

STARTERS

Summer Focaccia	18
Confit tomatoes, toasted pinenuts, balsamic glaze & smoked salt on a garlic oil base. DF V VG NFO GFO	
The Graze (🍷)	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 🍷🍷	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 napoli base. GFO NG NF V DFO	
Chorizo & Peach (🍷)	26
Hot honey, rocket, whipped ricotta & toasted almonds on a garlic oil base. GFO DFO NFO	
Smoked Chicken & Pesto (🍷)	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 napoli base. GFO DFO NF	
Smoked Brisket (🍷)	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

<i>All burgers served with beer battered fries.</i>	
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	4
Buttermilk Fried Chicken Burger	30
House brined chicken thigh, chipotle mayo, pickle, hi-melt cheese, fennel slaw & butter toasted brioche. NF	
Add Streaky Bacon	4
Chimichurri Steak Sanga 🍷	33
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 (🍷)	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 🍷🍷	1
Garlic Aioli DF NF V GF	1
Gravy NF NG DF GF	3
Creamy Peppercorn Gravy NF NG GF	4
Mushroom Gravy NF NG DF GF	4
Chimichurri GF DF V VG NF 🍷	4
Tomato Sauce 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

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 🍷	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 napoli 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 (🍷)	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
- 🍷

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

THE PARK WERRIBEE

STEAK NIGHT

EVERY THURSDAY

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

STARTERS

Summer Focaccia

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

18

The Graze

Puopolo salami, smoked prosciutto, gouda, triple cream brie, chilli jam, dried apricots, cornichons, crackers, grapes & smoked almonds. | NG DFO NFO

34

Mango Habanero Chicken Ribs

Served with spring onion, sesame seeds & grilled lime. | DF NF

19

Spiced Honey Halloumi

Panko crumbed halloumi, yuzu yogurt, honey & stone fruit salsa. | V NF

19

Potato Cakes with Creamy Prawn Salad

Salt & vinegar potato cakes. | NF GF

22

PRIME CUTS

250g Great Southern MSA Porterhouse

Char-grilled with hand cut potatoes, rocket & smoked garlic butter. | NF GF DFO

30

200g Yarra Rise Eye Fillet

Char-grilled with hand cut potatoes, rocket & smoked garlic butter. | NF GF DFO

40

300g O'Connor Angus Scotch Fillet MB2-4

Char-grilled with hand cut potatoes, rocket & smoked garlic butter. | NF GF DFO

50

SAUCES

Gravy | NF NG DF GF

3

Mushroom Gravy | NF NG DF GF

4

Creamy Peppercorn Gravy | NF NG GF

4

Chimichurri | GF DF V VG NF

4

SIDES

Shoestring fries

| GF NG V NF

13

Charred Summer Vegetables

Corn, zucchini, heirloom tomatoes, stracciatella, lemon oil & smoked salt.

| GF DFO V NF NG

13

Side Salad

| GF DF V NF NG

6

PAIR WITH A RED WINE FLIGHT

Red Wine Flight

Choose 4 of our selected red wines

Available at the bar

26

DESSERTS

Chocolate Raspberry Dome

Dark chocolate mousse, raspberry gel, chocolate soil & raspberry sorbet.

| GFO V NF NG

16

Gin & Tonic Lemon Panna Cotta

Lemon panna cotta, gin macerated berries & tonic shortbread. | GFO V NF NG

15

