

OUR STORY

At Curate, we celebrate the rich bounty of Northbridge and Western Australia. Our culinary adventure starts with the finest local produce, meticulously sourced from esteemed local businesses and dedicated growers across the region. Each ingredient is chosen with care to ensure unparalleled quality and the freshest flavours.

In our kitchen, these exceptional ingredients are brought to life with creativity and flair. Our chefs craft bold, flavourful dishes that tantalise the taste buds and perfectly complement our signature cocktails. The vibrant atmosphere at Curate enhances the dining experience, making every visit a joyous celebration of Western Australia's culinary brilliance.

OUR PRODUCE

Dardanup

Nestled in south-west WA, Dardanup produce is famed for premium beef, lamb, and pork, upholding eco-friendly practices and community engagement.

Mt. Barker

Celebrated for organic fruits, vegetables, and free-range poultry, Mt. Barker embraces eco-friendly practices and fosters community through tours and festivals.

Rottnest Island

Home to over 400 fish species, Rottnest Island's culinary gem is the yellowfin tuna, prized for its quality and flavour.

Exmouth

Known for its rich marine life, Exmouth offers Rankin cod, celebrated for its firm, white flesh and delicate flavour.

Humpty Doo

Renowned for sustainable barramundi farming, Humpty Doo leads in aquaculture excellence.

Postcode Honey

Produced under the Postcode Honey, our honey originates from a hive atop DoubleTree by Hilton Perth Northbridge. It boasts a light, caramel-like flavour with subtle notes of vanilla and citrus.

Mushroom Fritti (VO)	\$6
Smoked Salted Almonds (VO)	\$7
Charred Edamame salted with sea salt, garlic oil (V)	\$8
Grilled Sourdough Bread , whipped Parmesan and garlic butter (V)	\$10
Olive Tapenade , homemade rosemary focaccia (VO)	\$10
Shoestring Fries , Parmesan-paprika salt, sriracha aioli (V)	\$12
Coffin Bay Oysters , 6 freshly shucked oysters, lemon wedges and a splash of Tabasco sauce (GF, DF, NF)	\$30
Curated Beef Tartare , cured egg yolk served with capers, shallots, pickles, Dijon mustard (GF, DF, NF)	\$22
Ahi Tuna with edamame salad, Curate's own yuzu dressing (DF, GF, NF)	\$22
Slow-Cooked Lamb Bulgogi and Kimchi Cigar , gochujang emulsion (NF, DF)	\$20
Curried Chicken Vol-au-vent rich and spiced tomato sauce	\$18
Balinese Styled Chicken Satay , Sambal Merah	\$18
Crispy Pistachio and Sundried Tomato Arancini , lemon mayo (V)	\$18
Braised Savoy Cabbage Skewers , sesame dressing, kewpie mayo (V)	\$18
Shichimi Spiced Crispy Chicken , aioli, crumbled blue cheese	\$20
Curate Collective aged bresaola, treacle-cured duck breast, sliced Coppa, an assortment of cheeses accompanied by figs & honey crackers, marinated olives, toasted nuts, fresh fruits & berries. Sourced from Australia, France, Italy	\$60
Mt. Barker Chicken Roulade , creamy potato purée, rich red wine jus (NF, GF)	\$34
Baked Barramundi , buttered broccolini, kale with miso sauce (NF, GF)	\$38
Pitch Black Angus Rib-Eye, 450g , creamy peppercorn sauce (NF, GF)	\$60
Wagyu Striploin, 200g , Red Wine Sauce (NF, GF)	\$79
Mezzelune Ravioli , stracciatella and truffle oil stuffed ravioli, wild rocket, rustic Napoli and basil sauce, toasted nuts Nut Free & Vegan Option Available	\$28
Brewed Bliss , classic crème caramel scented with Earl Grey, DoubleTree cookie crumble, short bread and Postcode honeycomb Nut Free/ Gluten Free Options Available	\$17
Pistachio Tiramisu , pistachio and espresso infused rich tiramisu with candied pistachio in chocolate shell	\$18
Citrus Posset , mixed berry and elderflower coulis topped with Italian meringue	\$17