

**KITCHEN HOURS**  
**4PM - 9PM WED & THUR**  
**12PM-10PM FRI & SAT**  
**12PM - 9PM SUN**

# EAT

**TO ORDER PLEASE**  
**QUOTE YOUR TABLE**  
**NUMBER AT THE**  
**BISTRO COUNTER**

## STARTERS

- Garlic & Rosemary Focaccia** 15  
 Rosemary & roasted garlic focaccia served with olive oil & balsamic vinegar. | DF V VG NF
- Add Parmesan** 2
- La Ionica Chicken Bites** 18  
 Served with sweet & sour sauce & curry leaves. | NF DF
- Red Wine Jus Lamb Wontons (4)** 18  
 Red wine jus, spiced lamb, crispy wonton & rosemary. | NF
- Oysters (6)** 26  
 Served natural on rock salt with lemon wedge. | GFO DF NG NF
- Roasted Bone Marrow** 18  
 Served with bone marrow butter, smoked salt & char grilled sourdough. | NG NF

## WOODFIRE PIZZAS (PIZZAS MAY ARRIVE SEPARATELY)

- Margherita** 22  
 Medley tomatoes, mozzarella, bocconcini, basil & oregano on a napoli base. | NF V NG VGO DFO GFO
- Spicy Mediterranean** 25  
 Red onion, capsicum, jalapeno, chilli flakes & chipotle mayo on a napoli base. | V NF NG DFO GFO
- Add salami** 2
- Smoked Chorizo & Jalapeno** 25  
 Smoked chorizo, jalapenos, capsicum, red onion & manchego cheese on a napoli base. | GFO DFO NF
- Pear & Prosciutto** 26  
 Pear, prosciutto, roasted walnuts, parmesan & smoked honey on a garlic oil base. | GFO DFO NFO VGO
- Spiced Lamb** 26  
 Spiced lamb, red onion, feta, rocket, pomegranate, yoghurt & sumac on a garlic oil base. | GFO DFO NF

## KEEP IT SAUCY

- Chipotle Mayo** | DF V NF GF 1
- Smoked Garlic Aioli** | DF NF V GF 1
- Chimichurri** | V NF 2
- Gravy** | NF NG DF GF 3
- Peppercorn Gravy** | NF NG DF GF 4
- Mushroom Gravy** | NF NG DF GF 4
- Tomato Sauce** | NF DG NG GF 0

## BURGER & CO

- The Park Wagyu Burger** 28  
 180g wagyu patty (medium), American cheese, caramelised onion, butter pickles, shredded lettuce & house made burger sauce served with beer battered fries. | GFO DFO NF
- Add Smoked Bacon** 4
- Fried Chicken Burger** 28  
 Fried chicken, shredded lettuce, Swiss cheese, dill pickles & tandoori mayo served with beer battered fries. | NF
- Add Smoked Bacon** 4
- Steak Sandwich** 32  
 150g char-grilled O'Connor pastor fed rib eye (medium rare), Swiss cheese, caramelised onion, butter lettuce, Dijon mustard & smoked garlic aioli on charred sourdough served with beer battered fries. | GFO DFO NF

- Halloumi Burger** 28  
 Halloumi, butter lettuce, tomato relish, red onion, chilli infused smoked honey & avocado mousse served with beer battered fries. | NF V
- Burnt End Pork Tacos (2)** 21  
 Smoked burnt end pork, slaw, avocado, pineapple salsa, sweet soy & avocado mousse served with corn chips. | NF GFO NG

## SALADS

- Char Grilled La Ionica Chicken & Mango Salad** 28  
 Char-grilled chicken, mango, Vietnamese dressing, spring onion, toasted coconut, red onion & frisee. | GFO DF NF
- Calamari Greek Salad** 26  
 Fried calamari, ox heart tomatoes, fresh oregano, basil, feta, kalamata olives & ouzo vinaigrette. | GFO DFO NF
- Crispy Chicken Caesar Salad** 29  
 Crispy chicken, Romaine lettuce, parmesan, smoked bacon, smoked anchovies, egg, caesar dressing & smoked salt. | DFO NF NG
- Change to grilled chicken** 5
- Crispy Beef Salad** 29  
 Crispy beef, snow peas, cucumber, spring onion, Vietnamese mint, radish & chilli lime dressing. | GFO DF NF

