PERCY

HOTEL
WOOLSTORE
1888
Handwritten
COLLECTION

1.4% CC Surcharge applies for Card Payments. 10% surcharge applies on Weekends and 15% on Public Holidays
ALL Accor Plus Explorer Cards must be presented upon payment to receive Dining Benefits.
Express Set Menu is Mandatory for groups of 7 - 10. Feed Me Menu is Mandatory for groups of 11 and above.

TAPAS

WARM SONOMA SOURDOUGH | ESPELETTE BUTTER [PP] [VA] 6
Thick cut Sonoma sourdough served with a mild chilli pepper butter

PAN CON TOMATE [PP] [VA] 8
Crushed tomatoes and garlic served on thick cut sonoma sourdough

BOQUERONES TOAST | WHIPPED BACALAO [PP] [M] 10
Marinated white anchovy on a toasted brioche bread with salted cod mousse

JAMON SERRANO BOCADILLO [PP] 12
Classic Spanish sandwich on baguette-style bread with thinly sliced cured pork leg

GILDA [PP] [I] [V/O] 6
Traditional Basque skewer served with green olives, pickled guindilla and anchovy

MARINATED GORDAL OLIVES | PICOS [VA] 9
Meaty olives from Sevilla marinated in herbs and chilli served with mini breadsticks

PIMIENTOS DE PADRÓN [VA] 14
Charred chilli peppers famous for an unpredictable spice level served with lime salt

KIPFLER PATATA BRAVAS [VA] 14
Chunky potatoes served with a smoked paprika sauce, aioli and fresh lime wedge

CROQUETAS DEL DIA [4] [V/O] 16
Béchamel-based stuffed fried balls. Fillings change daily

CHIPCUTERIE 24
Spanish crisps served with jamon serrano, guindilla and grated manchego

LA BOQUERIA LOMO | GRILLED STONE FRUIT 24
Thinly sliced cured pork loin served with grilled seasonal stone fruit

SYDNEY ROCK OYSTERS | GARNACHA MIGNONETTE [A] 32 | 60
Half Dozen or Dozen Sydney Rock Oysters with house made garnacha mignonette

GAMBAS AL AJILLO [I] 23
Classic prawn tapas cooked in extra virgin olive oil and garlic

TORREZNOS | MOJO VERDE 22
Fried crispy Spanish pork belly served with a vibrant and tangy green sauce

TXISTORRA | QUESO FRESCA | CHARRED RADICCHIO 28
Traditional Basque pork sausage served with fresh cheese and char-grilled radicchio

QUESO SELECTION

ALL QUESO SERVED WITH: MARINATED BABY FIGS | GRISSINI | LAVOSH [V]

MANCHEGO SEMI-CURADO 12
Traditional 3 month aged sheep's cheese. Firm and delicate with a smooth nutty finish

MAHON DE MENORCA 12
Traditional Spanish cow's cheese with a nutty, salty, tangy flavor that intensifies with age

SAN SIMÓN DOP 14
Semi-soft smoked cow's cheese. Buttery, slightly nutty flavor with a woody aroma

PLATOS GRANDES

GRILLED PORK RIB CHOP | ESTRELLA VINEGAR GLAZE | AJO NEGRA 48
300gr Black Berkshire Pork with an estrella vinegar glaze and black garlic sauce

CARNE ASADA | TEMPRANILLO JUS | GUINDILLA PEPPERS 56
300gr Tajima Wagyu Rump MBS 4+ served with tempranillo jus and guindillas

CORDERO ASADO | PIQUILLO PEPPER PICADA 48
220gr Pyrenees Lamb Rump served with fresh herb and piquillo salsa and lemon wedge

BACALAO | PIL-PIL | BURNT LEEKS [M] 44
Salted Cod with an oil, garlic and natural fish emulsion served with charred leek

EGGPLANT TORTA | MARINATED CHERRY TOMATOES [VA] 38
Char-grilled smoky eggplant omelette served with marinated cherry tomatoes

GUARNICIÓN

SEASONAL LEAF SALAD | VINEGAR DE MANZANA DRESSING | GALMESAN [VA] 14
Seasonal leaf greens with apple vinegar dressing and galmesan cheese

SHOESTRING FRIES | SPICY SALT | AIOLI [VA] 12
Thin cut chips with a mild spicy pepper salt and aioli dip

GRILLED BROCCOLINI | GARLIC FLAKES [VA] 14
Char-grilled broccolini cooked in extra virgin olive oil and served with fried garlic flakes

[PP] Per Person [V] Vegetarian [V/O] Vegetarian Option [VA] Vegetarian but Vegan Available
[A] Australian Seafood [I] International Seafood [M] Mixed Seafood
Our menu and kitchen contain multiple allergens and foods that may cause intolerance. Due to the shared production and serving environment, we cannot guarantee the complete omission of allergens. Please inform our team if you have any allergies or intolerances.

