



parkviewhotel

FOOD MENU



BREADS

BRUSCHETTA	9
BRUSCHETTA TOPPED WITH BALSAMIC ONION, TOMATO & FETA	
GARLIC OR HERB	6
LIGHTLY TOASTED	
PIZZA BASE	12
GARLIC, HERB, TOMATO CHILLI	

SHARE SNACKS

DUCK SPRING ROLLS	17
WITH HOI SIN DIPPING SAUCE AND A CRISPY NOODLE & BEAN SPROUT SALAD	
MUSHROOM ARANCINI / V.O	15
WITH A GARLIC AIOLI & PARMESAN, ROCKET, ONION SALAD	
SALT AND PEPPER SQUID / GF.O	21
CRISPY FRIED SQUID SERVED WITH A GARDEN SALAD & SWEET CHILLI AIOLI	
ONION RINGS / V	9
SERVED WITH A SRIRACHA AIOLI	
SWEET POTATO FRIES / V	9
SERVED WITH A SWEET CHILLI LIME AIOLI	



GRILL

FILLET MEDALLIONS 300	37
SEARED MEDALLIONS OF GRASS FED BEEF FILLET SERVED WITH A CRISPY MUSHROOM ARANCINI AND A MARINATED VEGETABLE, BABY SPINACH AND OLIVE SALAD FINISHED WITH RED WINE JUS AND CRISPY PROSCIUTTO	
SCOTCH FILLET 300G	33
CHAR-GRILLED SCOTCH FILLET STEAK SERVED WITH YOUR CHOICE OF CHIPS, CHAT POTATOES, SALAD OR STEAMED GREENS AND CHOICE OF SAUCE E	
STEAK FRITES 250G	24
CHAR GRILLED STRIPLOIN STEAK THINLY SLICED WITH A HOUSE CAFÉ DE PARIS BUTTER AND CHIPS	
CHICKEN BREAST	27
GRILLED BUTTERFLY CHICKEN BREAST SERVED WITH A WILD MUSHROOM RISOTTO, A PARMESAN ROCKET AND ONION SALAD FINISHED WITH A RED WINE JUS	

SAUCES

GREEN PEPPERCORN GF / CREAMY MUSHROOM GF	
DIANE / GARLIC GF / RED WINE JUS GF / HOUSE GRAVY	3
CREAMY GARLIC PRAWN GF	6

MAINS

SLOW BRAISED LAMB SHANK	23
SERVED WITH A SPRING PEA PEARL COUS COUS FINISHED WITH A RED WINE JUS	
CRISPY DUCK LEGS / GF.0	33
SERVED WITH SWEET POTATO WEDGES, STEAMED BOK CHOY AND A HOUSE MADE CHILL JAM	
SALMON / GF.0	31
CRISPY SKIN ATLANTIC SALMON ON A CRUNCHY NOODLE, FRIED CHORIZO AND WAKAME SALAD WITH A MANGO CHILLI DRESSING	
BATTERED PRAWNS	24
CRISPY BEER BATTERED PRAWNS, WITH HOUSE GARDEN SALAD, CHIPS AND MANGO CHILLI DIPPING SAUCE	
BATTERED FISH	26
BEER BATTERED FLATHEAD FILLETS, WITH GARDEN SALAD AND TARTARE SAUCE	



