

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, TOFU AIOLI, 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, PISTACHIP 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 WHITE CHOCOLATE PANNA COTTA** - GF
PINEAPPLE FRITTER, PASSIONFRUIT CURD
- \$13 STICKY FIG & GINGER PUDDING**
BUTTERSCOTCH SAUCE, VANILLA BEAN ICE CREAM
- \$13 BLUEBERRY & CASHEW NUT CHEESECAKE** - GF, VEGAN
COCONUT GANACHE, BLUEBERRIES
- \$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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