

Breakfast Menu

Available all day.

Raisin Toast

Thick sliced buttered raisin toast.

\$5.40

Cinnamon Toast

Two slices of thick toast with cinnamon sugar. (gfo)

\$5.70

Sweet Coconut Bread

Toasted with house made honeycomb butter.

\$9.20

Scones

Served with chantilly cream and strawberry jam.

\$6.10

Sour Dough with Avocado

Buttered sour dough with avocado, crumbled danish feta and fresh lemon. (gfo)

\$14.90

Bacon & Eggs

With fried, poached or scrambled eggs, balsamic tomato & toast. (gfo)

\$15.90

Sausages & Eggs

With fried, poached or scrambled eggs, balsamic tomato & toast.

\$17.20

Eggs on Toast

Poached, scrambled or fried with balsamic tomatoes and toast. (gfo)

\$12.80

French Toast

With bacon, maple syrup & cinnamon sugar. (gfo)

\$16.00

High Top Pancakes

High top pancakes finished with mixed berry compote, coconut crumble and vanilla icecream.

\$16.00

Breakfast Burger

Toasted brioche burger with cheese, fried egg & bacon rashers finished with spicy aioli relish and chives.

\$17.40

Waffles

Toasted waffles with maple syrup and vanilla ice-cream.

\$17.20

Croissant

With ham and cheese.

\$9.80

Housemade Granola

Cinnamon toasted oats with fresh fruit and mixed nuts served with white chocolate & coconut panacotta.

\$14.90

Breakfast Menu

Available all day.

Spinach & Fetta Hot Cakes

Savoury spinach & fetta hot cakes served with asparagus, roast tomato, chilli jam and sour cream.

\$18.20

Sweet Corn Fritters

Chorizo & sweet corn fritters with a poached egg, avocado salsa and chilli chive crème fraiche.

\$18.20

Garden Plate

Poached eggs with asparagus, field mushroom, wilted spinach, roast tomato, housemade relish and toasted rye. (gfo) *vegan option available*

\$19.90

Smoked Salmon Breakfast

Smoked salmon with poached eggs, wilted spinach, roast tomato, herb buttered mushrooms, hollandaise and toasted sourdough. (gfo)

\$23.90

Vegetarian Omelette

Topped with sundried tomatoes, herb mushrooms, feta, fresh chives and mozzarella cheese served with toast. (gfo)

\$18.80

Bacon Omelette

With bacon, mushrooms, onion and cheese, served with toast. (gfo)

\$21.60

Parkhouse Breakfast

Fried, poached or scrambled eggs with bacon, sausages, herb butter mushrooms, tomato, toast and a hash brown.

\$21.60

Eggs Benedict

Sour dough toast with poached eggs, hollandaise and your choice of:

Bacon (gfo)

\$17.70

Ham (gfo)

\$17.70

Spinach & Mushrooms (gfo)

\$17.70

Kids Meals

Kids Scrambled Eggs.	\$8.00
Kids Bacon & Eggs.	\$9.00
Kids Sausages & Eggs.	\$9.00
Kids Parkhouse Breakfast.	\$11.00
Kids Cheese Omelette.	\$10.50
Kids Pancakes with icecream.	\$7.90
Kids Waffles.	\$9.50
Kids Fruit Platter	\$11.00
Jam & Butter Croissant	\$7.90
Kids toast with jam or vegemite.	\$3.90

Extras & Sides

Bacon	\$4.50
Sausage	\$4.50
Smoked Salmon	\$6.50
120g Rump	\$6.50
Spinach	\$3.50
Tomato	\$3.00
Herb butter mushrooms	\$4.50
Hashbrown	\$2.50
Baked beans	\$4.00
Avocado	\$3.00

Lunch Menu

Steak Burger

120g black angus rump with bacon jam, caramelized onion, tomato, beetroot, cheese, coz lettuce and horseradish cream on a brioche bun served with house salad and rosemary salted potatoes. (gfo) \$19.90

Haloumi Burger

Grilled haloumi with rocket pesto, spinach, cucumber, tomato & mild chilli aioli on a brioche bun served with house salad and rosemary salted potatoes. (gfo) \$19.90

BLAT

Bacon, lettuce, tomato, avocado and garlic aioli on a brioche bun served with rosemary salted roast potatoes and house salad. (gfo) \$19.90

Crumbed Chicken Burger

Panko crumbed chicken with crumbled mexican corn chips, mesculin lettuce, cucumber, tomato and spiced aioli on a brioche bun served with rosemary salted roast potatoes and house salad. \$19.90

Gado Gado Salad

Roast potatoes & boiled egg with bean shoots, julienne vegetables, mesculin lettuce and prawn crackers topped with an indonesian style dressing. \$19.90

Coconut Prawn Salad

Coconut crumbed prawns with julienne vegetables, crispy noodles, red cabbage & fresh chilli on mixed leaves with coriander & lime dressing. \$19.90

Chicken Caesar Salad

Baby cos leaves, croutons, chicken, bacon, poached egg and parmesan cheese with a housemade Caesar dressing. (gfo) \$19.90

Lemon Pepper Squid Salad

Lemon pepper squid with mixed leaves, julienne vegetables, red cabbage, pear, pistachios with grilled lemon dressing. \$19.90

Thai Beef Salad

Warm thai style beef with hokkein noodles, mixed leaves, julienne vegetables, red cabbage, bean shoots & cashew nuts with a house made thai dressing. \$19.90

Mediterranean Lamb Salad

Marinated lamb strips with mixed julienne vegetables, olives, feta cheese, cherry tomatoes and mesculin lettuce topped with grilled citrus dressing. (gf) \$19.90

Lunch Menu

Atlantic Salmon

Served with confit kipfler potatoes, cherry tomato and an apple & fennel salad finished with passionfruit reduction. (gf) \$26.90