POSTRE

CRÈMA CATALANA | CARAMELISED WHITE CHOCOLATE [PP] [V] 8
Traditional Spanish custard made with white chocolate and a caramelised sugar glazing

LEMON SORBET | ARBEQUINA OLIVE OIL [PP] [VA] 8
Lemon sorbet topped with a drizzle of Catalonian arbequina olive oil and lemon zest

CHURROS | DULCE DE LECHE | VANILLA GELATO [V] 16
Fried Spanish dough, caramelised sweet milk sauce served with vanilla gelato and sea salt

VINO DE JEREZ

DON ZOILO | FINO EN RAMA | 10 YEARS 15
Reminiscent of "flor" with notes of toasted almond. Full-bodied, dry and yet fresh

DON ZOILO | AMONTILLADO EN RAMA | 15 YEARS 17
Slight floral and hazelnut notes. Dry, just the right acidity, full-bodied and characterful

DON ZOILO | OLOROSO EN RAMA | 15 YEARS 17
Intense aroma, reminiscent of walnuts. Dry with little acidity, full-bodied and velvety

DON ZOILO | PALO CORTADO EN RAMA | 15 YEARS 23
Light notes of hazelnuts. Dry, silky, and a balanced acidity, full-bodied and lingering

SÁNCHEZ ROMATE | PEDRO XIMÉNEZ X OLOROSO | 3 YEARS 16
Classic PX sweetness with notes of raisins blended with the nutty dryness of Oloroso

VINO DULCE

LA PURISIMA 'EN ESENCIA' | MONASTRELL DULCE | 2020 17
Hints of dried fruits and sweet quince. Vivacious, with surprising acidity. Chocolatey finish

ALTA ALELLA 'SIN D.O' | DOLÇ MATARÓ | 2019 30
Ripe prunes, plum and dry figs aromas with hints of orange peel and a great balance

[PP] Per Person [V] Vegetarian
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PERCY

EXPRESS SET MENU

$59 PER PERSON | MINIMUM 2 PEOPLE

PAN CON TOMATE [PP] [V]
Crushed tomatoes and garlic served on thick cut sonoma sourdough

GILDA [PP] [I] [V/O]
Traditional skewer served with green olives, pickled guindilla and anchovy

CHIPCUTERIE
Spanish crisps served with jamon serrano, guindilla and grated manchego

HALF DOZEN SYDNEY ROCK OYSTERS | GARNACHA MIGNONETTE [A]
Half Dozen Sydney Rock Oysters with house made garnacha mignonette

TXISTORRA | QUESO FRESCA | CHARRED RADICCHIO
Traditional pork sausage with fresh cheese and char-grilled radicchio

SHOESTRING FRIES | SPICY SALT | AIOLI [V]
Thin cut chips with a mild spicy pepper salt and aioli dip

COCKTAILS

$26 PER SERVE

SANGRIA BLANCA
Vina Ijalba Viura, Avallen Calvados, Grand Marnier Orange Cognac Liqueur,
Fresh Orange, Fresh Lemon, Fresh Strawberry, Fresh Apple

MANGO MATADOR
Padron-Infused Tromba Blanco Tequila, Ester Trashy Triple Sec, Mango Purée,
Fresh Lemon Juice, Salted Padron Rim, Dehydrated Padron Head

MANTEQUILLA BORBÓN
Butter-Infused Buffalo Trace, Caramelised Brown Sugar Syrup, Aztec Chocolate Bitters,
Burnt Dehydrated Orange Wheel

[V] Vegetarian [V/O] Vegetarian Available [A] Australian Seafood [I] International Seafood [PP] Per Person
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PERCY

FEED ME MENU

$99 PER PERSON | MINIMUM 2 PEOPLE

TAPAS

WARM SONOMA SOURDOUGH | ESPELETTE BUTTER [PP] [V]
Thick cut Sonoma sourdough served with a mild chilli pepper butter

JAMON SERRANO
Classic thinly sliced cured pork leg with guindilla peppers

CROQUETAS DEL DIA
Béchamel-based stuffed fried balls. Fillings change daily

GAMBAS AL AJILLO [I]
Classic prawn tapas cooked in extra virgin olive oil and garlic

PLATOS GRANDES

BACALAO | PIL-PIL | BURNT LEEKS [M]
Salted Cod with an oil, garlic and natural fish emulsion served with charred leek

CORDERO ASADO | PIQUILLO PEPPER PICADA
Pyrenees Lamb Rump served with fresh herb and piquillo salsa and lemon wedge
Change to a +4 marble score Tajima Wagyu Rump - extra 4pp

SHOESTRING FRIES | SPICY SALT | AIOLI [V]
Thin cut chips with a mild spicy pepper salt and aioli dip

GRILLED BROCCOLINI | GARLIC FLAKES [V]
Char-grilled broccolini cooked in extra virgin olive oil and served with fried garlic flakes

POSTRE

LEMON SORBET | ARBEQUINA OLIVE OIL [PP] [V]
Lemon sorbet topped with a drizzle of Catalonian arbequina olive oil and lemon zest

[V] Vegetarian [M] Mixed Seafood [I] International Seafood [PP] Per Person
1.4% CC Surcharge applies on Card Payments. 10% surcharge applies on Weekends and 15% on Public Holidays
We can swap items on the menu to others to cater to dietary requirements. May incur an extra cost
Our menu and kitchen contain multiple allergens and foods that may cause intolerance. Due to the shared production and serving environment, we cannot guarantee the complete omission of allergens. Please inform our team if you have any allergies or intolerances.