

# Parkside Bar and Kitchen

## Small Plates

<b>Garlic Pizza</b>	16
Garlic oil, mozzarella, parsley and parmesan Reggiano	
<b>Cauliflower with Tomato Chutney</b>	18
Fried cauliflower w/ tomato chutney, parmesan and pepita crumb (vgo)	
<b>Buffalo Chicken Wings</b>	20
w/ ranch dressing and house pickles (gfo)	
<b>Local Calamari</b>	22
Crispy salt and pepper calamari w/ preserved lemon aioli (gfo)	
<b>Mushroom Arancini</b>	22
Filled with fior di latte, mixed mushrooms, served with a truffle aioli	

## Large Plates

<b>Roast Beetroot Salad</b>	19
w/ rocket, toasted pine nuts, currants, feta, parmesan Reggiano and a house-made vincotto dressing (gf) (vo)	
<b>Chicken Schnitzel</b>	32
Crumbed chicken breast w/ chips, house salad and a lemon wedge	
<b>Fish and Chips</b>	32
Local beer battered fish and chips w/ house salad and tartare sauce (gfo)	
<b>Chicken Parmigana</b>	36
Crumbed chicken breast topped with ham, napoli sauce, mozzarella w/ chips and house salad	
<b>Twice cooked Duck &amp; Pineapple Curry</b>	36
w/ jasmine rice, papadam and crispy shallots	
<b>Crispy Pork Belly</b>	35
w/ seasonal vegetables, black pepper caramel sauce, jasmine rice, coriander and sesame seeds (gf)	
<b>Chipotle and Maple Pork Baby Back Ribs</b>	36
w/ chips and salad (gf)	
<b>Grilled Premium White Fish</b>	40
w/ seasonal vegetables, mustard cream sauce (gf)	
<b>Seafood Marinara</b>	38
Linguine tossed with pan-fried local seafood, garlic, chilli flakes napoli sauce and parmesan (gfo) (vo)	
<b>Signature House Lamb Shanks</b>	38
Tasmanian Lamb, pepper leaf, w/ mash, braised carrots, onion (gf)	

## Tasmanian Oysters

<b>Natural</b>
\$24 1/2 doz \$44doz (gf)
<b>Shallot Mignonette</b>
\$28 1/2 doz \$52 doz (gf)
<b>Kilpatrick</b>
\$28 1/2 doz \$52 doz w/ house - made sauce

## Available from 5pm

<b>250g Pure Black Eye Fillet</b>	58
w/ mash, grilled vegetables and garlic and herb butter (gf)	
<b>300g 14 day Dry aged Cape Grim Beef Scotch Fillet</b>	
<b>marble score 3+</b>	56
w/ chips, salad and your choice of sauce (gf)	

All Dry Aged Beef is Aged Onsite

## Share Platter

<b>Seafood Platter</b>	100
w/ beer battered fish, calamari, mussels, natural oysters and prawns, preserved lemon aioli, chips and salad (gfo)	

Pizzas

<b>Margherita</b>	20
Napoli sauce, fresh mozzarella and basil	
<b>Pepperoni</b>	24
Napoli sauce, pepperoni and mozzarella	
<b>Vegetarian</b>	26
Garlic oil, caramelised onion, broccoli, mushrooms, mozzarella finished with parmesan reggiano and toasted pinenuts	
<b>Honolulu</b>	26
Napoli sauce, shaved ham, pineapple and mozzarella	
<b>BBQ Chicken</b>	28
BBQ Sauce, chicken, braised mushrooms, Spanish onion, bacon and mozzarella	
<b>Meat Lovers</b>	30
BBQ Sauce, ham, beef, pepperoni, Spanish onion and mozzarella	
<b>Seafood</b>	30
Garlic oil, prawns, scallops, atlantic salmon, local fish, capers, anchovies, chilli flakes, mozzarella, fresh lemon and parmesan reggiano	
<b>Peri Peri Chicken</b>	28
Napoli sauce, braised chicken, spanish onion, mozzarella, finished w/ rocket & peri peri sauce	
<b>Additional toppings \$4-\$8</b>	
<b>Gluten Free Base \$7.50</b>	

Available 12pm-2:15pm

<b>Chicken Burger</b>	24
grilled pineapple, bacon, cheese, lettuce, tomato, white onion and chipotle mayo w/ a side of chips	
<b>Steak Sandwich</b>	30
150g dry aged scotch fillet, onion jam, rocket, shaved parmesan reggiano and house-made relish on toasted ciabatta w/ chips	
<b>Chicken Caesar Salad</b>	22
Crumbed chicken, cos lettuce, bacon, croutons, parmesan, cherry tomatoes w caesar dressing (gfo)	

Sides

<b>Seasonal Vegetables</b>	12
<b>Mashed Potato</b>	8
<b>Grilled Cos</b>	10
Chargrilled cos lettuce w/ grated parmesan reggiano and house-made vinaigrette (gf) (vo)	
<b>House Salad</b>	12
Resonate Farm organically grown greens with a house-made vinaigrette (gf)	
<b>Sweet Potato Chips</b>	12
w/ aioli (gf)	
<b>Chips</b>	9
w/ aioli (gf)	

Sauces and Condiments

<b>Mushroom Sauce</b>	6
<b>Pepper Sauce</b>	7
<b>Gravy</b>	3
<b>Seeded Mustard</b>	5

Utilising local ingredients including East Coast Seafood, Cape Grim Beef, Lamb of Tasmania and many backyard growers, all ethically grown and organic if available

Before placing your order please inform your server if a person in your party has a food allergy or any dietary restrictions