



The Parkerville Tavern



WEEKDAY MENU

SHARING / LIGHT BITES

HARVEST CHARCUTERIE BOARD 35
Freshly Baked House Loaf & Sea Salt Butter, Sopressa, Chorizo, Prosciutto, Homemade Chicken & Grand Marnier Paté, Vintage Cheddar, Mixed Olives & House Pickled Winter Veg

VEGETABOUT IT v, GFO 32
Freshly Baked House Loaf, Persian Feta, Grilled Halloumi, Figs, Spiced Cashews, Sundried Tomatoes, House Pickled Winter Veg, Mixed Olives, Hazelnut & Pistachio Dukkah, WA's Regan's Ridge EVOO, Balsamic Essence & Sea Salt Butter

HOMEMADE SOUP OF THE DAY vg, GFO 15
Curried Coconut Winter Vegetable Soup with Toasted Pepitas with Warm House Loaf

HOMEMADE CORIANDER, CHIVE & RED LENTIL FRITTERS v, GFO 19
Served with a Rocket, Red Onion, Cherry Tomato & Pine Nut Salad & a Homemade Spicy Tomato & Capsicum Sauce

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

CHILLI CARMEL PORK BAO BUNS 21
Trio of Soft Bao Buns with Slow Roasted Pulled Pork with Homemade Chilli Caramel Sauce, Asian Slaw & Fresh Chilli & Coriander

HOMEMADE FALAFEL GF, v, VGO 19
Served with Quinoa Tabbouleh, Homemade Spiced Raita (or Tomato chutney VGO)

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

MOROCCAN LAMB SKEWERS GF 21
Homemade Marinated Grilled Lamb Skewers, served with Homemade Spiced Raita & Quinoa Tabbouleh

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

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

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

WARM HOMEMADE CARMELISED ONION, GOAT'S CHEESE & BEETROOT TART v 23
Served with a rocket, red onion, sundried tomato & pinenut salad and a homemade spicy tomato & capsicum sauce

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

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

WINTER BEETINGS v, GF, VGO 23
Roasted Beetroot, Roast Pumpkin, Maple Candied Pecans, Fresh Pomegranate Seeds, Creamy Persian Feta, Baby Spinach, Rocket, Quinoa & Cherry Tomatoes with a Balsamic Citrus Dressing
- Add Smoked Salmon GF 28
- Add Grilled Haloumi v, GF 27
- Add Grilled Chicken GF 28
- Add Spiced Lamb GF 30

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



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

GF = Gluten Free V = Vegetarian
VO = Vegetarian Option Available
GFO = Gluten Free Option Available
VGO = Vegan Option Available

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 11am - 8pm





The Parkerville Tavern



WEEKDAY MENU

SARNI'S & BURGERS SERVED WITH CHIPS

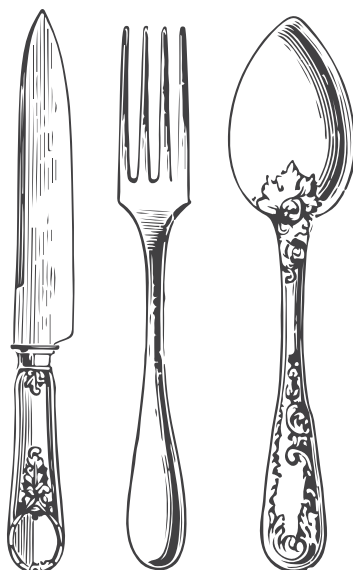
CHICKEN, AVOCADO & BACON SANDWICH 25
Succulent Grilled Chicken Breast with Crispy Bacon, Avocado, Topped with Cheese, Tomato, Lettuce & Homemade Aioli in Toasted Turkish Bread

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

SIR VEGELOT 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

GRILL SECTION ITEMS ARE SERVED WITH MASH OR CHIPS & YOUR CHOICE OF SAUCE. FOR MEDIUM / WELL DONE STEAKS PLEASE ALLOW EXTRA COOKING TIME.

250g SIRLOIN GF 31
300g TBONE GF 29
300G SCOTCH FILLET GF 34
300G PORK CHOP 29
with a Parmesan, Hazelnut & Pistachio Crust

SIDES (FOR ONE)

BUTTERY SEASONAL GREENS GF, VO 7
HOMEMADE CAULIFLOWER CHEESE v 6
ROAST WINTER ROOT VEGETABLES & SHALLOTS GF, VG 7

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

PUB CLASSICS

HOMEMADE CANNELONI v 26
Hand stuffed cannelloni with eggplant ratatouille & creamy ricotta, topped with a homemade Nap sauce & melted cheese with a zesty rocket salad & garlic bread

PROSCIUTTO WRAPPED CHICKEN GFO 34
Succulent Chicken Breast wrapped in Prosciutto & stuffed with Sundried Tomato, Spinach & Feta. Served with Roasted Winter Vegetables & Shallots, Seasonal Greens & Béarnaise Sauce
PLEASE ALLOW EXTRA COOKING TIME

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

THE 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

ZOODLES OF THE DAY VG, GF 25
Homemade Zucchini Noodles with Chef's Choice of Veggie Delights! (Check Specials Board!)

HOMEMADE LAMB SHANK GF 35
Served in a Tomato, Bacon & Mushroom Ragù with Creamy Mash & Buttery Green Beans

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