

KITCHEN CLOSSES 10PM
SUNDAY 9PM

MENU

PLEASE PAY, ORDER & QUOTE YOUR TABLE
NUMBER AT THE COUNTER
PLEASE ORDER DRINKS AT THE BAR

SMALLER

Flinders Ranges Brasserie Bread	12
Chargrilled sourdough served with your choice of butter, smoked garlic butter or olive oil & balsamic NF V VGO	
Add Prosciutto or Artisan Cheese	3
Add Marinated Olives, Sundried Tomatoes & Meredith Feta	3
Karrage Fried Calamari	14
Fried calamari, kewpie mayonnaise, fresh herbs & lime DF NF NG	
Add XO Salad	24
House Made Meatballs	15
House made wagyu meatballs, cooked in a rich tomato sauce, pesto infused bocconcini, micro basil & toasted sourdough bread NF NG	
Australian Mussels	16
Served with sourdough bread & cooked in your choice of sauce: • House made Napoli sauce with fresh basil NG DF • Thai green curry & crispy shallot • Steamed in Stone & Wood Pacific Ale NG DF	
Baby Octopus Stir Fry	16
Marinated baby octopus, stir fried Asian salad, chilli, fresh herbs, crushed peanuts & sweet soy glaze CF NG DF	
Smoked Chicken Tostadas (3)	14
Pit smoked chicken, refried beans, avocado mousse, grilled pineapple & cucumber salsa DF	

PIZZA

Margherita	17
Cherry tomato, basil, fior di latte & lemon salt NF V NG VGO	
Pork Belly	19
Pork belly, caramelised fennel, bocconcini, rocket, fresh apple, balsamic & crispy sage NF NG	
Philly Cheese Steak	19
Flat iron steak, caramelised onion, capsicum, spring onion, jack cheese & jalapeno sauce NG NF	
Add Chorizo	3
Add Gluten Free Base	4
Pizza of the Day Available	

BURGER & CO

The Park Wagyu Burger	21
Chargrilled wagyu beef patty, American cheese, butter lettuce, pickles, red onion, tomato, Park special sauce & fries NF NG	
Add Bacon	3
Southern Fried Chicken Burger	19
Southern fried chicken, American cheese, house slaw, Park special sauce & fries NF	
Add Bacon	3
Crispy Halloumi Burger	18
Crispy halloumi, lettuce, dill pickles, tomato, basil aioli & balsamic beetroot relish NF V NG	
Add Bacon	3
Peppered Brisket Sliders (3)	17
Braised Riverina brisket, caramelised onions, rocket & alabama white sauce NF DF	
The Park Cubano	18
12 hour pit smoked mojo pork, grilled ham, dill pickles, swiss cheese, American mustard, chipotle mayo & fries NF NG	
Chickpea Fritter & Chilli Sub	16
Chickpea fritter with housemade bun, 3 bean chilli, butter lettuce, dill pickles, lime coconut yoghurt, spring onion & fries DF NF V VG	
Add Gluten Free Vegan Bun	3

FRIES & SIDES

Beer Battered Fries	10
Sea Salt DF NF V VG NG	
Sweet Potato Fries	10
Sea Salt DF NF V VG NG	
Chargrilled Broccolini	11
Chargrilled broccolini, whipped feta & honey roasted almonds CF V	
House Vegetable Bowl	12
Roasted mediterranean vegetables, pumpkin, green peas broccoli & Meredith feta CF NF V VGO NG	
Greek Salad	8
Cherry tomato, cucumber, red onion, olives, feta & balsamic dressing CF NF V VGO NG	

LARGER

Flat Iron Steak	38
Char-grilled flat iron steak, marinated in The Park's BBQ rub, buttermilk onion strings, pickled jalapenos & orange whiskey BBQ sauce NF NG	
300g Porterhouse Steak	34
Porterhouse steak served with hand cut chips, rocket & smoked garlic butter CF NF	
Char-grilled Chicken Breast	28
Char-grilled chicken breast, sweet potato & red cheddar gratin, smokey bacon crumble, buttered kale & roast chicken sauce NF NG	
Marinated Lamb Chop	35
Marinated lamb chop, kimchi broccolini, pickled ginger, spring pea & mint sauce, sesame seeds & micro shiso CF DF NF	
Fish & Chips	24
Beer battered flake, fries, roasted lemon & tartare sauce DF NF NG	
The Park Chicken Parma	24
Panko crumbed chicken breast, smoked ham, Napoli sauce, mozzarella, house fries & salad NF NG	
XO Beef Salad	20
Marinated beef strips, house made XO sauce, wombok, capsicum, red onion, bean shoots, chilli, Thai basil, sesame seeds & micro coriander CF NF DF	
Roasted Vegetable Paella	24
Roasted mediterranean vegetables & saffron rice slowly cooked with herbs & spices CF NF NG DF V	
Add Chorizo, Mussels or Calamari	4
Fish of the Day & Daily Specials Available Refer to our Chef's boards	
KEEP IT SAUCY	
Chipotle Mayo	1
CF DF NF NG V	
Aioli	1
CF DF NF V	
Gravy	3
CF NF NG	
Mushroom Gravy	3.50
CF NF NG	
Peppercorn Sauce	3.50
CF NF NG	
Tomato Sauce	0

DESSERTS

Raspberry & Almond Tart	12
Vanilla savarin pastry, fresh raspberries, roasted almonds, lavender cream, raspberry sorbet NG V	
Snap, Crackle & Pop Panna Cotta	12
Rice crispy panna cotta, chocolate malt crumb, caramelised banana, popping candy, salted banana & chocolate truffles NG V	
Lemon Sponge Pudding	12
Lemon sponge pudding, hot blueberry jam, white chocolate, custard, fresh blueberries & vanilla ice cream NG V	
Cheese Board	28
Selection of artisan cheese with sourdough, lavosh, grissini, house made spiced apple chutney, apricots & fresh grapes NF NG	

DESSERT WINES

Pedro Ximenez Sherry	10
Para Port	10

KIDS (UNDER 12 YEARS)

Bolognese	10
NF	
Chicken Basket & Chips	10
NF NG	
Fish & Chips	10
DF NF NG	
Hawaiian Pizza	10
NF NG	
Margherita Pizza	10
NF V NG VGO	
Cheese Burger	10
NG NF	
Vanilla Ice Cream	7
3 scoops CF NF NG V	

DIETARIES LEGEND

CF COELIAC FRIENDLY **DF** DAIRY FRIENDLY **NF** NUT FRIENDLY
V VEGETARIAN **VG** VEGAN **NG** NO GARLIC **VGO** VEGAN OPTION (+\$2)

🌶️ MILD **🌶️🌶️** MEDIUM **🌶️🌶️🌶️** HOT **🌶️** CHILLI OPTIONAL

DUE TO THE NATURE OF MEAL PREPARATION & POSSIBLE CROSS-CONTAMINATION WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ANY INGREDIENTS



The Park

BE SOCIAL



@theparkw



theparkhotelmelbourne



The Park