh rocket	<b>26</b>
<b>Hot Hawaiian</b> Shredded smoked leg ham and pickled pineapple, drizzled with hot honey	<b>24</b>	<b>Pesto Mediterranean</b> Basil pesto base, sugo, grilled zucchini, sun-dried tomatoes, olives and whipped feta (contains nuts)	<b>24</b>
<b>King Prawn &amp; Smoked Chorizo</b> Sugo base, garlic butter King Prawns, smoked chorizo, gremolata, served with lemon wedge	<b>29</b>	<b>Buffalo Chicken</b> Sugo base, marinated buffalo chicken with olives, caramelised onions and capsicum, served with our signature onion ranch and shallots	<b>28</b>
<b>Pepperoni Pizza</b> Double pepperoni, sugo, mozzarella	<b>22</b>	<b>Mortadella &amp; Pistachio</b> Confit garlic base, mortadella, creamy salted stracciatella, pistachio dust and drizzle of honey	<b>23</b>
<b>Capricciosa</b> Sugo base, mushroom, marinated artichokes, olives, leg ham	<b>23</b>		

## Dessert

<b>Biscoff Tiramisu</b> Biscoff infused mascarpone with hint of espresso and kahlua	<b>14</b>	<b>Banana Caramello al Forno</b> Warm banana sponge, dulce de leche, premium vanilla ice cream, crunch caramel popcorn	<b>16</b>
<b>Deconstructed Strawberries &amp; Cream Shortcake</b> Vanilla sponge cake, fresh strawberry coulis, vanilla mascarpone, vanilla ice cream and fairy floss	<b>17</b>	<b>White Chocolate Pistachio Cheesecake</b> Served with crunchy pistachio praline, whipped cream and strawberries	<b>18</b>

Please notify our staff of any allergies or dietary requirements.

**PERCH**  
*bar*