

# menu



## BREADS

**GARLIC OR HERB** 6.00

**BRUSCHETTA** 9.50

*Topped with balsamic onion, tomato and ricotta cheese*

**PIZZA BASE** 12.00

*Herb*

*Garlic*

*Tomato and chilli tapenade*

## APPETIZER

**THAI STYLE FISH CAKES** 17.50

*With sriracha mayo and crispy noodle and bean sprout salad*

**GOAT CHEESE SWEET ONION** 16.00

**JAM AND PINE NUT ARANCINI (V)**

*With confit garlic aioli and rocket parmesan salad*

**DUCK SPRING ROLLS** 16.00

*With cucumber and snow pea tendril salad and hoi sin dipping sauce*

**SALT AND PEPPER SQUID (GF)** 19.00

*With garden salad and lime chilli aioli*

## MAINS

**CHARGRILLED MARINATED LAMB BACKSTRAP (GF)** MP

*With pea prosciutto risotto, kasoundi chutney, red wine jus and basil oil*

**CRISPY SKIN ATLANTIC SALMON** 30.00

*On crispy noodle, fried chorizo and wakame salad with a mango chilli dressing*

**CRISPY SKIN DUCK LEG (GF)** 33.00

*Served with sweet potato wedges, steamed bok choy and finished with a sweet orange jus*

**WARM HARISSA SPICED PORK CUTLET (GF)** 29.00

*On a wam prosciutto, rocket and sundried tomato, fried chat salad with grilled halloumi and apple cider glaze*

## PASTA

**CARBONARA RIGATONI** 20.00

*Tossed through bacon, mushroom and garlic cream sauce*

**CHILLI PRAWN LINGUINE** 23.00

*Tomato and white wine sauce tossed through linguine pasta and rocket topped with parmesan cheese*

**CREAMY PESTO AND CHICKEN RIGATONI (VO)** 22.00

*Tossed through creamy pesto, sundried tomato, spinach and finished with parmesan cheese*

**BEEF, SPINACH AND GOAT CHEESE LASAGNE** 24.00

*Twice baked beef mince lasagne served with chips and garden salad*

## STEAKS

**SCOTCH FILLET (GF)** 33.00

*Chargrilled scotch fillet 300g, 30 day aged*

**SURF AND TURF (GF)** 37.00

*300g chargrilled scotch fillet topped with prawn and garlic cream sauce*

**FILLET MEDALLIONS 300G** 37.00

*Chargrilled on swiss cheese, tomato and bacon arancini rosti, sweet onion jam, red wine jus and crisp prosciutto*

**SAUCE (GF)** 2.50

*Diane, mushroom, peppercorn, red wine jus, house gravy*

## EXTRAS

**SWEET POTATO WEDGES** 9.00

*With sweet chilli lime aioli*

**CHIPS** 7.00

**CRUSHED CHATS** 7.00

**MIXED GARDEN SALAD** 8.00

**GREEN VEGETABLES** 8.00

**HOUSE SLAW** 7.00

**parkview**hotel **ORANGE** EST 1865  

GF Gluten Free. GFO Gluten Free Option. V Vegetarian. VO Vegetarian Option  
The Parkview kitchen may contain small traces of all allergens

# menu



## CLASSICS

### BATTERED PRAWNS MP

Crispy beer battered prawns with house garden salad, chips and mango chilli dipping sauce

### CRUMBED LAMB CUTLETS 24.00

With rocket, crispy bacon, fried chat salad and house tzatziki

### CHICKEN SCHNITZEL 23.00

Crumbed in bread, parmesan and parsley with lemon poppy seed slaw, hot chips and lemon chilli aioli

### BATTERED FISH MP

Beer battered flathead fillets with garden salad, chips and tartare sauce

## SALADS

### PARKVIEW CAESAR SALAD (GFO) 19.00

Baby gem lettuce, sourdough croutons, egg, parmesan, anchovies, crispy bacon, house made Caesar dressing

Add chicken 5.00

Add prawns 7.00

### APPLE AND WALNUT 21.00

WALDORF SALAD (V)  
With goat cheese fritters, olive sourdough drizzled with pomegranate molasses

### HOT FRIED THAI BEEF 21.00

On crispy noodle salad and sweet nam jim dressing

### CHARGRILLED 22.50

#### CORONATION CHICKEN

On a garden salad, toasted almonds, topped with curried apricot mayo

## BURGERS & SANDWICHES

### THE PARKVIEW CHEESE BURGER 19.00

Housemade beef pattie with American cheddar cheese, cos lettuce, tomato and mustard aioli served in a toasted milk bun

### CHICKEN B.L.A.T 19.00

Chargrilled chicken and bacon with delicately smashed avocado, rocket, tomato and house aioli in a toasted milk bun

### THE PARKY STEAK SANGA 22.00

170g chargrilled scotch fillet With onion jam, melted swiss cheese, rocket, roma tomato and smokey aioli in a toasted Turkish roll and chips

## PIZZA

### THE PARKVIEW MARGARITA 20.00

Tomato base, sliced tomato, sliced mozzarella finished with torn basil

### THE SPICY SUPREME 21.00

House favourite pizza, layers of pepperoni, capsicum, smoked chorizo and Jalapeño peppers, finished with mozzarella

### THE VEGO 19.00

On tomato base, chargrilled eggplant, spinach, caramelised onion, mozzarella finished with rocket, ricotta and balsamic glaze

### THE NYC PEPPERONI 20.00

House made tomato sauce, melted mozzarella cheese and sliced pepperoni

### SMOKEY CHICKEN AND BACON 21.00

Chicken, rash bacon, onion and button mushrooms on house smokey sauce

### THE "CLASSIC HAWAIIAN" 20.00

Smoked ham and pineapple chunks on a tomato base finished with mozzarella and crispy bacon pieces