

# DINNER MENU

Available from 5PM

## TO SHARE

Fish Taco \$14 ea.

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

Prawn Bites<sup>GF</sup> \$19

Cooked prawns, coconut milk, tarragon & red onion bites served in a tapioca crisp.

Fish Tartare<sup>GF\*</sup> \$20

Ask staff for todays special.

\*subject to availability\*

Calamari<sup>GF</sup> \$23

Panfried squid in cajun spices, served with a romesco sauce, herbs and slaw.

Mussels<sup>GF\*</sup> \$26

In a fresh white wine & herb sauce. Served with our house made crusty bread.

\*subject to availability\*

## SIDES

Fries<sup>DF VG V</sup> \$10

Served with tomato sauce & aioli.

Garden Salad<sup>GF DF VG V</sup> \$10

Seasonal Vegetables<sup>GF DF VG V</sup> \$10

Duck Fat Potatoes \$15  
With parmesan

## KIDS

Fish & chips \$16

Beef or Veg Nachos \$16

## MAINS

Fish & Chips \$28

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

Open Brisket Sandwich \$28

Slow cooked beef brisket, caramelised onions, horse radish cream and salad greens. Served with fries.

Park Cafe Salad<sup>GF VG\* DF\*</sup> \$30

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

Chicken Ballontine<sup>GF</sup> \$35

Chicken thigh stuffed with a chorizo & tarragon, served with a capsicum sauce and a potato croquette.

Czech Goulash \$35

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

Catch of the Day<sup>GF DF</sup> \$37

Panfried fish served with smashed Kumara, herb sauce, garlic skordalia and seasonal vegetables.

VG = Vegan - GF = Gluten free - DF = Dairy free  
V = Vegetarian - \* = Available

*Please notify staff of any dietary/ allergy requirements*