



The Parkerville Tavern



WEEKDAY MENU

SHARING / LIGHT BITES

BREADS & BITS v, GFO 18
Freshly Baked House Loaf served with House Dip, Mixed Olives, Hazelnut & Pistachio Dukkah, WA's Regan's Ridge Organic Olive Oil, Balsamic Essence & Sea Salt Butter

ADD
- Prosciutto **GF** 7
- Spicy Spanish Chorizo 7
- Grilled Haloumi & Homemade Fig Chutney **GF** 6
- Persian Feta **GF** 6
- Spiced Cashews **GF** 5
- Sundried Tomatoes **GF** 4

BRUSCHETTA v 17
Topped with Pesto, Diced Fresh Tomato, Cherry Tomatoes, Fresh Basil, Red Onion, Feta & Pepitas, & finished off with Balsamic & Regan's Ridge Organic EVOO

BBQ RIBS 20
Delicious Pork Ribs in Homemade Sticky BBQ & Sesame Sauce with small Rocket Salad

GARLIC BREAD v 8
3 Slices with House Made Garlic & Herb Butter Loaf

CHIPOTLE BOURBON PORK BAO BUNS 21
Trio of Soft Bao Buns with Slow Roasted Chipotle Bourbon Pulled Pork, Homemade Coleslaw, Fresh Chilli and Coriander

HOMEMADE VEGETARIAN SPRING ROLLS (3) v 16
served with Nam Jim Dipping Sauce & Small Salad

TEMPURA PRAWNS 19
6 Ultra Light Battered Prawns, served with Nam Jim Dipping Sauce & Small Salad.

HOMEMADE CHICKEN SPRING ROLLS (5) 17
Drizzled with American Mustard & Garlic Aioli & served with a Small Salad Garnish

WHOLE BAKED CRUMBED BRIE v 19
Creamy Brie, Crispy Coated, Baked & Served with Homemade Fig Jam, Rocket and Red Onion Garnish, & Crusty Bread

STICKY PORK BELLY BITES 19
Linley Valley Pork Belly Bites Glazed with a Sticky Sesame & Caramel Sauce, Topped with Spring Onion & Fresh Chilli

ULTIMATE NACHOS GF 24
Loaded with Homemade Spicy & Deliciously Seasoned Ground Beef & Beans, topped with Melted Cheese, Avocado Salsa & Sour Cream
- Add Jalapeños **GF, V** 2

LEMON PEPPER SQUID 16
Crispy Lemon Pepper Squid served with Homemade Garlic Aioli & Fresh Lemon

WEDGES v
Served with Sour Cream & Sweet Chilli Sauce
sml 8
lrg 12

CHIPS GF, v sml 6
lrg 10

ONION RINGS v 8

SALADS

SUMMER STONE SALAD GF, v 22
Fresh stone fruit, Fior di Latte, Baby spinach, Rocket, Crispy Prosciutto, Cherry Tomatoes, Avocado, Basil, Toasted Pepitas with a Balsamic Honey Vinaigrette
- Add Grilled Haloumi **v, GF** 26
- Add Grilled Chicken **GF** 27
- Add Spiced Lamb **GF** 29

EL GRINGO v, GFO, VGO 23
Quinoa, Mixed Salad Leaves, Charred Corn, Feta, Mango, Chunky Avocado, Red Onion, Fresh Mint & Coriander, Red Chilli, Toasted Cashews, Fresh Lime & Coriander Dressing
- Add Smoked Salmon **GF** 28
- Add Grilled Haloumi **v, GF** 27
- Add Grilled Chicken **GF** 28
- Add Spiced Lamb **GF** 29



All Food is Cooked to Order.
Some Dishes May Contain Traces of Nuts.

GF = Gluten Free **V** = Vegetarian

VO = Vegetarian Option **GFO** = Gluten Free Option

VGO = Vegan Option

CHECK OUT OUR DAILY SPECIALS BOARD INSIDE FOR MORE GREAT DISHES & OUR DESSERTS!

KITCHEN OPENING HOURS:

Mon - Thurs 12 - 2.30pm / 5.30 - 8.30pm
Fri 12pm - 9pm
Sat 11.30am - 9pm
Sun 8am - 8pm





The Parkerville Tavern



WEEKDAY MENU

SARNI'S & BURGERS SERVED WITH CHIPS

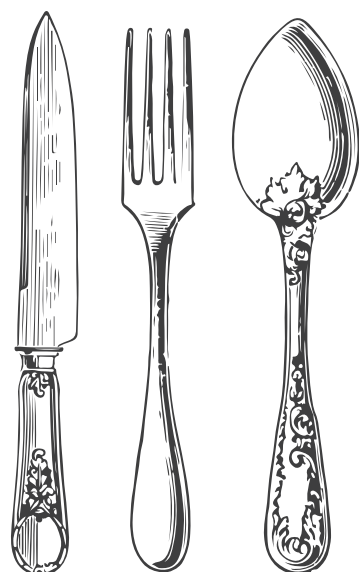
CHICKEN, AVOCADO & BACON SANDWICH 25
Succulent Grilled Chicken Breast with Crispy Bacon, Avocado, Topped with Cheese, Tomato, Lettuce & Homemade Aioli in Toasted Turkish Bread