200g Black Angus Rump

Served with crispy baby chats and house salad with citrus dressing finished with house made venison sauce. (gfo) \$26.90

Barramundi Fillets

Grilled or beer battered barramundi fillet with chips, house salad, lemon wedge and herb aioli. (gfo) \$23.50

Vegan Plate

Wild mushrooms, grilled eggplant, baby carrot & asparagus on jasmine rice with house made italian provençale. (gf) \$19.90

Satay Chicken

Marinated chicken tenders with fragrant jasmine rice, house salad and housemade satay sauce. \$19.90

Vegetarian Pasta

Field mushroom, baby spinach, sundried and heirloom tomatoes finished with beurre blanc sauce, croutons & grated parmesan. (gfo) *(vegan option available)* \$19.90

Pesto Chicken Pasta

Marinated chicken breast tossed in a creamy garlic sauce with rocket pesto, sundried tomato, onion and baby spinach topped with fresh parmesan and chives. (gfo) \$21.00

Crispy Pork Belly

Vietnamese style pork belly with coconut rice and asian slaw topped with citrus plum glaze. (gfo) \$19.90

Beef Short Ribs

Twice cooked beef ribs with garlic mash, fresh mixed slaw, pickled radish & caramel pepper sauce. (gfo) \$21.00

House Platter

A tasting plate with satay chicken tenders, haloumi, lemon pepper squid, pork belly, olives, sundried tomatoes, housemade dip and mixed toasted breads. \$27.50

Nachos

Tortilla chips topped with mexican style pulled beef, spiced nacho cheese sauce, jalapeño & avocado salsa and sour cream. \$19.50



Light lunch & Snacks

Roast Lamb Melt

Roast leg of lamb on toasted turkish bread with tomato, onion, olives & mozzarella cheese finished with mint yoghurt served with chips and house salad. (gfo) \$17.50

Chicken Melt

Chicken breast on toasted turkish bread with sundried tomato, onion, chives, and bacon jam topped with mozzarella cheese finished with spicy aioli served with chips and house salad. (gfo) \$17.50

Roast Beef Melt

Slow roasted beef on toasted turkish bread with caramelized onion, sundried tomato, dill pickle & mozzarella cheese finished with horseradish cream served with chips and house salad. (gfo) \$17.50

Vegetarian Melt

Toasted turkish bread topped with pumpkin, pepita hommus, tomato, onion, asparagus and mozzarella cheese finished with mint yoghurt served with chips and house salad. (gfo) \$17.50

Bread & Dips

Trio of housemade dips with mixed toasted breads. \$11.50

Bruschetta

Toasted sour dough topped with heirloom tomatoes, fresh basil, red onion, balsamic reduction, whipped fetta and olive oil. (gfo) (v) \$14.90

Chips

Served with garlic aioli or sauce of your choice. (Also available as a small serve) \$9.50

Wedges

Spicy potato wedges with sweet chilli and sour cream. \$12.50

Vegetarian Spring Rolls

Eight vegetarian spring rolls with soy and sweet chilli dipping sauce. \$9.50

Kids Meals

Kids Fish with chips, salad and tomato sauce. \$11.00

Kids Nuggets with chips, salad and tomato sauce. \$10.00

Kids Nachos with cheese, salsa and sour cream. \$10.00

Kids Satay chicken with pilaf rice. \$11.00

Kids 120g Black Angus Rump with chips and gravy \$12.50

Wine & Beers

White Wines

	G	B
Deakin Estate Sauvignon Blanc Red Cliffs North West Victoria	6.5	26
Tainui Sauvignon Blanc Marlborough New Zealand	9.6	38
Catalina Sounds Sauv Blanc Marlborough New Zealand	na	49
Deakin Estate Chardonnay Red Cliffs North West Victoria	6.5	26
Sticks Chardonnay Yarra Valley Victoria	9.6	38
Red Claw Chardonnay Mornington Peninsula Victoria	na	49
Amelia Park Sem Sauv Blanc Margaret River Western Australia	9.4	37
42 South Pinot Grigio Pipers River Northern Tasmania	10	40
Black Cottage Pinot Gris Marlborough New Zealand	9.6	38

Sparkling Wines

Deakin Estate Brut NV Red Cliffs North West Victoria	9.0	36
Mojo Fizz by Rockbare Adelaide Hills South Australia	na	36
Deakin Estate Moscato Red Cliffs North West Victoria	6.5	26

Red Wines

	G	B
Deakin Estate Shiraz Red Cliffs North West Victoria	6.5	26
Mojo Shiraz by Rockbare McClaren Vale South Australia	na	37
Two Hands Gnarly Dudes Shiraz Barossa Valley South Australia	na	53
Sticks Cabernet Sauvignon Yarra Valley Victoria	9.4	37
Mitchell Cabernet Sauvignon Claire Valley South Australia	na	53
Norfolk Rise Merlot Mount Benson South Australia	7.8	31
La La Land Tempranillo North West Victoria	9.4	37
Crowded House Pinot Noir Marlborough New Zealand	9.4	37
Aquilani Sangiovese Siena, Italy	na	44
Louis Jadot Beujolaise Burgundy France	na	48

Rose Wines

Lavau Rose South of France	9.6	39
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Beers & Ciders

Hahn Light	6.5	Corona	8.5
Cascade Light	6.5	Wild Yak Pacific Ale	8.0
xxxx Gold	6.5	Little Creatures Pale Ale	8.5
Hahn Super Dry	7.5	Great Northern Super Crisp	6.5
Tooheys Extra Dry	7.5	Peroni Leggera	7.5
Heineken	7.5	Coopers Pale Ale	7.5
Crown Lager	8.5	James Squire Apple Cider	8.5