



## BREADS

**GARLIC OR HERB** 6.00

**BRUSCHETTA** 9.00

*Topped with balsamic onion, tomato and parmesan cheese*

**PIZZA BASE** 12.00

*Herb*

*Garlic*

*Chilli and tomato tapenade*

## START, SHARE OR SNACK

**THAI STYLE FISH CAKES (GFO)** 18.00

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

**ROAST PUMPKIN, BACON AND PINE NUT ARANCINI** 16.00

*With confit garlic aioli and rocket parmesan salad*

**CRISPY BEEF SPRING ROLLS** 16.00

*With cucumber and snow pea tendril salad and sweet chilli soy dipping sauce*

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

*With garden salad and chilli lime aioli*

## MAINS

**LAMB BACKSTRAP (GFO)** 34.00

*Lamb backstrap marinated in lemon, parsley and garlic, served with a forest mushroom risotto, wilted spinach and tomato*

**CRISPY SKIN ATLANTIC SALMON** 31.00

*Salmon fillet served on a crunchy noodle, fried chorizo and rocket salad with mango chilli dressing and avocado salsa*

**ROASTED DUCK LEG CURRY (GFO)** 33.00

*Slow cooked duck leg served on jasmine rice with steamed greens topped with a yellow curry sauce*

**GRILLED PORK CUTLET** 29.00

*Harissa spiced pork cutlet on a warm prosciutto, sundried tomato, fried chat potato and rocket salad. Topped with grilled halloumi and an apple cider glaze*

## PASTA

**CARBONARA RIGATONI** 20.00

*Rigatoni tossed through a bacon, mushroom and garlic cream sauce*

**CHILLI PRAWN LINGUINE (VO)** 23.00

*Tomato, chilli, white wine sauce with prawns tossed through linguine and finished with rocket and parmesan*

**PESTO CHICKEN RIGATONI (VO)** 22.00

*Rigatoni tossed through creamy pesto, sundried tomato and spinach, finished with goat cheese*

**LAMB AND SPINACH LASAGNE** 23.00

*Twice baked braised lamb lasagne served with chips and garden salad*

## FROM THE GRILL

**SCOTCH FILLET 300G** 32.00

*Char-grilled scotch fillet, 30 day aged*

**SURF AND TURF 300G** 36.00

*Char-grilled scotch fillet topped with prawns and a garlic cream sauce*

**EYE FILLET MEDALLIONS 300G** 36.00

*Searred medallions of grass fed beef fillet served with a creamy cheese potato bake and bacon wrapped green beans finished with a red wine jus*

**SAUCE (GF)** 2.50

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

## EXTRAS

**SWEET POTATO WEDGES** 9.00

*With sweet chilli lime aioli*

**CRISPY ONION RINGS** 9.00

*With sriracha aioli*

**CHIPS** 7.00

**CRUSHED CHATS** 7.00

**MIXED GARDEN SALAD** 7.00

**GREEN VEGETABLES** 7.00

**HOUSE SLAW** 7.00

**LUNCH 12 NOON – 2PM**

**DINNER 6PM – 9PM**



# parkviewhotel MENU



## PUB CLASSICS

### BEER BATTERED PRAWNS MP

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

### BANGERS AND MASH 26.00

House recipe pork sausages, on mashed potato and mushy peas with sweet apple gravy and beer battered onion rings

### CHICKEN SCHNITZEL 23.00

Parmesan and parsley crumbed chicken breast served with a house slaw, preserved lemon aioli and chips

### BEER BATTERED FLATHEAD 26.00

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

## PIZZA

### MARGHERITA 20.00

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

### PARKVIEW LOADED SUPREME 21.00

House favorite spicy supreme pizza, layers of pepperoni, capsicum, smoked chorizo and jalapeño peppers, finished with mozzarella

### THE VEGO 19.00

Tomato base, sliced mushrooms, spinach, caramelized onion and 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 20.00

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

### ALOHA HAWAIIAN 20.00

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

## SALAD

### PARKVIEW CAESAR SALAD (GFO) 17.00

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

Add chicken 5.00

Add smoked salmon 8.00

### GOAT CHEESE SALAD 21.00

Goat cheese fritters, spinach, walnuts, baby beets with a balsamic glaze and sweet onion jam served with toasted olive bread

### THAI BEEF SALAD (GFO) 20.00

Hot fired beef strips on crispy noodle, rocket salad topped with a sweet nam jim dressing and sesame seeds

### TANDOORI CHICKEN SALAD (GFO) 23.00

Grilled tandoori chicken fillets served with a rocket, cherry tomato, fried chat potato salad and finished with smashed pappadums

## BURGERS & SANDWICHES

### DOUBLE PARKED 19.00

House recipe double beef patties with American cheddar cheese, pickles, iceberg lettuce and Parkview special sauce in a toasted milk bun with chips

### CHICKEN AVO BACON BURGER 18.50

Char grilled chicken and bacon, with delicately smashed avocado, rocket, tomato and house aioli in a brioche roll with chips

### THE PARKY STEAK SANDWICH 17.00

170g char-grilled scotch fillet with onion jam, melted swiss cheese, rocket, roma tomato and a smoky aioli served in a Turkish roll with chips

LUNCH 12 NOON – 2PM

DINNER 6PM – 9PM



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