

eats

Graze

House marinated olives	7	GF V
Salt & vinegar cassava crisps	6	GF V
House made sourdough, miso butter, aged black vinegar, evoo	8	V
Garlic potato gems, house kewpie, smoked chilli ketchup	12	GF V
Caramelised pork satay dip, puffed rice crackers, pickled cucumber	13	GF
Cumin roasted lamb, kimchi spring onion, yoghurt & golden mantou buns	18	
Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear	18	GFO V
Charcuterie board, locally sourced & house cured meats, pickles & condiments	34	

Lighter

Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut	18	GF
NW jumbo tiger prawns, black pepper, butter, sudachi, chives	24	GF
'KFC' Korean fried cauliflower, BBQ glaze, daikon, toasted sesame	14	V
Fried chicken, chilli vinegar powder, crispy shallot & spring onion	16	GFO
Roasted Calabrese broccoli, chimichurri, soured cream, BBQ salt	17	GF V
Caramelised kangaroo, pineapple & finger lime, roasted peanut	14	GF
Pan roasted octopus, cherry blossom char sui, plum vinegar sauce, chilli oil	25	GF



Larger

Wok-tossed wheat noodle, smoked eggplant jam, sesame, fried enoki	22	V
Beef shin, roasted marrow, rendang glaze, peanuts & toasted coconut	38	GF
Korean BBQ chicken, sweet potato noodles, peanuts, herb salad	28	GF
Market fish, turmeric & coconut curry, rice gnocchi, green mango	28	GF
Crispy fried pork belly, congee, smoked pork floss, spring onion oil	36	GF

Sides

Thai herb salad, sweet potato crisps, soft leaves, nuoc cham, pink pepper	12	GF
Sautéed garlic shoots, chilli & garlic vinegar butter, fried shallots	14	GF V
'Maggie' noodles, spring onion, chicken butter, garlic crumb	9	
Golden Mantou bun	4	V

Sweet

Dark chocolate ganache, pear caramel, mulled wine, salted oreo	15	GF V
Buttered popcorn mousse, miso caramel, toasted milk cake, honeycomb gelato	16	V
Mango gelato, Davidson plum cream, coconut fluff, plum powder	15	GF VO

We often cook with nuts, fish sauce, soy & more, so please advise our staff if you have any food allergies..

GF - Gluten Free / V - Vegetarian / GFO - Gluten Free Option / VO - Vegetarian Option.

banquet

Minimum 6 people | \$65 pp

Round One To Share

Salt & vinegar cassava chips	GF V
Caramelised pork satay dip, puffed rice crackers, pickled cucumber	GF
'KFC' Korean fried cauliflower, BBQ glaze, daikon, toasted sesame	V
Caramelised kangaroo, pineapple & finger lime, roasted peanut	GF
Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut	GF

Round Two To Share

Market fish, turmeric & coconut curry, rice gnocchi, green mango	GF
Beef shin, roasted marrow, rendang glaze, peanuts & toasted coconut	GF
Korean BBQ chicken, sweet potato noodles, peanuts, herb salad	GF
Thai herb salad, sweet potato crisps, soft leaves, nuoc cham, pink pepper	GF
'Maggi' noodles, spring onion, chicken butter, garlic crumb	

Additional - Round Three \$10 pp

Dark chocolate ganache, pear mousse, mulled wine, salted oreo	GFO V
Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear	GFO V

on offer

Hawker Wednesdays

\$20 pp

Join us from 4pm every Wednesday for our Asian-inspired Hawker meal with your choice of beverage. Choose from schooner of beer, wine by the glass, house spirit or soft drink.

Lazy Weekends

SATURDAY LUNCHES & ALL DAY SUNDAY | \$60 per platter

Served Northbridge style on a spinning lazy susan, designed to be shared by up to 4 friends.

Seasonal Specialties

In addition to The Standard staples, we also have seasonal specials.

Ask our friendly staff for weekly offerings...

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STANDARD

www.thestandardperth.com.au