



The Park

RESTAURANT

- Entrée -

Dips of the day - A trio of house made dips with charred pita \$13 extra bread \$2.50

Garlic bread - Crusty focaccia logs with confit garlic butter. \$5.50 Upgrade with your choice of cheese or pesto \$2

Fries - Served with salt, aioli & ketchup \$7

Oysters ½ or full - Natural with grilled lemon \$18/ \$35
Natural with lemon grass infused vodka, finger lime caviar & lemon balm \$20/ \$37

Smokey kilpatrick \$20/ \$37

Buffalo chicken wings with a trio of dipping sauces - Blue cheese, ranch & chipotle \$14.50

Calamari - Salt & pepper calamari served with fries, salad, tartar & grilled lemon \$12.50

Crispy soft shell crab - Served with nam jim & sticky coconut rice \$12.50

Mac & cheese fritters - Traditional American style \$9

- Salads -

Watermelon & Persian feta - Fresh watermelon cubes tossed with Persian feta, Spanish onion, walnuts, rocket, mint and maple dressing \$18

Greek Cleptic Salad – Cucumber, Spanish onion, cherry tomato, basil, marinated olives and Persian feta tossed with extra virgin olive oil \$14.50, Add chicken \$4

- Risottos -

Mushroom - Porcini and wild mushroom, topped with rocket, parmesan and truffle oil \$24.50

Seafood - A combination of calamari, fresh local fish, smoked salmon, capers, dill, chives with citrus infused olive oil \$27

Vego - Local fresh in season greens with baby spinach and flat leaf parsley \$18

- Mains -

Schnitzel – Chicken **E\$14/ M\$19**, Beef \$19 or Eggplant \$16 Schnitzel available with a choice of plain, mushroom, or pepper house-made gravy.

Upgrade to parmigiana \$3

See special's board for other toppings

Pasta of the day - Check our board for today's freshly made pasta dish.

- Burgers -

The New Yorker - 180g special blend 100% wagyu beef patty, American cheese, New York kosher pickles, BBQ sauce, shredded cos, dill pickle relish on a buttery sesame brioche bun \$21

Downtown Tokyo - Crispy tempura soft shell crab, Asian slaw, Japanese kewpie mayo on a brioche bun \$21

Outback Oz - Free range crumbed chicken breast, crispy cos, haloumi cheese, tangy bush spice mayo on a brioche bun \$21

All burgers served with fries

- Seafood -

Fish of the day - Fresh catch of the day served with fries, house made tartar & grilled lemon. Cooked your way grilled, battered or crumbed. **See special's board**

Calamari - Salt & pepper calamari served with fries, salad, tartar & grilled lemon \$18

Neptune's feast - A plate filled with natural and kilpatrick oysters, smoked salmon, crispy soft shell crab, calamari & our fish of the day, served with garden salad, lemon and house made tartar \$38, Option for 2 or 4

- Steaks -

250g Rump \$24

300g Scotch \$34

All served with chips & salad or chats with seasonal greens, add your favourite sauce, plain, mushroom, or pepper house-made gravy

Louisiana blackened steak - 300g Porterhouse coated in Cajun spices, pan seared in a smoking hot skillet, served with a Philly & chive mash, buttered seasonal garden greens and finished with pepper sauce \$34

See menu board for specials and
desserts