## FROM THE GRILL

- 300g O'Connor Pasture Fed Scotch Fillet** 49  
 Char-grilled with your choice of triple cooked hand cut potatoes or salad. | DFO NF GFO
- 250g O'Connor Pasture Fed Porterhouse** 30  
 Char-grilled with your choice of triple cooked hand cut potatoes or salad. | DFO NF GFO
- 200g Great Southern Eye Fillet** 45  
 Char-grilled with your choice of triple cooked hand cut potatoes or salad. | DFO NF GFO
- Gundagai Lamb Backstrap Cap On GLQ5** 39  
 200g lamb backstrap (medium) served with potato rosti, Dutch carrots, carrot puree & red wine jus. | GFO DFO NF
- La Ionica Chicken Breast** 35  
 Chicken breast, honey glaze, broccolini, roasted pumpkin & cauliflower puree. | GFO NF DFO

## CLASSICS

- The Park Chicken Parma** 32  
 Panko crumbed schnitzel, triple smoked ham, napoli sauce, mozzarella, beer battered fries & salad. | NF NG
- Swap to smoked mozzarella** 2
- Chicken Schnitzel** 31  
 Panko crumbed schnitzel, salsa verde, beer battered fries, citrus slaw & charred lemon. | NF
- Fish & Chips** 32  
 Fresh beer battered gummy shark, charred lemon, beer battered fries, salad & tartare sauce. | DF NF NG
- Smoked La Ionica Chicken Pesto Penne** 29  
 Green pesto, smoked chicken, flaked almonds, lemon, chilli & grana padano. | DFO VGO NFO

## DIETARIES LEGEND

- GFO** GLUTEN FRIENDLY OPTIONAL **DF** DAIRY FRIENDLY **NG** NO GARLIC  
**V** VEGETARIAN **VG** VEGAN **DFO** DAIRY FRIENDLY OPTIONAL  
**NF** NUT FRIENDLY **NFO** NUT FRIENDLY OPTION **VGO** VEGAN OPTION  
**( )** 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.

## DESSERTS

- Pina Colada Pavlova** 15  
 White chocolate mousse, pineapple gel, Malibu infused caramelised pineapple & toasted coconut ice cream. | NG NF V
- Smoked Honey Cheesecake** 15  
 Frozen smoked honey cheesecake, macadamia & sea salt caramel. | NG V GFO
- Dark Chocolate Panna Cotta** 15  
 Raspberry coulis, white chocolate mousse, freeze dried raspberries & house made raspberry sorbet. | NG V NF GFO

## FRIES & SIDES

- Beer Battered Fries** 12  
 Sea salt. | DF NF V VG NG
- Shoestring Fries** 12  
 House seasoning. | DF NF V VG GFO
- Sweet Potato Fries** 13  
 Sea salt. | DF NF NG V VG
- Halloumi Bites** 16  
 Panko crumbed halloumi, avocado mousse & white sesame. | V NF NG DF
- Seasonal Veggies** 13  
 Smoked honey & feta. | GFO V DFO NG NF
- Side Salad** 6  
 | GFO V VG NG DF NF

## 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 VGO
- 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 board**

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

**For our Plant Based menu, please ask our friendly staff**

**TRADING HOURS**

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

# THE PARK WERRIBEE

## PARKS PICKS

Available Wed - Thur 4PM - 9PM | Fri - Sat 12PM - 5PM | Sun 12PM - 9PM

### GRAZE

<b>A Graze To Share</b> Chefs Selection Of Gourmet Cheeses & Puopolo Meats Served With Marinated Olives, Seasonal Fruits, Crackers, Rhubarb Jam & Chutney.   GFO	<b>36</b>
<b>A Trio Of Puopolo Meats</b> Chefs Selection Of Puopolo Meats Served With Marinated Olives, Crackers & Chutney.   GFO NF DF	<b>20</b>
<b>A Trio Of Gourmet Cheese</b> Chefs Selection Of Gourmet Cheeses Served With Seasonal Fruit, Crackers & Rhubarb Jam.   V NG	<b>20</b>
<b>Add Rosemary &amp; Garlic Focaccia</b>   V VG NF DF	<b>15</b>

