

STARTERS

Smoked Garlic Focaccia	17
Served with hummus, lemon myrtle infused oil & a lemon wedge. V GFO DF NF	
The Park Graze	32
Puopolo salami, prosciutto, brie, gouda, fennel jam, hummus, crackers & seasonal fruit. GFO NG NFO	
Infinity Blue Barramundi Crudo 🐟	20
Ginger-citrus dressing, coriander oil, jalapeno & black garlic. NF GF DF	
Crispy Calamari	
Served with lemon & poppy seed mayo & pickled fennel. GF DF NF	
Chorizo Croquettes	18
Served with romesco, parsley & pickled onion.	
Fried Brie	18
Served with roasted cauliflower cream & green apple gel. NG V NF	
Add char-grilled sourdough	4

WOODFIRE PIZZAS
(PIZZAS MAY ARRIVE SEPARATELY)

Margherita	23
Medley tomatoes, mozzarella, fior de late, basil & oregano on a napoli base. NF V NG DFO GFO	
Pork & Fennel Jam	25
Italian pork sausages, fennel jam, carmalised onions, mozzarella & rocket on a garlic oil base. GFO DFO NF	
Butternut, Hazelnut & Sage	24
Crispy sage, ricotta, hazelnut, butternut, mozzarella & honey drizzle on a garlic oil base. GFO NFO DFO V	
Smoked Chicken & Pesto 🍗	25
Smoked chicken, cherry tomatoes, rocket, mozzarella, grana padano, chilli flakes & slivered almonds on a pesto base. GFO NFO DFO	
Salami	25
Puopolo salami, smoked mushrooms, Kalamata olives, mozzarella & rosemary oil on a napoli base. GFO DFO NF	

Smoked Garlic Prawn 🍤	27
Garlic prawns, mozzarella, cherry tomatoes & fresh chilli on a zesty creme fraiche base. GFO DFO NF	

For our Plant Based menu,
please ask our friendly staff

Please note a credit card fee of 1.07% applies
& a 15% surcharge applies on public holidays

BURGER & CO

Truffle Wagyu Burger	29
180g wagyu patty (medium) , truffle aioli, Swiss cheese, sauteed mushrooms, rocket & brioche bun served with beer battered fries. GFO DFO NG NF	
Add Streaky Bacon	4
Grilled Chicken Burger	29
Ciabatta roll, rocket, tomato, stracciatella cheese & pesto mayo served with beer battered fries. GFO NF	
Add Streaky Bacon	4
House Smoked Brisket & Kimchi Burger 🍖🍷	30
Fried egg, pickles, kimchi, sriracha mayo & brioche bun served with beer battered fries. GFO NF	

Stracciatella Steak Sandwich	32
150g scotch fillet (medium) , ciabatta roll, red onion, stracciatella cheese, sliced tomato, rocket, aioli & balsamic glaze. GFO NG NF	

SALADS

Local Harvest Salad	22
Roasted butternut squash, crispy kale chips, rocket, cranberries, goats cheese, candied walnuts & maple vinaigrette. GF DFO NG V	
Carrot & Beetroot Salad	22
Roasted carrots & beets, orange segments, pecans, rocket, feta cheese & balsamic glaze. GF DFO V NG	

Prosciutto, Rockmelon & Burrata Salad	22
Served with rocket, pickled fennel & balsamic glaze. GF NG	

Wedge Caesar Salad	19
Romaine lettuce, house smoked bacon, croutons, grana padano, boiled egg, white anchovies & caesar dressing. GFO NF	
Add crumbed chicken	6

DIETARIES LEGEND

GFO GLUTEN FRIENDLY **OPTIONAL** **DFO** DAIRY FRIENDLY **OPTIONAL**
V VEGETARIAN **VO** VEGETARIAN **OPTIONAL** **DF** DAIRY FRIENDLY
NF NUT FRIENDLY **NFO** NUT FRIENDLY **OPTION** **NG** NO GARLIC
🌶️ CHILLI **OPTIONAL** 🌿 MILD 🍷 MEDIUM 🍷🍷 HOT

Due to the nature of meal preparation & possible
cross-contamination we are unable to guarantee
the absence of any ingredients.

For any further information on dietaries please
speak to our friendly staff.

FROM THE GRILL

200g Great Southern Eye Fillet	46
Char-grilled with frites & smoked garlic butter. GF DFO NF	
300g O’Connor Pasture Fed Scotch Fillet	50
Char-grilled with frites & smoked garlic butter. GF DFO NF	
400g Great Southern MSA Rib Eye	55
Char-grilled with frites & smoked garlic butter. GF DFO NF	
Mottainai Omega Lamb Shank	36
Slow cooked lamb shank & creamy rosemary mash served with maple, cinnamon & orange sauce. GF NF	
Infinity Blue Barramundi	34
Pan-fried barramundi, yuzu gel, broccolini, pumpkin & pickled fennel salad. GF DF NF NG	

CLASSICS

The Park Chicken Parma	32
Panko crumbed schnitzel, parma ham, house marinara & mozzarella cheese served with salad & beer battered fries. NF NG	
Swap to smoked mozzarella	2
Chicken Schnitzel	32
Panko crumbed schnitzel, lemon tahini slaw & gravy served with beer battered fries. NF	
Fish & Chips	32
Fresh beer battered gummy shark & charred lemon served with beer battered fries, salad & tartare sauce. DF NF NG	
Squid Ink Prawn Linguine 🍤	36
With lemon butter popcorn, Six-Eyed Scorpion chilli oil & nori. NF	

