

MR. PERCIVAL

CAFE & RESTAURANT

GLUTEN FREE LUNCH

BREAD WITH OLIVE OIL & AGED BALSAMIC	5
CAPRESE tomato, fresh mozzarella, basil, olive oil	14
GRILLED CHORIZO	6
SMASHED AVOCADO feta, pickled beetroot, poached egg, cherry tomato, cucumber, toast, macadamia dukkah	19
VEGAN SMASHED AVOCADO pickled beetroot, roast cauliflower, cherry tomato, cucumber, toast, hummus & macadamia dukkah	20
CHAR-GRILLED FREE RANGE CHICKEN BREAST slow cooked green beans, baba ganoush	24
MOROCCAN VEGETABLE & CHICKPEA TAGINE almonds, salad	24
SCOTCH FILLET steak, salad, garlic butter, jus	29
MIXED LEAF SALAD citrus mustard dressing	6
<u>SOMETHING SWEET</u>	
GLUTEN FREE PASTRIES from the counter	
STRAWBERRY & ELDERFLOWER PANNA COTTA orange, pistachio, berries	16

* Public holiday 15% surcharge

MR. PERCIVAL

PM

SHARING TO START	
WARM FOCACCIA olive oil, aged balsamic	5
CAPRESE tomato, fresh mozzarella, basil, olive oil	14
CROQUETTES leek, Gruyere cheese, aioli	3 each
ARANCINI ragu, peas & provolone	4 each
GRILLED CHORIZO	6
PASTA	
WHOLE WHEAT PENNE grilled zucchini, cherry tomato, peas, garlic, thyme, lemon, fresh mozzarella	22
LINGUINI FRUTTI DI MARE fresh local seafood, garlic, olive oil, basil	28
SPINACH & RICOTTA GNOCCHI tomato & basil sugo	22
STROZZAPRETI PASTA veal & pork meatballs, tomato sugo	23
MAIN	
WRAPS: Grilled vegetables , spinach & hummus	14
Marinated chicken , mixed leaves, avocado, peppers, Sriracha mayo	
*add chips	3
BEEF BURGER cheese, tomato, lettuce, Mr. Percival's pickles, chips & ketchup	18
ZUCCHINI FRITTERS poached egg, roast cauliflower, orange, rocket, beetroot puree, crème fraiche, ras el hanout fried chickpeas	21
SMASHED AVOCADO feta, pickled beetroot, poached egg, cherry tomato, cucumber, sourdough toast, macadamia dukkah	19
VEGAN SMASHED AVOCADO pickled beetroot, roast cauliflower, cherry tomato, cucumber, sourdough toast, hummus & macadamia dukkah	20
SALADS & GRILL	
GRAIN & CAULIFLOWER SALAD grilled haloumi, pomegranate	22
MISO CURED SALMON FILLET ginger & soy emulsion, wombok & pear, poached egg, black sesame & radish	26
CHAR-GRILLED CHICKEN BREAST slow cooked green beans, baba ganoush	24
VEGETABLE & CHICKPEA TAGINE almonds, couscous	24
SCOTCH FILLET steak, chips, salad, garlic butter, jus	29
SIDES	
MIXED LEAF SALAD citrus mustard dressing	6
GRAIN & CAULIFLOWER SALAD	8
BEER BATTERED CHIPS WITH AIOLI	7
SWEET	
PASTRIES from the counter	
PANNA COTTA strawberry, elderflower, orange & pistachio, almond brown butter crumble	16
CHURROS salted caramel dipping sauce	4 each

* Gluten free menu available

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