

## STARTERS

<b>Summer Focaccia</b>	18
Confit tomatoes, toasted pinenuts, balsamic glaze & smoked salt on a garlic oil base.  DF V VG NFO GFO	
<b>The Graze (👤)</b>	34
Puopolo salami, smoked prosciutto, gouda, triple cream brie, chilli jam, dried apricots, cornichons, crackers, grapes & smoked almonds.   NG DFO NFO	
<b>Chicken Ribs</b>	19
Smoked maple, mustard & black pepper.  DF NF	
<b>Crispy Calamari</b>	20
Served with saffron mayo, lemon & oregano.   GF DF NG NF	
<b>Corn Ribs</b>	16
Lime creme, tajin seasoning & grana padano.   V NFO NG	
<b>Spiced Honey Halloumi</b>	19
Panko crumbed halloumi, yuzu yogurt, honey & stone fruit salsa.   V NF	
<b>Whipped Ricotta &amp; Roasted Grapes</b>	16
Thyme, honey, roasted hazelnuts & grilled sourdough.   GFO V NG NFO	
<b>WOODFIRE PIZZAS (PIZZAS MAY ARRIVE SEPARATELY)</b>	
<b>Margherita</b>	24
Heirloom tomatoes, basil, bocconcini, flake salt & basil oil on a napoli base.   GFO NG NF V DFO	
<b>Chorizo &amp; Hot Honey (👤)</b>	26
Mozzarella, rocket, whipped ricotta & roasted capsicum on a garlic oil base.   GFO DFO NF	
<b>Smoked Chicken &amp; Pesto (👤)</b>	26
Cherry tomatoes, rocket, mozzarella, grana padano, chilli flakes & slivered almonds on a pesto base.   GFO NFO DFO	
<b>Puopolo Salami</b>	26
Caramelised onions, smoked mozzarella & parmesan on a napoli base.   GFO DFO NF	
<b>Smoked Brisket (👤)</b>	27
Pineapple chimichurri, mozzarella, jalapenos & lime crema on a smokey BBQ base.   GFO DFO NF	

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

## BURGER & CO

All burgers served with beer battered fries.	
<b>The Park Wagyu Burger</b>	30
180g wagyu patty (medium), sliced cheddar cheese, caramelised onions, burger sauce, lettuce, tomato & butter toasted brioche.   GFO DFO NF	
<b>Add Streaky Bacon</b>	4
<b>Add Extra 180g Wagyu Patty</b>	8
<b>Buttermilk Fried Chicken Burger</b>	30
House brined chicken thigh, chipotle mayo, pickle, hi-melt cheese, fennel slaw & butter toasted brioche.   NF	
<b>Add Streaky Bacon</b>	4
<b>Chimichurri Steak Sanga (👤)</b>	33
150g scotch steak (medium), chimichurri, rocket, tomato, chipotle mayo, jalapeno jack cheese & ciabatta roll.   GFO DFO NF	
<b>Pulled Pork Tacos (3) (👤)</b>	27
Corn tortillas, house smoked pork shoulder, pineapple slaw, pico de gallo, chipotle mayo, lime & jalapenos.   GF DF NF	

## SALADS

<b>Thai Beef Noodle Salad (👤)</b>	30
Cabbage, capsicum, chilli, coriander, spring onion & peanut sauce.   GF DF	
<b>Chicken Caesar Salad</b>	28
Romaine lettuce, house smoked bacon, croutons, grana padano, boiled egg, white anchovies & caesar dressing.   NF	

## KEEP IT SAUCY

<b>Chipotle Mayo</b>   DF V NF GF 🌶️	1
<b>Garlic Aioli</b>   DF NF V GF	1
<b>Gravy</b>   NF NG DF GF	3
<b>Creamy Peppercorn Gravy</b>   NF NG GF	4
<b>Mushroom Gravy</b>   NF NG DF GF	4
<b>Chimichurri</b>   GF DF V VG NF 🌶️	4
<b>Tomato Sauce</b>   NF DG NG GF	0

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

<b>250g Great Southern MSA Porterhouse</b>	40
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   GF DFO NF	
<b>200g Yarra Rise Eye Fillet</b>	50
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   GF DFO NF	
<b>300g O’Connor Scotch Fillet MB2-4</b>	60
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   GF DFO NF	
<b>Pan Fried Barramundi</b>	35
Crushed potatoes, charred broccolini, salsa verde, crispy capers, pickled red onion & rocket.   GF DFO NF NG	
<b>Moroccan Spiced Chicken</b>	36
Crispy crushed potatoes, lemon-mint yogurt, chickpea salad, sumac onions.   DFO NF	

## CLASSICS

<b>The Park Chicken Parma</b>	32
Panko crumbed schnitzel, smoked ham, house-made napoli sauce & mozzarella cheese served with salad & beer battered fries.   NF NG	
<b>Chicken Schnitzel</b>	32
Panko crumbed schnitzel, fennel slaw & gravy served with beer battered fries.   NF	
<b>Veal Schnitzel</b>	32
Panko crumbed schnitzel, fennel slaw, lemon wedge, salsa verde & beer battered fries.   NF	

<b>Fish &amp; Chips</b>	34
Stone & Wood battered Infinity Blue Barramundi, vinegar salt served with beer battered fries, salad & tartare sauce.   DF NF NG	

