SMALLER

Flinders Ranges Brasserie Bread Specialty sour dough, grilled & served w/ truffle mascarpone and local honey NF NG VGC	12
Homemade Kona Beer Bread Served with a tasting of Kona big wave golden ale, malt butter & hop salt. NF V NG	14
Zucchini & Cauliflower Fritters Served with red curry mayonnaise & fresh coriander DF NF V NG	10
Grilled Saganaki Smoked honey, orange, oregano & pistachio CF NG	12
Spiced Calamari → Asian green salad & miso chilli caramel DF NG	15
Lamb Ribs (8) → Served with chimichurri & yoghurt NF	16
Antipasto Board Selection of cured meats & house pickles, olives, Meredith feta & sourdough NF	18
PIZZA	
Margherita Cherry tomato, basil, fior di latte & lemon NF V NG VGO	17
Pork & Fennel Sausage J Broccoli, sun dried tomatoes, chilli flakes & foir di latte NF NG VGO	19

BURGER & CO

The Park Cheese Burger Double beef patty, double cheese, lettuce, onion, pickles & Park sauce w/fries NF NG	18
Add Bacon	3
Southern Fried Chicken Burger J Buttermilk fried chicken, bacon, cheese, lettuce & smoked chilli maple mayo w/fries	18
Smoked Sweet Potato & Beetroot Burger Kale pesto, onion, pickle, tomato, lettuce & house made ketchup mayo w/fries v vgo	18
Cuban Sliders (3) J Pit smoked pulled pork, ham, swiss cheese, pickles & chipotle mayo NF NG	17
Korean BBQ Chicken Boa Bun Fresh coriander & lime slaw with a Korean BBQ sauce CF NG	17
Harissa Spiced Tofu Tacos (2) Fresh tomato & herb salsa with a tahini voghurt dressing CF DF NF V VG NG	14

Soft Shell Crab Po Boy シノ

Add Gluten Free Vegan Bun

coriander aioli w/ fries | NF

Buttermilk lettuce, Kim Chi slaw &

FRIES & SIDES	
Beer Battered Fries Sea salt DF NF V VG NG	9
Roasted Kipfler Potatoes Rosemary salt CF DF NF V VG NG	12
House Vegetable Bowl Roasted kipfler potatoes, parsnips, pumpkin, green beans & broccolini CF DF NF V NG VGO	12
Charred Broccolini Lemon, chilli & sesame CF NF V NG VGO	10
Roasted Portobello Mushrooms Stuffed with Meredith feta, sage & truffle pecorino CF V NG VGO	10
House Salad Cherry tomato, cucumber, red onion, olives, feta & balsamic dressing CF DF NF V VG NG	8

LADGED

LARGER	
300g Porterhouse Kipfler potatoes, Portobello mushrooms, kale & truffle butter CF NF	34
Pan fried Free Range Chicken Breast Chinese broccoli, sambal rice, shitake mushrooms & a miso mushroom puree CF DF	28
Slow Cooked Lamb Rump Broccolini, baby potatoes & minted pan jus CF NF	30
Pan Fried Kangaroo Fillet Pancetta & truffle potato gratin, treacle glazed parsnips with a red wine & dark chocolate jus. CF NF NG	32
Beer Battered Fish & Chips Roasted lemon & tartare sauce DF NF NG	24
The Park Chicken Parma Smoked ham, Napoli sauce, mozzarella, house fries & salad NF NG	23
Low Country 3 Bean Chilli Served with homemade cornbread & house pickles NF V VG	24
Halloumi & Orange Salad Rocket, spinach, chick peas, sliced almonds, pumpkin seeds, pomegranet & a tarragon vinaigret CF V NG VGO	18
Popcorn Pork Belly Salad Cucumber, cherry tomatoes, Thai basil, Vietnamese	19

Add Chorizo or Chicken

Add Tofu

Tomato Sauce

Fish of the Day & Daily Specials Available Refer to our Chef's boards

mint, bean shoots, capsicum, coriander, rice noodles

3

with a sweet soy, lime & chilli dressing | CF DF VGO

KEEP IT SAUCY

	Chipotle Mayo CF DF NF NG V →	1
	Herb Mayo CF DF NF NG V	1
	Aioli CF DF NF V	1
	Gravy CF NF NG	3
_	Mushroom Gravy CF NF NG	4
- 1		

DESSERTS

Custard tart Orange & blackberry compote with a toasted croissant ice cream NFV NG	12
Dark Chocolate Marquise Passion fruit coulis, coconut crumble & mango sorbet NF V NG	12
Sticky Date Panna Cotta Butterscotch sauce, caramel popcorn & green apple gel NF V NG	12
Cheese Board Selection of artisan cheese, served w/ flinde ranges brasserie bread & quince paste. NF V	

KIDS (UNDER 12 YEARS)

Kids Bolognese	10
Chicken Basket & Chips NF NG	10
Fish & Chips DF NF NG	10
Hawaiian Pizza NF NG	10
Margherita Pizza NF V NG VGO	10
Vanilla Ice Cream 3 scoops CF NF NG V	7

DIETARIES LEGEND

CF COELI	AC FRIENDLY	F DAIRY FREE	NF NUT FREE
V VEGETARIAN	VG VEGAN N	o NO GARLIC	VGO VEGAN OPTION (+\$2)
او	MILD シシ ME	وور DIUM	HOT

FOR DIETARY REQUIREMENTS OR ALLERGIES PLEASE ALERT STAFF WHEN ORDERING. DUE TO THE NATURE OF MEAL PREPARATION & POSSIBLE CROSS-CONTAMINATION WE ARE UNABLE TO **GUARANTEE THE ABSENCE OF ANY INGREDIENTS** FROM THE MENU.





Roast Pumpkin

Philly Brisket

| NF V NG VGO

Spinach, caramelised onion, feta & truffle oil

smoked paprika sour cream | NF

tomatoes & fior de latte | NF VGO

Pesto Chicken Pizza

Add Chorizo or Chicken

Add Gluten Free Base

Smoked brisket, onion, capsicum, jack cheese &

Grilled eggplant, grilled zucchini, sun dried

18

19

18

3

3

18