### TASTING PADDLES

<b>Beer Tasting Paddle</b> Choose 4 of our selected core range taps.	<b>12</b>
<b>Limited Release Beer Tasting Paddle</b> Choose 4 of our selected limited release taps.	<b>18</b>

### WINE FLIGHTS

<b>Red Wine Flight</b> Choose 4 of our selected red wines.	<b>26</b>
<b>White Wine Flight</b> Choose 4 of our selected white wines.	<b>26</b>



**The Park**

Eat | Drink | Be Social

WERRIBEE'S FAVOURITE LOCAL

## STEAK NIGHT

EVERY THURSDAY

### STARTERS

<b>Garlic &amp; Rosemary Focaccia</b> Rosemary & roasted garlic focaccia served with olive oil & balsamic vinegar.   DF V VG NF	<b>15</b>
<b>Add Parmesan</b>	<b>2</b>
<b>Roasted Bone Marrow</b> Served with bone marrow butter, smoked salt & char grilled sourdough.   NG NF	<b>18</b>
<b>Oysters (6)</b> Served natural on rock salt with lemon wedge.   GFO DF NG NF	<b>26</b>

### PRIME CUTS

Available until sold out

<b>250g O'Connor Pasture Fed Porterhouse</b> Char-grilled with your choice of triple cooked hand cut potatoes or salad.   NG NF GFO DFO	<b>30</b>
<b>200g Great Southern Eye Fillet</b> Char-grilled with your choice of triple cooked hand cut potatoes or salad.   NG NF GFO DFO	<b>45</b>
<b>300g O'Connor Pasture Fed Scotch Fillet</b> Char-grilled with your choice of triple cooked hand cut potatoes or salad.   DFO NF GFO	<b>49</b>
<b>400g Great Southern MSA YP Rib Eye</b> Char-grilled & served cut for your convenience with your choice of triple cooked hand cut potatoes or salad.   NG NF GFO DFO	<b>55</b>
<b>700g Great Southern MSA YP Rib Eye On The Bone (To Share)</b> Char-grilled & served cut for your convenience with your choice of triple cooked hand cut potatoes or salad.   NG NF GFO DFO (please allow extra cook time)	<b>75</b>

### BUTTERS & SAUCES

Smoked garlic butter.   NF V	<b>2</b>
Truffle butter.   V NF	<b>2</b>
Roasted bone marrow butter.   NG V NF	<b>2</b>
Chimichurri.   V NF	<b>2</b>
Gravy.   NF NG DF GF	<b>3</b>
Mushroom gravy.   NF NG DF GF	<b>4</b>
Peppercorn gravy.   NF NG DF GF	<b>4</b>
Red Wine Jus.   NF DF NG GF	<b>4</b>

### PAIR WITH A WINE FLIGHT

<b>Red Wine Flight</b> Choose 4 of our selected red wines	<b>26</b>
<b>White Wine Flight</b> Choose 4 of our selected white wines	<b>26</b>

### DESSERTS

<b>Pina Colada Pavlova</b> White chocolate mousse, pineapple gel, Malibu infused caramelised pineapple & toasted coconut ice cream.   NG NF V	<b>15</b>
<b>Smoked Honey Cheesecake</b> Macadamia & sea salt caramel.   NG V GFO	<b>15</b>
<b>Dark Chocolate Panna Cotta</b> Raspberry coulis, white chocolate mousse, freeze dried raspberries & raspberry sorbet.   NG V NF GFO	<b>15</b>

### SIDES

Triple cooked hand cut potatoes with smoked salt.   GFO DF V VG NG NF	<b>10</b>
Seasonal veggies.   GFO V VGO NG DFO NF	<b>13</b>
Side salad.   GFO V VG DF NG NF	<b>6</b>

