



EST.  2005

HYDE

PERTH KITCHEN + COCKTAILS



Share & Graze

Pommes Frites	13
ponzu mayonnaise	
Chicken Popcorn	17
black garlic aioli	
Pork Mojo Tostadas	19
fermented slaw, Bacardi & lime mayonnaise	
Lobster Roll	24
brioche roll, lobster mix, celery, garlic mayonnaise	
Beef Tataki	24
radish, cilantro, yuzu	
Ramen Chicken Sliders	22
pickled slaw, cilantro ranch, fries	
Ceviche	30
kingfish, scallop, finger lime, avocado, tortilla	
Soft Shell Crab Sliders	30
brioche, buttercrunch, peri peri	
Abrolhos Island Queen Scallops	27
kimchi verde, chorizo	
Charcuterie	44
selection of chefs meat & game creations, house pickles, croutes, labne, evoo	

From the Garden

Beetroot Duo	16
beets, walnut, apple, pecorino, verjuice	
Burrata	23
heirloom tomatoes, basil, capers, chervil	
Roast Broccoli	16
grapes, compressed watermelon, ajo blanco	

**15% surcharge applies on Public Holidays*

Main Fare

Chilli Mussels	32
salsa roja picante, sourdough	
Wagyu Burger	30
roast onion, gruyere, truffled aioli, beetroot relish	
Vegan Poke	26
grilled tofu, pineapple, edamame, asparagus, ponzu	
* add free range chicken breast	8
* add salmon gravalax	8
Grilled Half-Chicken	38
jerk spice, quick pickle slaw, chilli mango salsa	
Jurien Gold Band Snapper	50
pickled fennel, radish, capers, finger lime, beurre blanc	
From The Grill	
kaffir lime butter, truss tomato, buttered mash, dehydrated gremolata	
* MSA scotch (300g)	60
* lamb cutlet (400g)	70

To Finish

Australian Cheese Selection	24
membrillo, berries, sourdough	
Chocolate Tart	16
vanilla mascarpone, popping candy	
Peach Crumble	16
salted crumb, ginger ice cream	