

Breakfast Menu

Available all day.

(gf) - Gluten free (gfo) Gluten free option (v) vegetarian (vo) vegetarian option

Raisin Toast

Thick sliced buttered raisin toast. (v)

\$5.70

Cinnamon Toast

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

\$6.00

Sweet Coconut Bread

Two slices toasted with house made honeycomb butter. (v)

\$10.20

Sour Dough with Avocado

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

\$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)(v)

\$13.60

French Toast

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

\$17.70

Pancakes

Topped with coffee & kahlua cheesecake spread finished with crumbed oats, chocolate soil, french meringue & vanilla icecream . (v)

\$17.70

Breakfast Burger

Bacon and scrambled eggs with relish, hashbrown and spinach on a toasted focaccia bun. (gfo)(vo)(vegan option)

\$18.30

Waffles

Waffles with salted butterscotch sauce and anzac crumb finished with coconut pannacotta & berry compote. (v)

\$18.10

Croissant

With ham and cheese.

\$9.90

Housemade Granola

Salted caramel toasted oats with chocolate soil & mixed nuts served with greek yoghurt, seasonal berries, white chocolate pannacotta & berry compote. (v)

\$15.60

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Spinach & Fetta Hot Cakes

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

Sweet Corn Fritters

Chorizo & sweet corn fritters with a poached egg, avocado salsa and chilli chive cr me fraiche. (vo) \$20.10

Mediterranean Breakfast

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

Savoury Mince

Savoury mince with mixed vegetables finished with chilli chive cr me fraiche, poached egg & turkish toast. \$20.70

Vegetarian Omelette

Topped with mixed mediterranean vegetables, sundried tomatoes, chives & feta cheese, finished with mozzarella. (gfo) (v) \$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)(v) \$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

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Steak Burger

120g black angus rump with sticky capsicum relish, tomato, beetroot and cos lettuce finished with sweet chilli 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

Vegan Burger

House made vegan patty with cos lettuce, cucumber, tomato, sticky roast capsicum and spicy mayonnaise on a focaccia bun served with house salad and seasoned roast potatoes. (Vegan)

\$22.00

Pulled Beef Burger

Slow cooked bbq beef brisket with asian sriracha slaw & housemade relish 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

Greek Vegetable Salad

Greek style vegetables with cherry tomatoes, olives & rustic roast potatoes with mixed leaves, burnt citrus dressing and fetta cheese. (gf)(v) (vegan option)

\$20.90

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Atlantic Salmon

Salmon fillet served with garlic mashed potato and burnt orange dressed house salad finished with macadamia crumb and hollandaise sauce (gfo) \$28.20

200g Black Angus Rump

Served with house salad dressed with grilled lemon and paris mashed potatoes finished with bernaise sauce. (gf) \$28.20

Duck Maryland

Twice cooked duck maryland in house made mild yellow curry finished with coconut rice and house salad. (gfo) \$28.20

Barramundi Fillets

Grilled or beer battered barramundi fillet with chips, house salad, lemon wedge and aioli. (gfo) \$25.90

Vegan Garden Plate

House made beetroot and rice rosti, balsamic tomato, field mushroom & grilled asparagus finished with coconut tom yum sauce. (Vegan) \$22.60

Thai Style Chicken Risotto

Panko crumbed chicken in creamy tom yum style risotto, with mixed cabbage and green peas finished with parmesan cheese and croutons. (gfo) (vo) (vegan option) \$23.60

Tropical Chicken Tenders

Spiced chicken tenderloin in sweet coconut pineapple curry finished with capsicum coulis, coconut rice and house salad. (gf) \$22.60

Capricciosa Pasta

Housemade smokey pasta sauce with chorizo, olive and roasted capsicum, red onion and spinach finished with crouton crumb, parmesan & fetta. (gfo)(vo) \$21.50

Wagyu Beef Pie

Fresh baked pie with slow cooked wagyu beef, bacon, onion and thyme in red wine gravy served with garlic mashed potato and house salad. \$21.50

House Platter

A tasting plate with coconut prawns, chorizo, lemon pepper squid, fried haloumi, olives, housemade dips and mixed toasted breads. \$28.90

Nachos

Tortilla chips topped with smokey pulled beef, melted mozzarella & parmesan cheese, capsicum coulis, jalapeño, avocado salsa and sour cream. (gf) \$20.50

Light lunch & Snacks

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Pulled Beef Melt

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

Chicken Melt

Chicken and diced bacon on toasted turkish bread with sticky roasted capsicum and red onion finished with sweet chilli aioli served with chips and house salad. (gfo) \$19.40

Leg Ham Melt

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

Vegetarian Melt

Toasted turkish bread topped with basil pesto, roasted pumpkin, capsicum and onion, sundried tomato, fetta & mozzarella cheese topped with capsicum coulis served with chips and house salad. (gfo) (v) (vegan option) \$19.40

Cob Loaf

Slow cooked burnt butter mushroom & leek cob mix finished with sweet paprika & shallots. (v) \$14.90

Bruschetta

Garlic toasted turkish bread topped with cherry tomatoes, red onion, fresh basil, balsamic reduction, crumbled fetta & housemade dukkah. (gfo)(v)(vegan option) \$14.90

Chips

Served with garlic aioli or sauce of your choice. (gfo) (v) \$9.50

Wedges

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

Vegetarian Spring Rolls

Eight vegetarian spring rolls with soy and sweet chilli dipping sauce. (v) \$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
All Saints Pinot Grigio King Valley Victoria	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	Apple Cider	8.5