KEEP IT SAUCY

Chipotle Mayo DF V NF GF 🍷	1
Garlic Aioli DF NF V GF	1
Smokey BBQ Sauce NF NG DF V	1
Truffle Mayo NF NG DF V	1
Gravy NF NG DF GF	3
Creamy Peppercorn Gravy NF NG GF	4
Mushroom Gravy NF NG DF GF	4
Tomato Sauce NF DG NG GF	0

DESSERTS

Vanilla Bean Miso Caramel Panna Cotta	15
Sesame tuille, house-made peanut butter ice cream, caramel popcorn & miso caramel. GFO NG V	
Chai Spiced Pear & Apple Crumble	15
Chai spiced apple & pear compote, buttery crumble, custard & house-made cinnamon ice cream. NG V	
Callebaut Belgium Chocolate Brownie	15
House-made lavender ice cream, honeycomb & blueberries. NG V NF	

FRIES & SIDES

Beer Battered Fries	12
Sea salt. DF NF V NG	
Truffle Parmesan Shoestring Fries	14
Truffle oil, grana padano & parsley. GF NG V NF	
Charred Autumn Vegetables	13
Sweet potato, pumpkin & broccolini. GF DFO V NF NG	
Roasted Sweet Potatoes 🍠🍠	13
Served with smoked yogurt & Six-Eyed Scorpion chilli oil. GF NG NF V	
Broccoli Salad	13
Roasted broccoli, bacon crisps, slivered almonds, cranberries, pumpkin seeds & tangy ranch. GF VO	

KIDS(UNDER 12 YEARS)

Pasta Bolognese	13
Served with Parmesan. NF	
Panko Crumbed Chicken & Chips	13
NF NG	
Fish & Chips	13
DF NF NG	
Margherita Pizza	13
NF V NG	
Cheese Burger & Chips	13
NG NF	
Vanilla Ice Cream (3 Scoops)	7
With your choice of chocolate syrup, strawberry syrup, caramel syrup or banana syrup. GFO NF NG V	

For weekly chefs creations,
please refer to our chefs boards

TRADING HOURS
WED & THUR 4PM - 10PM
FRI 12PM - LATE
SAT 12PM - LATE
SUN 12PM - 10PM

THE PARK WERRIBEE

TRIVIA WEDNESDAYS

Get Your Mid Week Trivia Fix
With Funky Bunch

7:30PM Start | No Entry Fee |
Prizes To Be Won



STEAK & JAZZ THURSDAYS

Where Locals Meet
Every Thursday

Jazz From 6PM - 9PM
Prime Cuts, Sides & Sauces



EXPRESS LUNCH FRIDAYS

Need A Quick Pub Feed?
We've Got You Covered

\$15 Half Parmas From 12PM - 4PM



Eat In Or Take Away

LIVE & LOCAL FRIDAYS

Local Artist Playing
Pub Classics

Happy Hour From 4PM - 6PM

Live Music From 7PM - 11PM



AMERICANA SATURDAYS

Country Classics

Live Music From 2PM - 5PM

Live Sports

Got To Love Your Local



LIVE

LIVE & LOUD SATURDAYS

Where The Music
Comes Alive

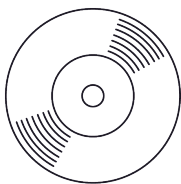
Live Music From 8PM - 11PM



VINYL SUNDAYS

Long Lunches &
Leisurely Afternoons

Vinyl DJs From 4PM - 8PM
In The Bar



STEAK NIGHT

EVERY THURSDAY

STARTERS

Smoked Garlic Focaccia

Served with hummus, lemon myrtle infused oil & a lemon wedge. | GFO DF V VG NF

17

Infinity Blue Barramundi Crudo

Ginger-citrus dressing, coriander oil, jalapeno & black garlic. | NF GF DF

20

Chorizo Croquettes

Served with romesco, parsley & pickled onion. | NF

18

Fried Brie

Served with roasted cauliflower cream & green apple gel. | NG V NF

18

Add char-grilled sourdough

4

PRIME CUTS

200g Great Southern Eye Fillet

Char-grilled with frites & smoked garlic butter. | NF GF DFO

40

300g O'Connor Pasture Fed Scotch Fillet

Char-grilled with frites & smoked garlic butter. | NF GF DFO

45

400g Great Southern MSA Rib Eye

Char-grilled with frites & smoked garlic butter. | NF GF DFO

50

BUTTERS & SAUCES

Smoked garlic butter. | NF V

2

Truffle butter. | V NF

2

Gravy. | NF NG DF GF

3

Mushroom gravy. | NF NG DF GF

4

Creamy peppercorn gravy. | NF NG GF

4

Red wine jus. | NF DF NG GF

4

PAIR WITH A WINE FLIGHT

Red Wine Flight

Choose 4 of our selected red wines

26

White Wine Flight

Choose 4 of our selected white wines

26

SIDES

Truffle parmesan shoestring fries.

| GF NG V NF

14

Charred Autumn Vegetables

Sweet potato, pumpkin & broccolini.

| GF DFO V NF NG

13

Roasted Sweet Potatoes ()

Served with smoked yogurt & Six-Eyed Scorpion chilli oil. | GF NG NF V

13

Broccoli salad.

| GF V

13

DESSERTS

Vanilla Bean Miso Caramel Panna Cotta

Sesame tuille, house-made peanut butter ice cream, caramel popcorn & miso caramel.

| GFO NG V

15

Chai Spiced Pear & Apple Crumble

Chai spiced pear & apple compote, buttery crumble, custard & house-made cinnamon ice cream. | NG V

15

Callebaut Belgium Chocolate Brownie

House-made lavender ice cream, honeycomb & blueberries. | NG V NF

15

