

MR PERCIVAL'S

SMALL PLATES

CRISPY FOCACCIA, ROSEMARY, SEA SALT	12
WARMED MONT ZERO OLIVES, CHILLI, ORANGE	9
ROMAN ARANCINI, SMOKED SCAMORZA, CHICKEN & BEEF	10 ^{EA}
MORTADELLA, STRACCIATELLA, PISTACHIO	23
SALUMI, GIARDINIERA, FOCACCIA	28
MARINATED PEPPERS, BUFFALO RICOTTA & OREGANO	21
CASA MOTTA BUFFALO MOZZARELLA, CAPONATA	23

SEAFOOD

SYDNEY ROCK OYSTER	7 ^{EA}
PRAWN COCKTAIL ROLL	16 ^{EA}
TUNA TARTARE, 'NDUJA, LEMON, FRIED BREAD	10 ^{EA}
WHIPPED SALTED COD, POLENTA, RAINBOW TROUT ROE, CHIVES	10 ^{EA}
FRIED CALAMARI, ZUCCHINI, LEMON AIOLI	18
WA OCTOPUS, POTATOES ROUILLE, TUSCAN KALE, PIMENTÓN	22

MR P'S SEAFOOD PLATTER

SERVES TWO | 68

ROCK OYSTERS, CURED SA MUSSELS,
TUNA & SCALLOP CRUDO, PRAWN COCKTAIL,
MORETON BAY BUGS

LARGE PLATES

PORK CHOP COTOLETTA ON THE BONE (500G), ROASTED PEPPERS ROMESCO	40
PANFRIED CORAL TROUT (180G), LEMON, CHIVES, TROUT ROE	48
MB4+ STONE AXE FLANK STEAK (200G), ROASTED MUSHROOMS, SALSA VERDE	45
SPAGHETTI WITH GOOLWA PIPIS, LEMON & BOTTARGA	40

FUSILLONI

36

ALLA NERANO, ZUCCHINI, BASIL, PARMIGIANO

SIDES

ICEBERG WEDGE SALAD, RADISH, MAYO, SALSA VERDE	16
ROASTED CAULIFLOWER, SALTED RICOTTA	14
SHOESTRING FRIES, CHICKEN SALT	14

DESSERT

CANNOLI, SHEEP'S MILK RICOTTA, DARK CHOCOLATE, CANDIED ORANGE	10 ^{EA}
MERINGATA & AMARENE	18
CHEESE & CONDIMENTS	32

Inspired by the coastline from Naples to Nice, reimagined for the beautiful Queensland climate. Our menu celebrates authenticity, seasonality, and quality - bringing nostalgic Mediterranean flavours to the table with a fresh, sustainable approach. Every dish is crafted with care, detail, and a relaxed sense of style – best enjoyed with friends as the day rolls effortlessly into night.

- ALESSANDRO PIZZOLATO, HEAD CHEF

GRAZING 69PP

11:00am – 4:00pm

CRISPY FOCACCIA, ROSEMARY, SEA SALT

WARMED MONT ZERO OLIVES, CHILLI,
ORANGE

WHIPPED SALTED COD, POLENTA,
RAINBOW TROUT ROE, CHIVES

ROMAN ARANCINI, SMOKED SCAMORZA,
CHICKEN & BEEF

PORK CHOP COTOLETTA ON THE BONE
(500G) ROASTED PEPPERS ROMESCO

ALLA NERANO, ZUCCHINI, BASIL,
PARMIGIANO

ICEBERG WEDGE SALAD, RADISH, MAYO,
SALSA VERDE

SHOESTRING FRIES, CHICKEN SALT

MERINGATA & AMARENE

FEAST 95PP

11:00am – 4:00pm

PIZZA BIANCA, ROSEMARY & SEA SALT

SALUMI, GIARDINIERA

CASA MOTTA BUFFALO MOZZARELLA,
CAPONATA

TUNA TARTARE, 'NDUJA, LEMON, FRIED
BREAD

WHIPPED SALTED COD, POLENTA,
RAINBOW TROUT ROE, CHIVES

ROMAN ARANCINI, SMOKED SCAMORZA,
CHICKEN AND BEEF RAGU

MB4+ STONE AXE FLANK STEAK,
ROASTED MUSHROOMS, SALSA VERDE

ICEBERG WEDGE SALAD, RADISH, MAYO,
SALSA VERDE

SHOESTRING FRIES, CHICKEN SALT

CANNOLI, SHEEP'S MILK RICOTTA, DARK
CHOCOLATE, PISTACHIO, CANDIED ORANGE

MR PERCIVAL'S

0% EFTPOS, 0.5% DEBIT CARD, 1.25% CREDIT CARD, AMEX & JCB,
1.8% UNIONPAY CREDIT, 0.8% UNIONPAY DEBIT, 1.6% DINERS SURCHARGE APPLIES.

10% SURCHARGE APPLIES ON SUNDAYS, 15% SURCHARGE APPLIES ON PUBLIC HOLIDAYS.

Our menus & kitchens contain food allergens & handle ingredients including all known allergens. Whilst all reasonable efforts are taken to accommodate all allergies or dietary needs, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary or allergy requirements so we can best assist you.