STEAK SANDWICH 23
Juicy Sirloin Topped with Cheddar Cheese, Grilled Onion, Tomato and Lettuce. Served with Tomato Sauce and Homemade Aioli in Toasted Turkish Bread
- Add Egg, Beetroot or Pineapple 1.50 each
- Add Avocado 3
- Add Bacon 3

B.L.T. 18
Freshly Cooked Bacon, Lettuce & Tomato with Homemade Aioli in Toasted Turkish Bread (Without Chips \$16)
- Add Egg, Beetroot or Pineapple 1.50 each
- Add Avocado 3

THE GOVERNOR'S BEEF BURGER 20
Delicious Homemade Burger Patty Topped with Cheese, Tomato, Lettuce, Tomato Sauce & Homemade Aioli in a Toasted Brioche Bun
- Add Egg, Beetroot or Pineapple 1.50 each
- Add Avocado 3
- Add Bacon 3

SMOKEY BEET BURGER v, vgo 22
Homemade Beetroot, Sweet Potato & Quinoa Burger with Grilled Haloumi, Guacamole, Tomato & Leaves in a Toasted Brioche Bun (Vegan Option: with Turkish Bread)



FROM THE GRILL

ALL STEAKS ARE SERVED WITH A PARKERVILLE TAVERN HOUSE RUB, MASH OR CHIPS & YOUR CHOICE OF SAUCE

FOR MEDIUM / WELL DONE STEAKS & PROSCIUTTO WRAPPED CHICKEN, PLEASE ALLOW EXTRA COOKING TIME

250g SIRLOIN GF 31
300g TBONE GF 29
300G SCOTCH FILLET GF 34

STEAK ADD-ONS

4 GARLIC KING PRAWNS GF 10
In a Creamy Garlic Sauce

FRIED EGG, GRILLED ONIONS 1.50 each

SOMETHING SAUCY

HOMEMADE EXTRA SAUCE 2
Béarnaise, Green Peppercorn, Mushroom, Onion Gravy, Red Wine Jus GF, Garlic Cream GF, Spicy Tomato Chutney GF, Aioli GF

SIDES (FOR ONE)

BUTTERY SEASONAL GREENS GF, VO 7
HOMEMADE CAULIFLOWER CHEESE v 5

CREAMY ROYAL BLUE POTATO MASH GF, V 4
FRESH SIDE SALAD GF, V 3
with Balsamic Vinaigrette

PUB CLASSICS

LARGE TOSTADA v, VG, GFO 26
Filled with Quinoa, Black Beans, Charred Corn, Pomegranate, Avocado, Mesculin, Green Chilli, Coriander, Green Hummus, topped with a whole jalapeno.
- Add Chicken GF 31
- Add Spiced Lamb GF 32

PROSCIUTTO WRAPPED CHICKEN GFO 34
Succulent Chicken Breast wrapped in Prosciutto & stuffed with Spinach & Feta. Served with Warm Potato Salad, Seasonal Greens & Béarnaise Sauce

BANGERS & MASH 25
2 Large Succulent Pork Sausages served with Creamy Potato Mash, Wilted Spinach and Onion Gravy

PARKY PARMIGIANA 26
Freshly Crumbed Chicken Parmigiana with Homemade Napoli Sauce, Cheddar Cheese, served with Chips and Salad
- Add Bacon or Ham 3
- Add Avocado 3
- Add Jalapeños 2
- Add Pineapple 1.50

HOMEMADE VEGETARIAN ENCHILADA v 25
Large, soft tortilla filled with homemade mildly spicy vegetarian Mexican mixed beans, brown rice, topped with melted cheese and served with a Tomato, Rocket, Charred Corn & Avocado Salad
- Add Jalapeños v 2

HOMEMADE BEEF & GUINNESS PIE 27
It's all in the Name! Hearty & Tender Steak Filling, Flaky Pastry, served with Chips & salad

BEER BATTERED FISH 25
Served with Chips, Fresh Salad and Homemade Tartare Sauce

GRILLED FISH GFO MP
Served with Chips, Fresh Salad and Homemade Tartare Sauce

FRESH FISH OF THE DAY GFO MP
(See Specials Board for Daily Fish)

PLEASE ADD \$4 FOR MASH & GREENS INSTEAD OF CHIPS & SALAD