



# 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.

**MOROCCAN LAMB SKEWERS GF** 20  
Homemade Marinated Grilled Lamb Skewers, served with Homemade Spiced Raita & a 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

**CAESAR SALAD GFO** 22  
Crisp Coz Lettuce, Crispy Bacon, Egg, Aged Parmesan, Garlic Croutons, Anchovies and Homemade Caesar Dressing  
- Add Grilled Haloumi **v, GF** 26  
- Add Grilled Chicken **GF** 27  
- Add Smoked Salmon **GF** 27

**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





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## WEEKDAY MENU

### SARNI'S & BURGERS SERVED WITH CHIPS

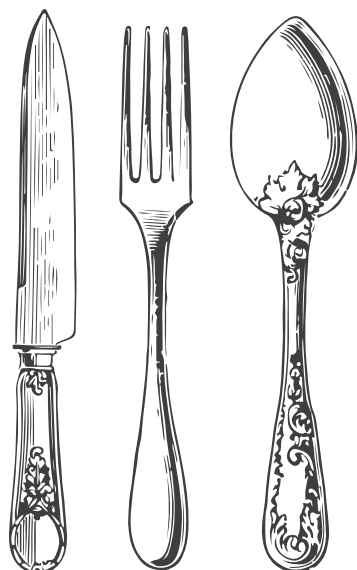
**CHICKEN, AVOCADO & BACON SANDWICH** 25  
Succulent Grilled Chicken Breast with Crispy Bacon, Avocado, Topped with Cheese, Tomato, Lettuce & Homemade Aioli in Toasted Turkish Bread

**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** 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 PARM** 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