

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
Kimchi & mozzarella rice balls, house kewpie, salted egg 12	V
Caramelised pork satay dip, puffed rice crackers, pickled cucumber 13	GF
Korean fried parsnip, BBQ glaze, daikon, toasted sesame 14	V
Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear 18	GFO V
Fried chicken, chilli vinegar powder, crispy shallot & spring onion 16	GFO
Charcuterie board, locally sourced & house cured meats, pickles & condiments 34	

Smaller

Stracciatella, smoked almond, miso buttered sweetcorn, nori, sesame 21	GFO V
Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut 18	GFO VO
NW jumbo tiger prawns, black pepper butter, sudachi, chive 24	GF
Pan roasted octopus, caramelised shallot & chilli sambal, vermicelli, herbs 25	GF



Larger

Wok-tossed wheat noodle, smoked eggplant jam, sesame, fried enoki	22	V
Market fish, turmeric & coconut curry, rice gnocchi, green mango	34	GF
Korean BBQ chicken, sweet potato noodles, peanuts, herb salad	32	GF
Tamarind glazed pork belly, peanut satay, pineapple, kimchi, soft herbs, congee	28	GF
Beef shin, roasted marrow, rendang glaze, peanuts & toasted coconut	39	GF

Sides

Roasted Calabrese broccoli, green sauce, soured cream, xo crumb	16	GF V
Som tum style salad, green mango & roasted peanut, tomato, sambal	15	GFO VO
Chef Rod's congee, ginger & garlic, smoked pork floss, chilli oil	12	GF
'Maggie' noodles, spring onion, chicken butter, garlic crumb	9	
Golden Mantou bun	4	V

Sweet

Dark chocolate ganache, strawberry, vanilla, salted oreo, macadamia	15	GFO VO
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 | \$69 pp

Round One To Share

Salt & vinegar cassava chips	GF V
Stracciatella, smoked almond, miso buttered sweetcorn, nori, sesame	GF V
Korean fried parsnip, BBQ glaze, daikon, toasted sesame	V
Caramelised pork satay dip, puffed rice crackers, pickled cucumber	GF
Shredded duck, rolled turmeric wafer, soft herbs, tamarind, peanut	GF VO

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
Roasted Calabrese broccoli, green sauce, soured cream, xo crumb	GF V
Som tum style salad, green mango & roasted peanut, tomato, sambal	GF VO
'Maggie' noodles, spring onion, chicken butter, garlic crumb	

Additional - Round Three \$10 pp

Dark chocolate ganache, strawberry, vanilla, salted oreo, macadamia	GF V
Baked goat's brie, burnt honey, oat wafer, eggplant chutney, pear	GF V

on offer

Hawker Wednesdays

\$25 pp

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

Lazy Weekends

SATURDAY LUNCHESES & ALL DAY SUNDAY | \$65 per platter

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

Functions & Events

Yes, we like to party!

Join us for your birthday, engagement, after work drinks, farewell drinks, any kind of drinks really...Celebrate with us.

Get in touch: info@thestandardperth.com.au

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ST^{HE}ANDARD

