

# Breakfast Menu

Available all day.

## Raisin Toast

Thick sliced buttered raisin toast.

\$5.70

## Cinnamon Toast

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

\$6.00

## Sweet Coconut Bread

Two slices toasted with house made honeycomb butter.

\$10.20

## Sour Dough with Avocado

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

\$15.70

## Bacon & Eggs

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

\$17.60

## Sausages & Eggs

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

\$18.80

## Eggs on Toast

Fried poached or scrambled with balsamic tomatoes and toast. (gfo)

\$13.60

## French Toast

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

\$17.70

## Pancakes

Topped with passionfruit cheesecake spread, berry compote & seasonal fresh berries finished with sweet dukkah & ice cream.

\$17.70

## Breakfast Burger

Fried halloumi, bacon and scrambled eggs with tomato jam and spinach on a toasted focaccia bun. (gfo)

\$18.30

## Waffles

Waffles with chocolate ganache, white chocolate & coconut pannacotta & sweet dukkah crumble.

\$18.10

## Croissant

With ham and cheese.

\$9.90

## Housemade Granola

Oats and mixed nuts toasted in maple served with greek yoghurt, seasonal berries & white chocolate coconut pannacotta.

\$15.60

# Breakfast Menu

Available all day.

## Spinach & Fetta Hot Cakes

Savoury spinach & fetta hot cakes served with asparagus, roast tomato, chilli jam and sour cream. \$20.10

## Sweet Corn Fritters

Chorizo & sweet corn fritters with a poached egg, avocado salsa and chilli chive crème fraiche. \$20.10

## Mediterranean Breakfast

Herbed field mushroom, chorizo, fried halloumi, wilted spinach & poached eggs served with house made relish & turkish toast. (gfo) \$23.80

## Smoked Salmon Breakfast

Smoked salmon served with poached eggs, herb butter mushrooms, spinach, balsamic roast tomato, hollandaise sauce & sour dough toast. \$24.70

## Vegetarian Omelette

Topped with sun dried tomato, caramelised onion & herb mushrooms, finished with chives, fetta & mozzarella cheese, served with toast. (gfo) \$20.70

## Bacon Omelette

With bacon, mushrooms, onion and cheese, served with toast. (gfo) \$22.70

## Parkhouse Breakfast

Fried, poached or scrambled eggs with bacon, sausages, herb butter mushrooms, tomato, toast and a hash brown. (gfo) \$23.80

## Eggs Benedict

Sour dough toast with poached eggs, hollandaise and your choice of:  
Bacon (gfo) \$19.60  
Ham (gfo) \$19.60  
Spinach & Mushrooms (gfo) \$19.60

## Kids Meals

Kids Scrambled Eggs.	\$8.50
Kids Bacon & Eggs.	\$9.50
Kids Sausages & Eggs.	\$9.50
Kids Parkhouse Breakfast.	\$13.00
Kids Cheese Omelette.	\$11.50
Kids Pancakes with icecream.	\$8.50
Kids Waffles.	\$10.00
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	\$4.50

# Lunch Menu

## Steak Burger

120g black angus rump with caramelised onion, tomato, beetroot and cos lettuce finished with mustard aioli on a focaccia bun served with house salad and seasoned roast potatoes. (gfo)

\$22.00

## Chicken Burger

Japanese style crumbed chicken with pickled cabbage, cos lettuce, tomato & cucumber finished with soy sesame aioli on a focaccia bun served with house salad and seasoned roast potatoes. (gfo)

\$22.00

## Haloumi Burger

Fried haloumi with basil pesto, spinach, cucumber, tomato & spicy mayo on a focaccia bun served with house salad and seasoned roast potatoes.

\$22.00

## Pulled Beef Burger

Slow cooked bbq beef brisket with asian mustard slaw & housemade tomato jam on a focaccia bun served with house salad and seasoned roast potatoes. (gfo)

\$22.00

## BLT

Bacon, lettuce, tomato, and garlic aioli on a focaccia bun served with house salad and mixed herb salted roast potatoes. (gfo)

\$22.00

## Thai Beef Salad

Marinated beef strips with julienne vegetables, mixed cabbage, vermicelli noodles & mixed leaves with a house made thai dressing.

