

STARTERS

- Smoked Garlic Focaccia

Garlic oil, smoked salt & parsley. | DF V VG NF

Make Gluten Friendly

Add Mozzarella

The Graze

House smoked chicken rillette, prosciutto, aged cheddar, triple cream brie, quince paste, seasonal fruit, warm marinated olives, chargrilled sourdough & artisan crackers.

| NG DFO NFO
- Salt & Pepper Chicken Ribs

Cowboy mayo & fried curry leaves. | DF NF
- Crispy Calamari (I)

Lemon & herb mayo, saltbush & lemon wedge.

| GF DF NG NF
- Puff Pastry Baked Camembert

Smoked Ironbark honey, apple chutney & roasted walnuts. | V NFO NG
- Mountain Pepper Brisket & 🍌

Jalapeno Croquettes

Jalapeno jam mayo. | NF

SALADS

- Thai Beef Noodle Salad (🍌)

Cabbage, capsicum, chilli, coriander, spring onion & peanut sauce. | GF DF
- Winter Chicken Caesar Salad

Chicken schnitzel, charred broccoli, brussel sprouts, maple bacon, sourdough croutons, parmesan & caesar dressing. | GFO NF DFO

KEEP IT SAUCY

- Jalapeno Mayo | DF V NF GF 🍌

Aioli | DF NF V GF

Gravy | NF NG DF GF

Mountain Pepper Gravy | NF DF NG GF

Creamy Thyme & Mushroom Gravy

French Onion Jus | GF V VG NF

Tomato Sauce | NF DG NG GF

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
SEAFOOD GUIDE: (A) AUSTRALIAN (I) IMPORTED (M) MIXED ORIGIN

BURGER & CO

- 18

All burgers served with beer battered fries.
- 2

The Park Wagyu Burger

180g wagyu patty (medium), cheese, dill pickles, butter lettuce, sliced tomato & burger sauce on a butter toasted brioche bun. | GFO DFO NF

Add Streaky Bacon

Add Extra 180g Wagyu Patty
- 19

Jalapeno Jam Chicken Burger 🍌🍌

Buttermilk fried chicken, jalapeno jam mayo, steaky bacon, apple slaw, cheese on a butter toasted brioche bun. | NF
- 20

The Dip Sanga

150g scotch steak (medium), Swiss cheese, onion jam, crispy onions, aioli, rocket on a garlic buttered turkish bread with onion jus. | NF

WOODFIRE PIZZAS (PIZZAS MAY ARRIVE SEPARATELY)

- 20

Traditional Margherita

Fior di latte, fresh basil, grana padano & extra virgin olive oil on a napoli base. | GFO NG NF V DFO
- 26

The Vodfather

Pepperoni, vodka sauce, stracciatella, confit garlic, & parsley. | GFO NF
- 25

The Spud

Roasted potatoes, smokey bacon & caramelised onions on a garlic cream base. | GFO VO DFO NF NGO
- 26

Charred Pumpkin

Charred pumpkin, goats cheese, baby spinach, fior di late, smoked honey & toasted pumpkin seeds on a garlic cream base. | GFO V NF NGO
- 26

Smoked Chicken & Pesto (🍌)

Semi dried tomatoes, rocket, mozzarella, grana padano, chilli flakes & slivered almonds. | GFO NFO DFO
- 26

Pork & Orchard

Pork & fennel sausage, roasted apple, mozzarella, hot honey, stracciatella on a garlic cream base. | GFO DFO NF

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

- 250g Great Southern MSA Porterhouse

40

Char-grilled with triple cooked potatoes, rocket & herbed garlic butter. | GF DFO NF
- 200g Yarra Rise Eye Fillet

50

Char-grilled with triple cooked potatoes, rocket & herbed garlic butter. | GF DFO NF
- 300g O’Connor Scotch Fillet MB2-4

60

Char-grilled with triple cooked potatoes, rocket & herbed garlic butter. | GF DFO NF
- Daintree Barramundi (A)

37

Pan fried barramundi, smoked corn velouté, charred leek, kipfler potatoes, samphire, rocket, pickled onion & crispy corn. | GF NF NG

CLASSICS

- The Park Chicken Parma

32

Panko crumbed schnitzel, smoked ham, house-made napoli sauce & mozzarella cheese served with salad & beer battered fries. | NF NG
- Chicken Schnitzel

32

Panko crumbed schnitzel, house slaw, lemon, gravy & beer battered fries. | NF
- Veal Schnitzel

33

Panko crumbed schnitzel, braised red cabbage slaw, lemon, gravy & beer battered fries. | NF NGO
- Pork Cotoletta

30

Crumbed pork, creamy mash, apple chutney, crispy sage & gravy. | NF NG
- Fish & Chips (A)

34

Beer battered gummy shark, salad, beer battered fries, lemon & tartare sauce. | DF NF NG
- Prawn & Tasmanian Scallop Linguine (🍌)

38

Lemon & white wine sauce, squid ink linguine, cherry tomatoes, garlic, fresh chilli & lemon balm. | NF (M)
- Slow Braised Beef & Guinness Pie

29

Creamy mash, buttered peas & rich onion jus. | NF

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

DESSERTS

- Campfire

16

Burnt marshmallow mousse, sour cherry gel, chocolate brownie bites, hazelnut praline, smoked chocolate soil & vanilla bean ice cream. | NG
- Sticky Apricot Pudding

15

Butterscotch, freeze-dried mandarin, brown butter crumb, vanilla bean ice cream & flaked almonds. | V NFO NG
- Peaches & Cream

15

Ginger infused panna cotta, peach compote, brown butter crumble & vanilla bean ice cream. | V NF NG GFO

FRIES & SIDES

- Beer Battered Fries

13

Sea salt. | DF NF V NG
- Shoestring Fries

13

House seasoning. | GF NG V NF
- Potato Cakes

14

Salt & vinegar mini potato cakes. | DF NF NG V VG
- Charred Vegetables

14

Seasonal vegetables in burnt spring onion oil. | GF DF V NF NG
- Charred Pumpkin & Whipped Ricotta

15

Crispy sage, crispy chickpeas, dukkah & smoked red gum honey. | GF DF NFO NG
- Side Salad | GF DF V NF NG

6

KIDS(UNDER 12 YEARS)

- Pasta Bolognese

13

Served with Parmesan. | NF
- Schnitzel & Chips | NF NG

15
- Parma & Chips | NF NG

17
- Fish & Chips (A) | DF NF NG

13
- Margherita Pizza |NF V NG

13
- Cheese Burger & Chips | NG NF

13
- Vanilla Ice Cream (3 Scoops)

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