CHICKEN SCHNITZEL	24
CRUMBED IN BREAD, PARMESAN AND PARSLEY WITH LEMON POPPY SEED SLAW HOT CHIPS AND CHOICE OF SAUCE	
THAI BEEF SALAD	21
HOT FRIED THAI BEEF ON CRISPY NOODLE SALAD AND SWEET NAM JIM DRESSING	
CHICKEN TANDOORI SALAD / GF.O	23
GRILLED TANDOORI CHICKEN FILLETS SERVED WITH A ROCKET, CHERRY TOMATO, FRIED CHAT POTATO SALAD AND FINISHED WITH SMASHED PAPPADUMS WITH A HOUSE MINTED YOGHURT	
PARKVIEW GREEN SALAD / V	17
MIXED LEAVES, SUN DRIED TOMATO, SPANISH ONION, CRUMBLD FETA AND A BALSAMIC DRESSING	
ADD HALOUMI, CHICKEN, SALMON	7
SLOW BRAISED LAMB RAGU	22
IN A RICH TOMATO AND RED WINE SAUCE W/ ROCKET AND PARMESAN TOSSED WITH A PENNE PASTA	
CHILLI PRAWN LINGUINE	23
CHILLI, TOMATO AND WHITE WINE SAUCE TOSSED THROUGH LINGUINE PASTA AND ROCKET TOPPED WITH PARMESAN CHEESE	
PESTO CHICKEN LINGUINE / V.O	21
HOUSE PESTO, OLIVE OIL AND GRILLED CHICKEN TOSSED WITH LINGUINE PASTA TOPPED WITH PARMESAN CHEESE	
STEAK SANGA	23
170G CHAR GRILLED SCOTCH FILLET WITH ONION JAM, MELTED SWISS CHEESE, ROCKET, ROMA TOMATO AND SMOKY AIOLI, IN TOASTED TURKISH ROLL AND CHIPS	
CHICKEN BURGER	19
CHAR GRILLED CHICKEN AND BACON, WITH DELICATELY SMASHED AVOCADO, ROCKET, TOMATO AND HOUSE AIOLI IN A MILK BUN	
DOUBLE BEEF BURGER	20
HOUSE RECIPE DOUBLE BEEF PATTIES WITH AMERICAN CHEDDAR CHEESE, STREAKY BACON, PICKLES, ICEBERG LETTUCE, TOMATO AND PARKVIEW SPECIAL SAUCE IN A TOASTED MILK BUN WITH CHIPS	



PIZZAS

MARGHERITA	20
TOMATO BASE WITH SLICED TOMATO AND MOZZARELLA, FINISHED WITH TORN BASIL	
PARKVIEW LOADED SUPREME	21
HOUSE FAVOURITE SPICY SUPREME PIZZA, LAYERS OF PEPPERONI, CAPSICUM, SMOKED CHORIZO AND JALAPENO PEPPERS, FINISHED WITH MOZZARELLA	
THE VEGO	19
TOMATO BASE, SLICED MUSHROOMS, SPINACH, CARAMELISED ONION AND MOZZARELLA FINISHED WITH ROCKET, RICOTTA AND BALSAMIC GLAZE	
THE NYC PEPPERONI	20
HOUSE MADE TOMATO SAUCE, MELTED MOZZARELLA CHEESE AND SLICED PEPPERONI	
SMOKED CHICKEN AND BACON	20
CHICKEN, RASH BACON, ONION AND BUTTON MUSHROOMS ON HOUSE SMOKEY SAUCE	
ALOHA HAWAIIAN	20
SMOKED HAM AND PINEAPPLE CHUNKS ON A TOMATO BASE FINISHED WITH MOZZARELLA AND CRISPY BACON PIECES	

EXTRAS

CHIPS	7
SLAW	7
STEAMED GREENS	8
GARDEN SALAD	8
SAUCES	3 / 6



KIDS

CHICKEN NUGGETS AND CHIPS AND TOMATO SAUCE	13
FISH AND CHIPS SERVED WITH LEMON	13
NAPOLI AND PARMESAN PASTA	13

DESSERT

PANNA COTTA / GF	14
VANILLA BEAN PANNA COTTA SERVED WITH A LOCAL POACHED PEAR FINISHED WITH ALMOND PRALINE	
PAVLOVA / GF	14
STRAWBERRY AND RASPBERRY COMPOTE, TOPPED WITH DOUBLED CREAM, PASSIONFRUIT, MERINGUE	
AFFOGATO	12
ICE CREAM, ESPRESSO, FRANGELICO	

SUNDAY GRAZING 3PM – 8PM



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