

LUNCH MENU



START

Smoked salt & Tasmanian pepper calamari | 24
citrus salad, baby fennel, green goddess dressing (I)

Pan fried chicken gyoza | 20
ponzu, scallions, sesame seeds

Panzenella burrata salad | 22
heirloom tomatos, burrata, sourdough bread, Spanish onion, baby basil (V)

Add chicken | 6

Warm grain salad | 18
organic freekeh, roasted pumpkin, baby spinach, puffed wild rice, pomegranate, smoked yoghurt (V)
Add chicken | 6

MAINS

Veal wiener schnitzel | 39
rocket and parmesan salad, lemon wedge,
black garlic aioli

Homemade pie of the day | 25
homemade pie, Paris mash potato,
crushed green peas, red wine jus

Parkview beef burger | 25
homemade beef burger patty, lettuce,
vine ripened tomato, whisky bacon jam, cheddar
cheese, crispy onion rings, brioche bun

Beer battered flathead fillet | 32
garden salad, tartar sauce, lemon,
super crunch chips (A)

Croque monsieur | 25
gruyère, smoked ham, béchamel, cornichon,
arugula, pear, walnut

Forest mushroom burger | 32
forest mushroom & fava bean patty,
coral lettuce, tomato, cucumber, charred corn
salsa, bush tomato relish, brioche bun (V)

Poke bowl | 22
sushi rice, edamame, red onion, avocado,
cucumber, daikon, seaweed, crispy shallots,
sesame, sriracha mayo (V)
Add chicken | 6 / add tofu | 5



V ~ Vegetarian | Seafood Origin (A) Australian, (I) Imported, (M) Mixed

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

15% surcharge applies on Public Holidays and no further discounts apply.