



# The Parkerville Tavern



## WEEKEND 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

**THE VEGGIE BOARD v, GFO** 32  
Freshly Baked House Loaf, Persian Feta, Grilled Haloumi, 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 RED LENTIL POPPERS vg, GF** 19  
Served with a Cauliflower Purée, 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 CAMEL 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 a cauliflower purée, 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

**WARM HOMEMADE CARAMELISED 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

### 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

VG = Vegan Option 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





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## WEEKEND 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 VEGETOT 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 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 6**

**ROAST WINTER ROOT VEGETABLES & SHALLOTS GF, VG 7**

**CREAMY ROYAL BLUE POTATO MASH GF,V 4**

**HOMEMADE QUINOA TABBOULEH VG, GF 6**

**FRESH SIDE SALAD GF, V 3**  
with Balsamic Vinaigrette

### 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

**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**

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

**HOMEMADE VEGETARIAN GOULASH vgo 25**  
A vegetarian twist on the Hungarian classic stew. Packed with eggplant, zucchini, potato, capsicum, leek, spinach, onion & chickpeas in a paprika spiced sauce and served with mash & greens (Vegan option: with rice)

**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**