

Share plates

Small plates

French fries w garlic aioli df nf v	13.00
Waffle fries w smoky chipotle mayonnaise df nf v	14.00
Seasonal tempura vegetables w garlic aioli & kikkoman df nf v	15.00
Marinated warm olives w rosemary, corinader & grilled bread df nf v	15.00
Smoky chorizo, mozzarella & mushroom arancini w bell pepper aioli nf	16.00
House-rolled vermicelli spring rolls w lime & peanut sauce df v	18.00

Medium plates

Brisket sliders w crisps nf	20.00
Salt & pepper calamari, w sriracha mayo & chilli maple nf	20.00
Pork belly bites w pineapple salsa, chilli & caramel df gf	22.00
Pan fried haloumi w tzatziki & warm honey, lemon & thyme dipping sauce nf	22.00
Southern fried chicken nibbles w smoky BBQ sauce & ranch dressing df nf	22.00
Cajun-spiced tempura fish bites w minted aioli nf	22.00
Sauteed prawns w creamy garlic sauce & grilled focaccia nf	22.00

vg – vegan / v – vegetarian / gf – gluten free / df – dairy free / nf – nut free

Food menu

Perch classics

Perch beef burger w lettuce, tomato, swiss cheese, pickle mayonnaise, beetroot relish & fries nf	29.00
Perch open steak sandwich w grilled sirloin, sourdough, caramelised onion, chimichurri & fries nf	30.00

Perch grill

Mushroom & goat cheese eggplant roulade w ratatouille nf v	34.00
Chermoula-marinated chicken supreme w potato gratin, & onion & sage purée gf nf	36.00
Market fish of the day	38.00
Canterbury lamb rump w minted parsnip mash, broccolini & Madeira jus gf nf	44.00
Canterbury scotch ribeye 250g w duck fat potatoes, roasted field mushroom & confit vine tomatoes gf nf	45.00
Ribeye served with choice of sauce – Café de paris gf nf v / Lemon & caper butter gf nf v / Mushroom & hennessey gf nf df / Green peppercorn gf nf df	

Sides

Charred broccolini w sundried pesto & roasted pumpkin seeds gf v	15.00
Duck fat potatoes df	15.00
Honey soy roasted beet salad w goat cheese gf nf v	15.00
Roasted butternut pumpkin w cumin yoghurt gf	15.00

Desserts

Double chocolate mousse dome w berries & warm chocolate sauce nf v	15.00
Panna cotta w almond & green cardamom nf v	15.00
Banoffee pie w caramel sauce & fresh banana nf v	15.00
Sticky date pudding w caramel sauce & vanilla ice cream nf v	15.00

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