

T H I R T Y 6

E A T D R I N K M E E T

TO START

- Slow braised lamb ribs** 24
lemon myrtle, baby herb salad, homemade honey barbeque sauce
- Smoked salt & Tasmanian pepper calamari** 22
citrus salad, baby fennel, green goddess dressing
- Pan fried chicken gyoza** 18
ponzu, scallion, sesame seed (gf)
- Steamed shitake mushroom dumpling** 18
tamari sauce (gf)
- Superfood salad** 18
quinoa, edamame, wild rice, 5 seeds, kale, avocado, cherry tomatoes, garbanzo beans, Davidson plum sauce (gf, vegan)
- Warm roast pumpkin salad** 16
baby spinach, walnut, smoked yoghurt, pepitas seed, Persian feta

MAINS

- Veal Wiener Schnitzel** 39
rocket and parmesan salad, lemon wedge, black garlic aioli
- Beer battered Flathead fillet** 32
garden salad, tartar sauce, lemon, super crunch chips
- Pan tossed linguini pasta** 32
truffle mushroom bolognese, fresh basil, grana Padano (V)
- Poke bowl** 28
sushi rice, grilled chicken, edamame, red onion, avocado, cucumber, daikon, seaweed, crispy shallot, sesame, sriracha mayo

Every possible precaution will be taken to ensure that special dietary requirements are accommodated.

Please note that certain items may still contain traces of allergic ingredients, as they are prepared in facilities that also process milk products, egg products and gluten

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MAINS

Buddha bowl	26
brown rice, fried tofu, chickpeas, red onion, avocado, fermented cabbage, baby pumpkin, watermelon radish, teriyaki sauce, beetroot puree, asparagus, beurre Bosc pear, beer sauce	
Park view beef burger	25
homemade beef burger patty, lettuce, vine ripened tomato, whisky bacon jam, cheddar cheese, crispy onion ring, brioche bun (GFO)	
Smoked kale and quinoa burger	25
kale and quinoa patty, coral lettuce, tomatoes, cucumber, charred corn salsa, bush tomato relish, brioche bun (v/vegan option)	
Malaysian Laksa bowl	25
rice noodles, tofu puff, boiled eggs, spring onion, fried onion, coriander, bean sprout	
Add Chicken	6

SOMETHING SWEET

16 each

Chef's signature Kaffir lime Panna cotta

wattle seed crumb, seasonal berries

Chocolate lava cake

mixed berries, vanilla bean ice cream

Hot Spanish churros

cinnamon sugar, chocolate sauce

Vanilla Crème Brule

Rhubarb salsa, biscotti

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