

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

Two slices toasted with house made honeycomb butter.

\$9.70

Cinnamon Scroll

House made maple & cinnamon scroll topped with buttercream frosting or chocolate ganache.

\$6.40

Sour Dough with Avocado

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

\$14.90

Bacon & Eggs

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

\$16.70

Sausages & Eggs

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

\$17.90

Eggs on Toast

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

\$12.90

French Toast

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

\$16.80

Pancakes

Topped with vanilla cheesecake spread, berry compote, swiss meringue & icecream.

\$16.80

Breakfast Burger

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

\$17.40

Waffles

Waffles with chocolate ganache, toasted coconut chips and ice-cream.

\$17.20

Croissant

With ham and cheese.

\$9.80

Honey Toasted Muesli

With dried apple, raisins, dates & pistachio served with warm milk .

\$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. \$19.10

Sweet Corn Fritters

Chorizo & sweet corn fritters with a poached egg, avocado salsa and chilli chive cr me fraiche. \$19.10

Mediterranean Breakfast

Herbed field mushroom, chorizo, fried halloumi, wilted spinach & house made relish served with turkish toast. (gfo) \$21.50

Pulled Beef Ragout.

Smokey pulled beef & bean ragout with poached egg, chilli chive cream & turkish toast. (gfo) \$19.10

Vegetarian Omelette

Topped with cherry tomato, onion & herb mushrooms, finished with chives, fetta & mozzarella cheese, served with toast. (gfo) \$19.70

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. (gfo) \$22.70

Eggs Benedict

Sour dough toast with poached eggs, hollandaise and your choice of:
Bacon (gfo) \$18.60
Ham (gfo) \$18.60
Spinach & Mushrooms (gfo) \$18.60

Kids Meals

Kids Scrambled Eggs.	\$8.00
Kids Bacon & Eggs.	\$9.00
Kids Sausages & Eggs.	\$9.00
Kids Parkhouse Breakfast.	\$12.00
Kids Cheese Omelette.	\$10.50
Kids Pancakes with icecream.	\$7.90
Kids Waffles.	\$9.50
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	\$3.50

Lunch Menu

Steak Burger

120g black angus rump with bacon jam, tomato, beetroot and cos lettuce & cheese finished with horseradish aioli on a focaccia bun served with house salad and mixed herb salted roast potatoes. (gfo)

\$20.90

Chicken Burger

Portuguese spiced chicken tenderloins, with cos lettuce, tomato, cucumber and garlic aioli on a focaccia bun served with house salad and mixed herb salted roast potatoes. (gfo)

\$20.90

Vegetarian Burger

Housemade falafel with cos lettuce, tomato & cucumber topped with spicy aioli on a focaccia bun served with house salad and herb roast potatoes.

\$20.90

Pulled Beef Burger

Slow cooked bbq beef brisket with dill pickles, horseradish aioli, tomato jam and mixed lettuce on a focaccia bun served with house salad and mixed herb salted roast potatoes. (gfo)

\$20.90

BLT

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

\$20.90

Mediterranean Lamb Salad

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

\$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

Root Vegetable Salad

Roast pumpkin, beetroot, onion, cherry tomato, rocket & pearl cous cous with basil & pinenut dressing finished with fetta. (gfo)

\$19.90

Lunch Menu

Atlantic Salmon

Topped with herb butter served on a pearl cous cous, rocket, onion & rustic red chat potato salad dressed with chimichurri. (gfo)

\$26.90

200g Black Angus Rump

Served with roasted baby chats and house salad with citrus dressing finished with house made black garlic sauce. (gfo)

\$26.90

Duck Maryland

Twice cooked duck maryland in citrus & lime caramel served with yellow curry, and mixed asian salad. (gfo)

\$26.90

Barramundi Fillets

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

\$24.70

Vegan Tofu Plate

Crispy spiced tofu served with field mushroom, beetroot, cherry tomato, pearl cous cous & rocket with housemade provençal sauce. (gfo)

\$21.50

Chermoula Lamb Risotto

Slow cooked lamb, sun dried tomato & sage mushrooms in a creamy risotto finished with sumac labneh & fetta cheese. (gf)

\$21.50

Tropical Chicken Tenders

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

\$21.50

Vegetarian Pasta

Linguini tossed in a house made pumpkin sauce with sundried tomato, herbed mushrooms, peas, roasted capsicum and rocket topped with smashed croutons & parmesan. (gfo)

\$19.90

Wagyu Beef Pie

Housemade stockmans pie with slow cooked wagyu, bacon, onion & thyme in red wine gravy served with mixed herb salted roast potatoes & house salad.

\$21.50

House Platter

A tasting plate with coconut prawns, chorizo, lemon pepper squid, smokey chicken, olives, sundried tomatoes, housemade dip and mixed toasted breads.

\$27.50

Nachos

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

\$19.50



Light lunch & Snacks

Pulled Beef Melt

Slow cooked pulled beef on toasted turkish bread with tomato jam, dill pickle, onion & mozzarella cheese finished with horseradish aioli served with chips and house salad. (gfo) \$18.40

Chicken Melt

Chicken breast on toasted turkish bread with brie, caramelised onion, beetroot relish & sundried tomato finished with basil & pinenut oil served with chips and house salad. (gfo) \$18.40

Leg Ham Melt

Sliced leg ham on toasted turkish bread with tomato, onion & mozzarella cheese finished with spicy mayo served with chips and house salad. (gfo) \$18.40

Vegetarian Melt

Toasted turkish bread topped with basil pesto, herb mushroom, roast tomato, diced onion, fetta & mozzarella cheese finished with provencale sauce served with chips and house salad. (gfo) \$18.40

Sweet Potato Croquettes

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

Bruschetta

Toasted sour dough topped with cherry tomatoes, basil, red onion, balsamic reduction, whipped fetta, housemade dukkah and olive oil. (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

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