

SMALLS

CLYDE RIVER SYDNEY ROCK OYSTERS — 6 | 66

natural

finger lime & negroni mignonette

mornay saltbush

WOODFIRED OLIVES — 10

lemon myrtle, rosemary, desert lime, geraldton wax

ORTIZ ANCHOVIES — 24

chilli oil focaccia crostini, native mint mayonnaise, pickles

MARKET CRUDO — 28

caper & native hibiscus verde, mandarin, olive oil

**ask staff for todays market catch*

BAKED BRIE — 25

focaccia, pasilla chilli & anise myrtle oil, seasonal native jam,

macadamia

ARANCINI — 24

leek, smoked scamorza, tomato relish, leek ash, parmesan oil

PROSCIUTTO — 25

basil pesto, roquette, pistachio, balsamic vinegar, olive oil, focaccia

CHICKEN — 28

lemon myrtle & pepperberry crumbed chicken tenderloins, dill &

celery mayonnaise, parmigiano reggiano

CAPRESE — 22

tomato, fior di latte, olive oil, basil, pepperberry, focaccia

INSALATA — 16

roquette, pear, balsamic vinegar, parmigiano reggiano

FRIES — 14

truffle oil, parmigiano reggiano

SHARES

PERCH SEAFOOD BOARD — 98

½ dozen clyde river sydney rock oysters, crab toast, woodfired chilli prawns, market Oool, crudo, anchovies

CHARCUTERIE BOARD — 75

burrata, taleggio, prosciutto, salami, woodfired nduja, housemade native marmalade, woodfired olives, focaccia, crostini, seasonal fruit, house pickles

Add ons –

Baked brie – 10

Gorgonzola – 5

Ortiz Anchovies – 10

Woodfired prawns – 10

Oysters – 5 each

all our seafood is proudly australian sourced

**with the exception of spanish ortiz anchovies*

PIZZA

BREADS

CHEESY GARLIC BREAD — 15

garlic butter, scamorza, parmigiano reggiano

TRUFFLE & TALEGGIO BREAD — 18

truffle, taleggio

PIZZA

MARGHERITA — 23

fior di latte, basil

PEPPERONI — 26

pepperoni, scamorza, hot honey

PORK & FENNEL — 28

pork, fennel, fior di latte, taleggio, crispy crackling
add ortiz anchovies +10

SPICY PRAWN & NDUJA — 32

prawns, nduja, scamorza, chilli oil, native mint mayonnaise

SUPREME — 28

salami, olives, fior di latte, wild roquette, chilli anise oil

PUMPKIN— 26

pumpkin, goats cheese, scamorza, pinenuts, pepperberry salt

QUATTRO FORMAGGI — 28

(4 cheese)

fior di latte, gorgonzola, parmigiano reggiano, scamorza, fried saltbush

CLASSIC ITALIAN — 30

prosciutto, gorgonzola, pear, wild roquette

PASTA

PASTA

PAPPARDELLE — 38

*slow cooked beef cheeks, umami tomato, native thyme,
parmigiano reggiano*

TAGLIATELLE — 42

crab, caviar, crème fraîche, pangrattato, lemon myrtle oil

RIGATONI — 32

*béchamel, parmigiano reggiano, scamorza, basil pesto,
pangrattato, chilli oil
add nduja +4*

DESSERT

AFFOGATO — 12

vanilla bean gelato, fresh espresso

Make it boozy –

tia maria, frangelico, baileys, sambuca — 18

wattleseed coffee liqueur, amaretto, whiskey — 20

COFFEE — 6

coffee your way

milk options – full cream, skim, almond, oat, coconut

TEA — 5

*T2 – english breakfast, earl grey, chai, green, peppermint,
chamomile*