

PARK CAFE

L I C E N S E D R E S T A U R A N T



DINNER MENU

5pm – 8pm

COLD DRINKS

Mixed Fruit Smoothie – \$10
Banana Thickshake | Iced Coffee / Chocolate – \$11
Iced Latte – \$7 | Iced Black – \$6 | Iced Matcha – \$8
Iced Tea | Elderflower Soda | Kombucha – \$7
Coconut Water | Ginger Beer | Lemon Lime Bitters – \$6
Juice - (Orange | Apple & Boysenberry | Apple & Feijoa |
Apple, Orange & Mango | Pear, Apple & Nashi) – \$6
Pete's Natural - (Lemonade | Pink Lemonade | Kola |
Sparkling Water | Raspberry Kola) – \$6

HOT DRINKS

Short / Long Black | S / L Macchiato | Americano – \$5
Flat White | Latte | Cappuccino | Mochaccino |
Hot Chocolate | Chai Latte – \$5.90 / \$6.70
Matcha Latte – \$7.50 | Fluffy – \$3
Tea Pot – \$6 (English Breakfast | Earl Grey | Green |
Peppermint | Chamomile | Lemon Verbena | Rooibos)
Soy Milk | Oat Milk | Decaf
Extra Shot – \$1 | Take Away – \$.50c

*(VG) Vegetarian | (V) Vegan | (GF) Gluten-free |
(DF) Dairy-free | (*) Available
Please advise us of any allergies.*

Fries – \$10 (V)

Garden Salad – \$10 (GF, V)

Fish Taco – \$15 each

One open taco, filled with a coconut crumbed fish fillet, fresh tomato salsa, leafy greens, sour cream & sriracha.

Calamari – \$23 (GF, DF*)

Squid panfried in anchovy butter and cajun spices, served with a romesco sauce, herbs & slaw.

Open Brisket Sandwich – \$30 (GF*)

Slow cooked beef brisket, pickled onions, tomato, horse radish cream & salad greens.

Beef Burger – \$32 (DF*)

Beef patty, smoked cheese, bacon & jalapeño jam, tomato, lettuce & aioli. Inside our fresh house bun & served with fries.

Blossom Burger – \$29 (VG, V*, GF*, DF*)

Marinated banana blossom, salad greens, red onion & kasundi aioli. Inside our fresh house bun & served with fries.

Pork Burger – \$32 (GF*, DF*)

Pork belly coated in a chilli maple glaze, pickled onions, coleslaw, kimchi & aioli. Inside our fresh house bun & served with fries.

Fish & Chips – \$32 (DF)

Beer battered fish fillet, fries & a side salad. Served with tartare & tomato sauce.

Park Cafe Salad – \$32 (GF*, V*)

Chefs seasonal salad, with your choice of smoked fish, halloumi or banana blossom. Served with toasted nuts & a herb dressing.

Poppa's Goulash – \$35

Venison & beef cheeks slowly cooked in a paprika-based gravy. Served with seasonal vegetables & mashed potatoes.

Catch of the Day – \$40 (GF, DF)

Fish fillet panfried in anchovy butter & served with smashed Kumara, herb sauce, garlic skordalia & seasonal vegetables.

KIDS

Fish & Chips – \$16

Beef or Vegetarian Nachos – \$16

Baby Goulash - \$16