

Snacks

WOOD FIRED GARLIC FLAT BREAD (GFO) Coriolo Olives Taramasalata Caviar	15
WAGYU BEEF SLIDERS Cheese Ketchup Mustard Pickles	18
LAMB CROQUETTES Torch'd Saltbush Pea Puree Crushed Peas	20
ZUCCHINI FRITTERS (VG) (GF) Coriander & Mint Salsa	14.5
KAARAGE FRIED CHICKEN (GFO) Kimchi Chilli Mayo	16
LOCAL FLEURIEU SQUID (GFO) Lime Aioli	19
FRIES (GF) Aioli	12.5

Raw

TARTARE OF MURRAY VALLEY BEEF (GFO) Woodfired Bread Condiments	24
COFFIN BAY OYSTERS (GF) Natural Caviar Shallot Vinaigrette	5EA
SPENCER GULF KINGFISH CEVICHE (GF) Celeriac Nori Native Lime	23
ORA KING SALMON CRUDO (GF) Coconut Yoghurt Mandarin Toasted Sesame	22

Small Goods

All served with house made woodfired focaccia

SAN JOSE PROSCIUTTO (GFO) Rio Vista Olive Oil Cracked Black Pepper	14.5
WAGYU BEEF BRESAOLA (GFO) Good Parmesan	15
HONEYED BAROSSA CHORIZO (GFO) Nduja Paste Chives	16
WOOD OVEN BAKED ONKAPARINGA CAMEMBERT (GFO) Confit Garlic Rosemary	18
THAT'S AMORE BURRATA (GFO) Basil Oil Medley Tomatoes	16
WOODSIDE ASHED GOATS CHEESE (GFO)	16

Beverage

PENFOLDS CELLAR RESERVE CHARDONNAY SA	112
YALUMBA SIGNATURE CABERNET SHIRAZ Barossa Valley, SA	139
PENFOLDS ST. HENRI SHIRAZ SA	165

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From the Wood Oven

350G PORK BELLY SKILLET (GF)	37
5 Bean Spiced Cassoulet Puy Lentils Pancetta	
1.2KG LAMB SHOULDER (GFO)	124
Pickled Fennel Salad Flatbread Raita Fries	
1.4KG RIVERINE PREMIUM MBS3+ TOMAHAWK (GF)	160
Salsa Verde Fries Red Wine Jus House Salad	

Pizzas

All pizzas are made with a house made sourdough base

PROSCIUTTO (GFO)	27
Napoli Mozzarella Rocket Parmesan Cracked Black Pepper	
GORGONZOLA (GFO) (V)	26
Napoli Mozzarella Medley Tomatoes Candied Walnuts Compressed Pear	
MARGHERITA (GFO) (V)	23
Medley Tomatoes Mozzarella Basil Olive Oil	
EGGPLANT (GFO) (V)	25
Napoli Mozzarella Fired Eggplant Pickled Zucchini	
ROAST PUMPKIN (GFO) (V)	26
Napoli Mozzarella Goat Curd Sage	
WOODFIRED LAMB (GFO)	28
Napoli Ham Onion Mushroom Feta	
NDUJA (GFO)	27
Chorizo Mozzarella Medley Tomatoes Pickled Chilli	

(V) Vegetarian | (VO) Vegetarian option | (VG) Vegan
(VGO) Vegan option | (GF) Gluten friendly | (GFO) Can Be Gluten Free

Mains

BEER BATTERED MARKET FISH (GFO)	32
House Salad Tartare Lemon Fries	
LOCAL CALAMARI (GFO)	31
House Salad Tartare Lemon Fries	
HAND CRUMBED FREE RANGE CHICKEN SCHNITZEL	27
House Salad Lemon Peppercorn Sauce Fries	
MAKE IT A PARM!	31
THOMAS FARMS LAMB & SALTBUSH PIE FLOATER	32
Buttered Mash Gravy Peas	
COORONG MULLET (GF)	40
Warm potato salad peas dill crème fraiche lemon salmon roe	
CHICKEN SALTIMBOCCA (GF)	37
Prosciutto sage pumpkin puree silverbeet red wine jus	
BEEF BURGER (GFO)	27
Wagyu Beef Burger Cheese Pickles Lettuce Tomato Milk Bun Fries	
FRIED CHICKEN BURGER (GFO)	27
Bacon Guac Tomato Lettuce Cheese Milk Bun Fries	
PLANT BASED BURGER (VG) (GFO)	26
Plant Based Patty Ketchup Mustard Lettuce Tomato Pickles Vegan Bun Fries	
CAULIFLOWER GNOCCHI (V)	29
Cauliflower Puree Toasted Macadamias	
HARISSA SPICED WOODFIRED PUMPKIN SALAD (VG) (GF)	26
Puy Lentils Roasted Peppers Slow Roast Cauliflower	

Grill

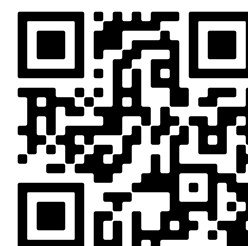
250 GM EYE FILLET (GF)	60
Fries verde remoulade red wine jus	
400G THOUSAND GUINEAS MBS4+ RUMP (GF)	46
Fries Verde Remoulade Red Wine Jus	
200G CAPE GRIM SKIRT STEAK (GF)	33
Fries Verde Remoulade Red Wine Jus	

All credit, debit card and Mr Yum mobile order transactions incur a bank surcharge of 1% + GST.
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TRY OUR CHEF'S FEED ME MENU - \$69PP

featuring a selection of modern, refined dishes
showcasing local Aussie produce. (Minimum 2 guests)

Scan here to view an example feed me menu



Sides

CHARGILLED BROCCOLINI (VG) (GF)	13.5
Toasted Macadamias Verde	
PICKLED FENNEL SALAD (VG) (GF)	12.5
Orange Dill Radish	
HOUSE SALAD (VG) (GF)	9.5
House Salad - Baby Gem Tomatoes Cucumber Dill Sherry Vinaigrette	
SLOW ROASTED CAULIFLOWER (GF)	14.5
Good Parmesan Mozzarella	
HARISSA PUMPKIN (VG) (GF)	13.5
Puy Lentils Chives Pickled Cauliflower	
BUTTERED MASH (GF)	10.5

Desserts

LENSWOOD APPLE CRUMBLE	16
Vanilla Bean Ice Cream Creme Anglaise	
STICKY TOFFEE PUDDING	16
Salted Caramel Vanilla Bean Ice Cream	
WOODFIRED BABY PINEAPPLE (VG) (GF)	16
Coconut Yoghurt Coconut Sorbet	
DARK CHOCOLATE & RASPBERRY CAKE (VG)	16
Mixed Berry Compote Berry Sorbet	
CHEESE PLATE FOR 2 (GFO)	23
Blue Brie Cheddar Lavosh Muscatels Quince	

Kids

HALF SCHNITZEL	12
Skin On Fries Ketchup	
CHEESEBURGER	12
Skin On Fries Ketchup	
BEER BATTERED MARKET FISH (GFO)	12
Skin On Fries Ketchup	
PIZZA	12
Margherita or Ham & Pineapple	