

Parkside

Starters

Grilled olive and garlic ciabatta bread, beetroot and chickpea dips	\$9.50
Garlic and pesto breads	\$9.50
Trio of oysters - natural, bloody mary, kilpatrick	\$14.50

Entrees

Seafood bouillabaisse, rouille croute	\$16.50
Poached salmon and spinach roulade, baby fennel, saffron aioli	\$17.50
Crispy pork belly, sweet corn veloute, beetroot foam	\$18.50
Seafood trio - seared scallops with boudin noir, tuna medallion, grilled king prawn	\$19.50
Aspic of rabbit, celeriac and carrot, baked cherry tomatoes	\$17.50
Warm winter salad of chickpeas, lentils, toasted pine nuts, ricotta	\$16.00

From the Parkside grill

Sirloin, grain fed 300gm	\$36.00
Pork cutlet 300gm	\$35.00
Rib cutlet, grain fed 300gm	\$38.00

All served with scalloped potato, port wine jus. Side orders recommended with grill items.

Mains

Market catch of the day	\$M.P.
Kangaroo fillet, braised red cabbage roll, herb rosti, riberry jus	\$31.50
Confit duck, white bean and pancetta cassoulet	\$31.00
Lamb rump wellington, baby carrots, smoked tomato jus	\$33.00
Corn fed chicken breast, mushroom, prosciutto and celeriac puree	\$31.50
Nori crusted ocean trout, buckwheat noodles, shitake broth	\$31.50
Braised veal shank, gorgonzola polenta chips, gremolata	\$30.00
Roast pumpkin filled with grilled vegetables, goats cheese	\$29.50

Side dishes per person \$7.50

~ Roasted seasonal vegetables	~ Rocket, parmesan, pear and walnut salad
~ Steamed broccolini	~ Buttered parsley potatoes

All payments made by credit card will attract a 1.5% surcharge

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals - such as nuts, seafood, fish, milk, gluten, eggs and soybeans. Please ask our staff for further information if required.