

## snack

- \$16 WOOD-FIRED BABA GANOUSH** WARMED PEPPERONATA, HOUSE FIRED FLAT BBREAD - VEGAN, GFA
- \$14 CHEESEY GARLIC PIZZA** GARLIC CONFIT, FRESH MOZZARELLA, PARMESAN, OREGANO - VEG
- \$20 BEEF BRISKET TACO (3)** CHARRED CORN, SALSA VERDE, PICKLED RADDISH, CORIANDER
- \$18 TEMPURA EGGPLANT CHIPS** SESAME, GREEN ONION, MISO & GINGER EMULSION - VEGAN, GF AVAIL
- \$18 CHIPOTLE POPCORN CHICKEN** RANCH SIDE SAUCE - GF
- \$18 CORN RIBS (3)** GOCHUJANG AIOLI, LIME, CORIANDER - VEGAN, GF
- \$18 PUMPKIN & SPINACH ARANCINI (3)** SALSA VERDE, AIOLI, PARMESAN, FRIED LEEK - VEG
- \$20 PORK BELLY BAO (3)** KIMCHI, BURNT CHILLI MAYO

## classic

- \$25 STEAK SANDWICH** SCOTCH FILLET, BACON, AIOLI, ROCKET, RELISH, CHIPS - GF BUN AVAIL
- \$25 BLACK BEAN BURGER** GUACOMOLE, PICKLED PEPPERS, TOASTED BUN - GF BUN AVAIL, VEGAN
- \$33 ALE BATTERED WHITING** HOUSE SALAD, CHIPS, AIOLI, LEMON - GF AVAIL
- \$30 SALT & PEPPER SQUID** HOUSE SALAD, CHIPS, AIOLI, LEMON - GF
- \$29 THAI GREEN VEGETABLE CURRY** JASMINE RICE, CUCMBER RELISH, ROTI - GFA, VEGAN
- \$26 MALAY FRIED CHICKEN BURGER** PICKLED CARROT, ICEBERG, CORIANDER, CHILLI MAYO - GF BUN AVAIL
- \$25 CHICKEN SCHNITZEL** CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE
- \$25 BEEF SCHNITZEL** CHIPS, HOUSE SALAD, YOUR CHOICE OF SAUCE

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

## mains

- \$39 RACK OF LAMB** CELERIAC PUREE, PEA & COUS COUS PILAF, LABNEH
- \$36 KANGAROO** BEETROOT PUREE, HEIRLOOM BEETS, PICKLED RADISH, SORREL, SWEET POTATO CRISPS - GF
- \$32 SMOKED CHICKEN** GREEN TEA, SOBA NOODLES, EDAMAME, MISO BROTH - GFA
- \$38 CONFIT PORK BELLY** ROASTED SWEET POTATO, BRAISED GREENS, MULLED WINE JUS - GF
- \$28 FALAFEL BOWL** PICKLED CABBAGE, AVOCADO, COUS COUS, PISTACHIO YOGHURT - VEGAN
- \$28 PAPPARDELLE** HOUSE MADE PESTO, MUSHROOMS, SPINACH, CONFIT TOMATOS - VEG, VEGAN AVAIL
- \$39 SCOTCH FILLET 300G** MISO BUTTERED SHALLOTS, BROCCOLINI, ROASTED KIPFLER, JUS - GF  
if you would prefer, steaks are available with chips, salad & your choice of sauce (SORRY, NA GF)

## wood oven pizza

- \$20 MARGARITA** SAN MARZANO TOMATO, FRESH OREGANO, MOZZARELLA, TORN BASIL - VEG
- \$21 HAM & PINEAPPLE** LEG HAM, CHARGRILLED PINEAPPLE, SAN MARZANO TOMATO, FIOR DI LATTE
- \$21 PIZZA DE PATATE** POTATO, ROSEMARY, PROSCIUTTO, FIOR DE LATTE, ROCKET, TRUFFLE OIL
- \$20 PEPPERONI** PEPPERONI, SAN MARZANO TOMATO, FRESH MOZZARELLA, TORN BASIL
- \$21 WILD MUSHROOM** TRUFFLE, FIOR DI LATTE, CAMELISED ONION, PARMESAN, ROASTED MUSHROOMS - VEG
- \$24 HOUSE SMOKED SALMON** FIOR DI LATTE, SAN MARZANO TOMATO, RED ONION, ROCKET, FRIED CAPERS
- \$23 THE PARKSIDE** PORK RAGU, LEG HAM, PEPPERONI, BACON JAM, FIOR DI LATTE
- \$23 THE BUNDY** CHICKEN, PEPPERONI, PEPPERS, RED ONION, BBQ SAUCE, SAN MARZANO TOMATO, FIOR DI LATTE
- \$23 GRANDE ROSSO** SAN MARZANO TOMATO, FIOR DI LATTE, SALAMI, ROASTED RED PEPPERS, OLIVES, MUSHROOM

gluten free base \$4 extra

## sides

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

PLEASE CHECK IN USING THE QR CODE



SENIORS CARD - 15% OFF YOUR FOOD MONDAY TO THURSDAY - WITH CARD, LUNCH ONLY, PUBLIC HOLIDAYS EXCEPTED  
 GF - DISH IS GLUTEN FREE | GFA - CAN REQUEST 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 CHOCOLATE LAVA CAKE**  
CHOCOLATE SOIL, DOUBLE CREAM
- \$13 ESPRESSO PANNA COTTA** - GF  
AMARETTI COOKIES, MOCHA SAUCE, FRESH BERRIES
- \$13 BAKLAVA**  
RASPBERRY ICE CREAM, LEMON SYRUP, PISTACHIOS
- \$13 SWEET ROTI & POACHED PEAR** - GF, VEGAN  
COCONUT & CARAMEL SAUCE, VANILLA VEGAN ICE CREAM
- \$14 AFFOGATO**  
ESPRESSO, VANILLA BEAN ICE CREAM, CHOICE OF LIQUEUR
- CHEESE SELECTION**  
LAVOSH, QUINCE PASTE, FRESH FRUIT
- \$13 INDIVIDUAL PIECE**
- \$30 THREE SELECTIONS TO SHARE**  
stinky, cream or hard. please see staff for today's options

## to finish

- COFFEE**
- \$4.5** ESPRESSO, CAPPUCCINO, LATTE, FLAT WHITE, LONG BLACK,  
MOCHA, ICED LATTE, CHAI LATTE, HOT CHOCOLATE
- \$6.0 ICED COFFEE**
- CUPPA**
- \$4.5** POT OF MADURA TEA  
english breakfast, chamomile, peppermint, green, earl grey
- \$8.0 DESSERT WINE**  
PEDRO XIMENEZ SHERRY, SPAIN  
YALUMBA ANTIQUE MUSCAT, ANGASTON  
YALUMBA ANTIQUE TAWNY, ANGASTON
- \$20 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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