



all day food menu

- \$15 HOUSE MADE DIPS**, DUKKAH, OLIVES, CHARRED TOSCANO ^(VEGAN)
- \$18 KOREAN FRIED CHICKEN**, HOUSE CHILLI SAUCE, KIMCHI KEWPIE, FRIED SHALLOTS ^(GF)
- \$16 PARKSIDE ROMANO**, 12" CRUSTY PIZZA BREAD, BASIL PESTO, HEIRLOOM TOMATO, PECORINO ^(VEG)
- \$16 POLENTA FRIES**, PICKLED FENNEL, POMEGRANATE SALSA, SPICED YOGURT ^(VEG, GF)
- \$28 GREEN BOWL**, BROCCOLINI, CABBAGE-GINGER PICKLE, SHITAKE MUSHROOMS, AVOCADO, TAMARI DRESSING ^(VEGAN, GF)
- \$17 PUMPKIN & GREEN PEA ARANCINI**, SUGO, AIOLI, PARMESAN ^(VEG)
- \$23 FALAFEL BURGER**, HUMMUS, PICKLED CABBAGE, SPICED YOGURT ^(VEG, GF BUN AVAILABLE - PLEASE ASK)
- \$24 CHICKEN SCHNITZEL**, CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE
- \$24 BEEF SCHNITZEL**, CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE
- \$9 CHIPS**, AIOLI

sauce options - mushroom, pepper, diane, gravy, parmy

wood oven pizza

- \$12 AGLIO**, GARLIC CONFIT, PARMESAN, OREGANO, EXTRA VIRGIN OLIVE OIL ^(VEG)
- \$18 MARGARITA**, SAN MARZANO TOMATO, FRESH OREGANO, MOZZARELLA, TORN BASIL ^(VEG)
- \$21 HAM & PINEAPPLE**, LEG HAM, CHARGRILLED PINEAPPLE, SAN MARZANO TOMATO, FIOR DI LATTE
- \$18 NONNA'S MEATBALL**, ITALIAN MEATBALL, PECORINO, HERBS, TUSCAN OLIVE ^(SORRY, NA GF)
- \$18 PEPPERONI**, PEPPERONI, SAN MARZANO TOMATO, FRESH MOZZARELLA, TORN BASIL
- \$18 WILD MUSHROOM**, TRUFFLE, FIOR DI LATTE, CARAMELISED ONION, PARMESAN, ROASTED MUSHROOMS ^(VEG)
- \$22 PRAWN & HEIRLOOM TOMATO**, SA KING PRAWNS, CHILLI, ROCKET, BASIL
- \$22 SMOKEY CHICKEN**, BACON, CHICKEN, MUSHROOM, PEPPERS, ONION, SAN MARZANO TOMATO, FIOR DI LATTE
- \$22 THE PARKSIDE**, PORK RAGU, LEG HAM, PEPPERONI, BACON JAM, FIOR DI LATTE
- \$22 THE BUNDY**, CHICKEN, PEPPERONI, PEPPERS, RED ONION, BBQ SAUCE, SAN MARZANO TOMATO, FIOR DI LATTE
- \$20 PARKY CALZONE**, PEPPERONI, MUSHROOM, CAPSICUM, GREEN OLIVES, NAPOLITANA, MOZZARELLA ^(SORRY, NA GF)

gluten free base \$4 extra

SENIORS CARD - 15% OFF YOUR FOOD MONDAY TO THURSDAY (LUNCH ONLY), PUBLIC HOLIDAYS EXCEPTED - CARD MUST BE SHOWN
GF - DISH IS GLUTEN FREE | VEG - DISH IS VEGETARIAN | VEGAN - DISH IS VEGAN

FOOD ALLERGIES & OTHER DIETARY NEEDS CAN BE CATERED FOR, PLEASE DISCUSS YOUR REQUIREMENTS WITH YOUR SERVER - WHILST DUE CARE WILL BE TAKEN,
ALLERGENS SUCH AS NUTS, GLUTEN & LACTOSE CAN BE PRESENT IN COMMERCIAL KITCHEN ENVIRONMENTS THUS
WE CANNOT GUARANTEE THERE ARE NONE PRESENT



still need something?

dessert

\$13 DARK CHOCOLATE FRANGIPANE TART

POACHED QUINCE, CHOCOLATE SOIL, DOUBLE CREAM

\$13 TIRAMISU

SPONGE FINGERS, ESPRESSO, BOOZY MARSCAPONE, SHAVED CHOCOLATE

\$13 STICKY FIG & GINGER PUDDING

BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM, BERRIES

\$13 SAFFRON & BUTTERMILK PANNA COTTA

ROASTED RHUBARB, CARDAMOM SYRUP, ALMOND BISCOTTI

\$14 AFFOGATO

ESPRESSO, VANILLA BEAN ICE CREAM, CHOICE OF LIQUEUR

CHEESE SELECTION

LAVOSH, QUINCE PASTE, DRIED AND FRESH FRUIT

\$13 INDIVIDUAL PIECE

\$30 THREE SELECTIONS TO SHARE

stinky, cream or hard. please see staff for today's options

to finish

COFFEE

\$4 UN ESPRESSO PER FAVOR

\$4.5 CAPPACINO, LATTE, FLAT WHITE, LONG BLACK, MOCHA

CUPPA

\$4.5 POT OF MADURA TEA

english breakfast, chamomile, peppermint, green, earl grey

\$8 DESSERT WINE

PEDRO XIMENEZ SHERRY, SPAIN

YALUMBA ANTIQUE MUSCAT, ANGASTON

YALUMBA ANTIQUE TAWNY, ANGASTON

\$18 COCKTAIL

ESPRESSO MARTINI, VANILLA VODKA, FRANGELICO, KAHLUA, ESPRESSO

PLEASE SEE OUR COCKTAIL LIST FOR MORE SELECTIONS

IF YOU HAVE A BEVERAGE REQUEST NOT LISTED HERE, PLEASE DISCUSS WITH WAIT STAFF AND WE WILL SEE WHAT WE CAN DO

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