<b>Prawn &amp; Tasmanian Scallop Linguine (👤)</b>	38
Lemon & white wine sauce, squid ink linguine, cherry tomatoes, garlic, fresh chilli & lemon balm.   NF	

## DIETARIES LEGEND

🌾 GLUTEN FRIENDLY OPTIONAL    🥛 DAIRY FRIENDLY OPTIONAL  
🌱 VEGETARIAN    🌱🥛 VEGETARIAN OPTIONAL    🥛 DAIRY FRIENDLY  
🌾🌱 NUT FRIENDLY    🌾🌱🥛 NUT FRIENDLY OPTION    🌱 NO GARLIC  
🌶️ CHILLI OPTIONAL    🌶️ MILD    🌶️🌶️ MEDIUM    🌶️🌶️🌶️ HOT

## DESSERTS

<b>Chocolate Raspberry Dome</b>	16
Dark chocolate mousse, raspberry gel, chocolate soil & raspberry sorbet.   GFO V NF NG	
<b>Sticky Date Pudding</b>	14
Burnt caramel ice cream, salted butterscotch & honey tuille.   V NF NG	
<b>Trio of Sorbet</b>	10
Raspberry, mango & lemon sorbet with a lemon short bread crumb.   GFO DF V VGO NF NG	

## FRIES & SIDES

<b>Beer Battered Fries</b>	13
Sea salt.   DF NF V NG	
<b>Shoestring Fries</b>	13
House seasoning.   GF NG V NF	
<b>Potato Cakes</b>	14
Salt & vinegar mini potato cakes.   DF NF NG V VG	
<b>Charred Summer Vegetables</b>	14
Seasonal vegetables.   GF DFO V NF NG	
<b>Side Salad</b>   GF DF V NF NG	6

## KIDS (UNDER 12 YEARS)

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

For our Plant Based menu, please ask our friendly staff

# THE PARK WERRIBEE

## STEAK NIGHT

EVERY THURSDAY

### STARTERS

<b>Summer Focaccia</b>	18
Confit tomatoes, toasted pinenuts, balsamic & smoked salt on a garlic oil base.   DF V VG NFO	
<b>The Graze</b>	34
Puopolo salami, smoked prosciutto, gouda, triple cream brie, chilli jam, dried apricots, cornichons, crackers, grapes & smoked almonds.   NG DFO NFO	
<b>Chicken Ribs</b>	19
Smoked maple, mustard & black pepper.   DF NF	
<b>Spiced Honey Halloumi</b>	19
Panko crumbed halloumi, yuzu yogurt, honey & stone fruit salsa.   V NF	
<b>Corn Ribs</b>	16
Lime creme, tajin seasoning & grana padano.   V NFO NG	
<b>Whipped Ricotta &amp; Roasted Grapes</b>	16
Thyme, honey, roasted hazelnuts & grilled sourdough.   GFO V NG NFO	

### PRIME CUTS

<b>250g Great Southern MSA Porterhouse</b>	30
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   NF GF DFO	
<b>200g Yarra Rise Eye Fillet</b>	40
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   NF GF DFO	
<b>300g O'Connor Angus Scotch Fillet MB2-4</b>	50
Char-grilled with hand cut potatoes, rocket & smoked garlic butter.   NF GF DFO	

### SAUCES

<b>Gravy</b>   NF NG DF GF	3
<b>Mushroom Gravy</b>   NF NG DF GF	4
<b>Creamy Peppercorn Gravy</b>   NF NG GF	4
<b>Chimichurri</b>   GF DF V VG NF ↷	4

### SIDES

<b>Beer Battered or Shoestring Rries</b>	13
GF NG V NF	
<b>Charred Summer Vegetables</b>	13
Corn, zucchini, heirloom tomatoes, stracciatella, lemon oil & smoked salt.   GF DFO V NF NG	
<b>Side Salad</b>	6
GF DF V NF NG	

### PAIR WITH A RED WINE FLIGHT

<b>Red Wine Flight</b>	26
Choose 4 of our selected red wines Available at the bar	

### DESSERTS

<b>Chocolate Raspberry Dome</b>	16
Dark chocolate mousse, raspberry gel, chocolate soil & raspberry sorbet.   GFO V NF NG	
<b>Sticky Date Pudding</b>	14
Burnt caramel ice cream, salted butterscotch & honey tuille.   GFO V NF NG	
<b>Trio Of Sorbet</b>	10
Raspberry, mango & lemon sorbet with a lemon short bread crumb.   GFO V NF NG	

### TRIVIA WEDNESDAYS

Get Your Mid Week Trivia Fix  
With Funky Bunch

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



### STEAK NIGHT THURSDAYS

Where Locals  
Like To Meat



Jazz From 6:30PM - 9:30PM  
Prime Cuts, Sides & Sauces



### EXPRESS LUNCH FRIDAYS

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

\$15 Half Parmas From 12PM - 3PM



Eat In Or Take Away

### LIVE & LOCAL FRIDAYS

Local Artist Playing  
Pub Classics

Happy Hour From 4PM - 6PM

Live Music From 7PM - 11PM



### LIVE & LOUD SATURDAYS

LIVE

Where The Music  
Comes Alive



Live Music From 8PM - 11PM



### THE SUNDAY ROAST

Long Lunches &  
Leisurely Afternoons

Join Us Every Sunday For The  
Roast Of The Day

