

Ms. Parker

Ms Parker Charcuterie Plate \$38

A Selection of cured meats / goat chèvre
pickled walnuts / smoked almonds
quince paste / lavosh / dried fruits

Gordal Olives 13 vg
with smoked almonds

Fried Chicken basket 19
ranch dipping sauce

Grilled Tiger Prawns 23 ap
truffle cashews

Baked Camembert 22 v
poached pear & walnut truffle honey
toasted baguette

Club 205 32
triple sourdough / smoked turkey breast
fried egg / bacon / lettuce / tomato / mayo
potato crisps / pickles
add side of fries +4

Wagyu cheese burger 30
wagyu beef patty / gruyere cheese / onion
lettuce / tomato / milk bun
chipotle mayo / fries

Truffle Fries 14 v
truffle & parmesan fries with garlic aioli

Seasonal Vegetables 14 vg

Dauphinois Potatoes 14 v
thyme / garlic / parmesan

Witlof Salad 12 v

Classic Caesar Salad 26

lettuce / bacon / croutons / soft boiled egg
anchovies / parmesan
add smoked turkey / add smoked salmon (ip)
add chicken breast +8

Wild Mushroom Risotto 28 v
locally foraged mushroom / parmesan
add grilled chicken breast +8

Grilled Swordfish steak 38 ap
romesco sauce / charred broccolini
crispy kale

Porterhouse 300g 45
Grain Fed Porterhouse fillet
red wine jus + chimichurri
french fries

Beef cheek ragu + Gnocchi 39
48 slow braised beef cheek
red wine / parmesan / pangrattato

Valrhona Chocolate Torte 15
Flaked salt / whipped mascarpone cream

Affogato 18
Almond cookie / espresso / almond liquor
vanilla ice cream

v = vegetarian, ap = Australian Product, ip = imported product vg = vegan, gf = gluten free, o = option
(please alert staff of any major food allergies)

Surcharge -10 % applies on Sundays, 15% applies on public holidays, 1.1% surcharge for all cards

