

KITCHEN HOURS
4PM - 8:30PM WED & THUR
12PM - 9:30PM FRI & SAT
12PM - 8:30PM SUN

EAT

TO ORDER PLEASE QUOTE YOUR TABLE NUMBER AT THE BISTRO COUNTER

STARTERS

Summer Focaccia 18
 Confit tomatoes, toasted pinenuts, balsamic glaze & smoked salt on a garlic oil base. | DF V VG NFO GFO

The Graze (J) 34
 Puopolo salami, smoked prosciutto, gouda, triple cream brie, chilli jam, dried apricots, cornichons, crackers, grapes & smoked almonds. | NG DFO NFO

Mango Habanero Chicken Ribs (J) 19
 Served with spring onion, sesame seeds & grilled lime. | DF NF

Crispy Calamari 20
 Served with saffron mayo, lemon & oregano. | GF DF NG NF

Potato Cakes 22
 Salt & vinegar mini potato cakes with creamy prawn salad. | NF NG

Spiced Honey Halloumi 19
 Panko crumbed halloumi, yuzu yogurt, honey & stone fruit salsa. | V NF

WOODFIRE PIZZAS (PIZZAS MAY ARRIVE SEPARATELY)

Margherita 24
 Heirloom tomatoes, basil, bocconcini, flake salt & basil oil on a napolli base. | GFO NG NF V DFO

Chorizo & Peach (J) 26
 Hot honey, rocket, whipped ricotta & toasted almonds on a garlic oil base. | GFO DFO NFO

Smoked Chicken & Pesto (J) 26
 Cherry tomatoes, rocket, mozzarella, grana padano, chilli flakes & slivered almonds on a pesto base. | GFO NFO DFO

Puopolo Salami 26
 Caramelised onions, smoked mozzarella & parmesan on a napolli base. | GFO DFO NF

Smoked Brisket (J) 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

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

BURGER & CO

All burgers served with beer battered fries.

The Park Wagyu Burger 30
 180g wagyu patty (medium), hi-melt cheese, caramelised onions, burger sauce, lettuce, tomato & butter toasted brioche. | GFO DFO NF

Add Streaky Bacon

Buttermilk Fried Chicken Burger 30
 House brined chicken thigh, chipotle mayo, pickle, hi-melt cheese, fennel slaw & butter toasted brioche. | NF

Add Streaky Bacon

Chimichurri Steak Sanga (J) 20
 150g scotch steak (medium), chimichurri, rocket, tomato, chipotle mayo, jalapeno jack cheese & ciabatta roll. | GFO DFO NF

The New Yorker 30
 Smoked brisket, stracciatella, fennel slaw & Russian dressing on toasted rye. | GFO DFO NF NG

SALADS

Thai Beef Noodle Salad (J) 30
 Cabbage, capsicum, chilli, coriander, spring onion & peanut sauce. | GF DF

Chicken Caesar Salad 28
 Romaine lettuce, house smoked bacon, croutons, grana padano, boiled egg, white anchovies & caesar dressing. | GFO NF

KEEP IT SAUCY

Chipotle Mayo | DF V NF GF (J)

Garlic Aioli | DF NF V GF

Gravy | NF NG DF GF

Creamy Peppercorn Gravy | NF NG GF

Mushroom Gravy | NF NG DF GF

Chimichurri | GF DF V VG NF (J)

Tomato Sauce | NF DG NG GF

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 hand cut potatoes, rocket & smoked garlic butter. | GF DFO NF

200g Yarra Rise Eye Fillet 50
 Char-grilled with hand cut potatoes, rocket & smoked garlic butter. | GF DFO NF

300g O'Connor Scotch Fillet MB2-4 60
 Char-grilled with hand cut potatoes, rocket & smoked garlic butter. | GF DFO NF

Smoked Beef Short Rib (J) 46
 Chimichurri, charred broccolini, fried shallots & sweet potato puree. | GFO DFO NF

Moroccan Spiced Chicken 36
 Charred summer vegetables, baba ghanoush, lemon-herb pearl couscous, crispy chickpeas, sumac onions & pomegranate. | DFO NF

CLASSICS

The Park Chicken Parma 32
 Panko crumbed schnitzel, smoked ham, house-made napolli sauce & mozzarella cheese served with salad & beer battered fries. | NF NG

Chicken Schnitzel 32
 Panko crumbed schnitzel, fennel slaw & gravy served with beer battered fries. | NF

Fish & Chips 34
 Stone & Wood battered Infinity Blue Barramundi, vinegar salt served with beer battered fries, salad & tartare sauce. | DF NF NG

Prawn & Tasmanian Scallop Linguine (J) 38
 Lemon & white wine sauce, squid ink linguine, cherry tomatoes, garlic, fresh chilli & lemon balm. | NF

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
(J) CHILLI OPTIONAL **MILD** **MEDIUM** **HOT**

DESSERTS

Chocolate Raspberry Dome 16
 Dark chocolate mousse, raspberry gel, chocolate soil & raspberry sorbet. | GFO V NF NG

Gin & Tonic Lemon Panna Cotta 15
 Lemon panna cotta, gin macerated berries & tonic shortbread. | GFO V NF NG

FRIES & SIDES

Beer Battered Fries 13
 Sea salt. | DF NF V NG

Shoestring Fries 13
 House seasoning. | GF NG V NF

Charred Summer Vegetables 14
 Seasonal vegetables. | GF DFO V NF NG

Side Salad 6
 | GF DF V NF NG

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, banana syrup or sprinkles. | GF NF NG V

For our Plant Based menu, please ask our friendly staff

For weekly Chefs Creations, please refer to our chefs boards

