

snack

- \$15 **HOUSE MADE DIPS**, DUKKAH, OLIVES, CHARRED TOSCANO ^(VEG)
- \$18 **MEATBALLS**, SUGO, PINE NUTS, BASIL, OLIVES, TOSCANO
- \$16 **PARKSIDE ROMANO**, 12" CRUSTY PIZZA BREAD, BASIL PESTO, HEIRLOOM TOMATO, PECORINO ^(VEG)
- \$16 **POLENTA FRIES**, PICKLED FENNEL, POMEGRANATE SALSA, SPICED YOGURT ^(VEG, GF)
- \$18 **KOREAN FRIED CHICKEN**, HOUSE CHILLI SAUCE, KIMCHI KEWPIE, FRIED SHALLOTS ^(GF)
- \$18 **SMOKED SCAMORZA**, WOOD ROASTED PEAR, CANDIED WALNUTS, ROCKET ^(VEG, GF)
- \$17 **PUMPKIN & GREEN PEA ARANCINI**, SUGO, AIOLI, PARMESAN ^(VEG)
- \$18 **GIN CURED SALMON**, POTATO ROSTI, RED SORREL, WITLOF, BUTTERMILK DRESSING ^(GF)
- \$45 **SELECTION OF ANY THREE SNACKS**, GRAB YOUR SERVERS FAVOURITES IF YOU CAN'T DECIDE

classic

- \$28 **THAI GREEN CHICKEN CURRY**, RICE, ROTI, ASIAN HERBS
- \$24 **STEAK SANDWICH**, SCOTCH FILLET, BACON, AIOLI, ROCKET, RELISH, CHIPS ^(GF BUN AVAILABLE - PLEASE ASK)
- \$23 **FALAFEL BURGER**, HUMMUS, PICKLED CABBAGE, SPICED YOGURT ^(VEG, GF BUN AVAILABLE - PLEASE ASK)
- \$32 **ALE BATTERED WHITING**, HOUSE SALAD, CHIPS, AIOLI, LEMON ^(GF AVAILABLE WHEN GRILLED - PLEASE ASK)
- \$26 **BRAISED SHORT RIB BURGER**, PICKLED ZUCCHINI, ROCKET, STOUT BBQ SAUCE, BRIOCHE, FRIES
- \$24 **CHICKEN SCHNITZEL**, CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE
- \$24 **BEEF SCHNITZEL**, CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE

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

mains

- \$28 **SHAWARMA ROASTED CAULIFLOWER**, GREEN TAHINI, WARM CHICKPEA SALAD, KALE CHIPS ^(VEGAN, GF)
- \$30 **ROASTED PORK BELLY**, SAMBAL MATAH, NASHI PEAR, ROASTED FENNEL AND POTATO, HERB SALAD ^(GF)
- \$28 **GREEN BOWL**, BROCCOLINI, CABBAGE-GINGER PICKLE, SHITAKE MUSHROOMS, AVOCADO, TAMARI DRESSING ^(VEGAN, GF)
- \$30 **BRAISED BEEF CHEEK**, IN SARSAPARILLA, CARROT PUREE, BROCCOLINI, GARLIC CRUMBS
- \$30 **BAKED GNOCCHI**, SLOW COOKED PORK, THYME, FIOR DI LATTE, GARLIC CRUMBS
- \$30 **HARRISA SMOKED CHICKEN**, WARM COUS COUS AND CARROT SALAD, LABNEH, DUKKAH
- \$38 **PORTERHOUSE 300G**, CHAMP, BACON JAM, RED WINE JUS, FRIED BRUSSEL SPROUTS ^(GF)
- \$38 **SCOTCH FILLET 300G**, TRIPLE COOKED KIPFLERS POTATOES, MUSHROOM PATE, ASPARAGUS ^(GF)

if you would prefer, steaks are available with chips, salad & your choice of sauce ^(SORRY, NA GF)

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

sides

- \$9 **CHIPS**, AIOLI
- \$10 **ROASTED KIPFLER POTATOES**, AIOLI
- \$9 **HOUSE SALAD**
- \$9 **HOUSE VEG**

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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