

PETITION

x *Kitchen*

Dining

LIGHTER

Green olives / Salted pistachios	8 ea
Local bread, salted butter	3 pp
Natural oyster, lemon	4.5 ea

Coral prawns, pepperberry aioli, smoked chilli salt	12
Buffalo ricotta, green raisin, zuni pickle, coriander	16
Raw Geraldton kingfish, sweet ginger, crème fraîche	20
Beef tartare, french onion cream, sweet potato	17

Pigs head croquettes, red harissa, aioli	12
Parma ham, burnt mustard seed honey	16
Bone marrow, anchovy, mojo picon, smoked ricotta	15
Foie gras & chicken liver parfait, aged balsamic, grilled bread	18
Charcuterie selection, pickles, mustard, crouté	29

Chilled green beans & cucumbers, sesame yoghurt, fried curry leaves	16
Heritage tomatoes, pickled onions, sunflower seed cream	17
Chopped broccoli salad, toasted grains & walnuts, sheep's feta	17
Charred cauliflower mornay, chive, smoked brioche, salted egg	16
Creamed sweetcorn & buckwheat, burnt chilli, pecorino	24

Cavatelli, Wagin duck egg, shimeji, cabbage & veal sauce	32
Market fish, charred leeks, potato skin & salt cod velouté	MP

HEAVIER

Rare breed Manjimup pork chop, cider braised apple	36
Rangers Valley flank steak, fermented chilli vinegar	38
Slow roasted Arkady lamb shoulder, zataar, roti, lemon	62

www.petitionperth.com/kitchen

Follow us on Instagram @petitionkitchen

For all other general enquiries please email

hi@petitionperth.com



Kitchen open everyday:

Mon - Fri 7am - Late

Sat - Sun 8am - Late

Prices inclusive of gst