\$20.90

## Coconut Prawn Salad

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

\$20.90

## Chicken Caesar Salad

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

\$20.90

## Lemon Pepper Squid Salad

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

\$20.90

## Root Vegetable Salad

Roast pumpkin & beetroot in mixed leaves with onion, cherry tomato, apple & fruit cous cous topped with a basil pinenut dressing and fetta. (gfo)

\$20.90

# Lunch Menu

## Atlantic Salmon

Salmon fillet served with apple remoulade & roast baby chat potatoes finished with house made chimichurri sauce and herb butter. (gfo)

\$28.20

## 200g Black Angus Rump

Served with roasted baby chat potatoes and house salad with citrus dressing finished with house made venison sauce. (gfo)

\$28.20

## Duck Maryland

Twice cooked duck maryland in citrus & lime caramel served with rice noodles and asian style mixed vegetable slaw. (gfo)

\$28.20

## Barramundi Fillets

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

\$25.90

## Vegan Garden Plate

Crispy lemon pepper fried tofu, apple slaw, wakame, avocado, sesame seeds & fried shallots finished with east asian dressing. (gfo)

\$22.60

## Saffron Lamb Risotto

Slow cooked lamb with blistered cherry tomato, sun dried tomato & herbed mushrooms in a creamy saffron risotto finished with parmesan croutons & poached egg. (gf) *(vegetarian option also available)*

\$23.60

## Tropical Chicken Tenders

Spiced chicken tenderloin in sweet coconut pineapple curry finished with capsicum coulis, jasmine rice and house salad. (gf)

\$22.60

## Vegetarian Pasta

With house made morrocan spiced sauce, cherry tomatoes, herbed mushroom and spinach topped with smashed croutons & parmesan. (gfo)

\$21.50

## Satay Chicken

Chicken tenders in house made satay sauce served with pandan leaf & lemongrass jasmine rice and house salad.

\$21.50

## House Platter

A tasting plate with coconut prawns, chorizo, lemon pepper squid, satay chicken, olives, housemade dips and mixed toasted breads.

\$28.90

## Nachos

Tortilla chips topped with smokey pulled beef, spiced nacho cheese sauce, capsicum coulis, jalapeño, avocado salsa and sour cream. (gf)

\$20.50



# Light lunch & Snacks

## Pulled Beef Melt

Slow cooked pulled beef on toasted turkish bread with tomato jam, dill pickle, onion & mozzarella cheese finished with sriracha aioli served with chips and house salad. (gfo) \$19.40

## Chicken Melt

Chicken breast on toasted turkish bread with brie, caramelised onion & sundried tomato finished with cranberry aioli served with chips and house salad. (gfo) \$19.40

## Leg Ham Melt

Sliced leg ham on toasted turkish bread with tomato, pineapple & mozzarella cheese finished with mustard aioli served with chips and house salad. (gfo) \$19.40

## Vegetarian Melt

Toasted turkish bread topped with hommus, herb mushroom, sun dried tomato, onion, fetta & mozzarella cheese finished with spicy mayo served with chips and house salad. (gfo) \$19.40

## Sweet Potato Croquettes

Five herbed sweet potato croquettes served with housemade garlic aioli. \$12.50

## Bruschetta

Garlic toasted turkish bread topped with cherry tomatoes, red onion, basil oil, balsamic reduction, crumbled fetta & housemade dukkah. (gfo) \$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

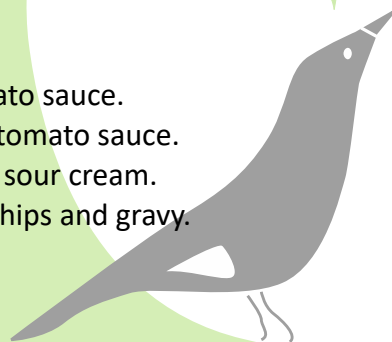
Kids Fish with chips, salad and tomato sauce. \$11.00

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

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

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

Kids Tropical Chicken with rice. \$11.00



# 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

Azahara Sparkling Brut NV Red Cliffs North West Victoria	9.0	36
Mojo Fizz by Rockbare Adelaide Hills South Australia	na	36
Azahara Sparkling 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
Shotfire 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	Apple Cider	8.5