

KITCHEN HOURS
4PM - 9PM WED & THUR
12PM-10PM FRI & SAT
12PM - 9PM SUN



EAT

SELF ORDER WITH OUR QR CODE
OR ORDER & QUOTE YOUR TABLE
NUMBER AT THE COUNTER &
ORDER DRINKS AT THE BAR



STARTERS

- Garlic & Rosemary Focaccia** 15
Rosemary & roasted garlic focaccia served with olive oil & balsamic vinegar. | DF V VG NF
Add Parmesan 2
- Hazeldene Chicken Bites** 18
Served with sweet & sour sauce & curry leaves. | NF DF
- Hoisin Aylesbury Duck Sausage Rolls (3)** 18
Served with smoked plum sauce. | NF DF
- Oysters (6)** 26
Served natural on rock salt with lemon wedge. | GF DF NG NF
- Roasted Bone Marrow** 18
Served with bone marrow butter, smoked salt & char grilled sourdough. | NG NF

WOODFIRE PIZZAS (PIZZAS MAY ARRIVE SEPARATELY)

- Margherita** 22
Medley tomatoes, mozzarella, bocconcini, basil & oregano on a napoli base. | NF V NG VGO DFO GFO
- Spicy Mediterranean 🌶️** 25
Red onion, capsicum, jalapeno, chilli flakes & chipotle mayo on a napoli base. | V NF NG DFO GFO
Add salami 2
- Smoked Chorizo & Jalapeno 🌶️** 25
Smoked chorizo, jalapenos, capsicum, red onion & manchego cheese on a napoli base. | GFO DFO NF
- Pear & Prosciutto** 26
Pear, prosciutto, roasted walnuts, parmesan & smoked honey on a garlic oil base. | GFO DFO NFO VGO
- Spiced Lamb** 26
Spiced lamb, red onion, feta, rocket, pomegranate, yoghurt & sumac on a garlic oil base. | GFO DFO NF

KEEP IT SAUCY

- Chipotle Mayo** | GF DF V NF 🌶️ 1
- Smoked Garlic Aioli** | DF NF V GF 1
- Gravy** | GF NF NG DF 3
- Peppercorn Gravy** | GF NF NG DF 4
- Mushroom Gravy** | GF NF NG DF 4
- Tomato Sauce** | GF NF DG NG 0

BURGER & CO

- The Park Wagyu Burger** 28
180g wagyu patty (**medium**), American cheese, caramelised onion, butter pickles, shredded lettuce & house made burger sauce served with beer battered fries. | GFO DFO NF
- Add Smoked Bacon** 4
- Fried Chicken Burger** 28
Fried chicken, shredded lettuce, Swiss cheese, dill pickles & tandoori mayo served with beer battered fries. | NF
- Add Smoked Bacon** 4
- Steak Sandwich** 32
150g char-grilled rib eye (**medium rare**), Swiss cheese, caramelised onion, butter lettuce, Dijon mustard & smoked garlic aioli on charred sourdough served with beer battered fries. | GFO DFO NF
- Halloumi Burger 🌶️** 28
Halloumi, butter lettuce, tomato relish, red onion, chilli infused smoked honey & avocado mousse served with beer battered fries. | NF
- Burnt End Pork Tacos (3)** 21
Smoked burnt end pork, slaw, avocado, pineapple salsa, sweet soy & avocado mousse. | NF GFO NG

SALADS

- Char Grilled Chicken & Mango Salad** 28
Char grilled chicken, mango, Vietnamese dressing, spring onion, toasted coconut & frisee. | GF DF NF
- Calamari Greek Salad** 26
Fried calamari, ox heart tomatoes, fresh oregano, basil, feta, kalamata olives & ouzo vinaigrette. | GF DFO NF
- Crispy Chicken Caesar Salad** 29
Crispy chicken, Romaine lettuce, parmesan, smoked bacon, smoked anchovies, egg, caesar dressing & smoked salt. | DFO NF NG
Change to grilled chicken
- Crispy Beef Salad 🌶️** 29
Crispy beef, snow peas, cucumber, spring onion, Vietnamese mint, radish & chilli lime dressing. | GF DF NF

**For our Plant Based menu,
please ask our friendly staff**

MAINS

- 300g Scotch Fillet** 49
Char grilled scotch fillet served with chimichurri, wagyu fat potatoes & frisee. | DFO NF GF
- Lamb Backstrap** 39
Served with potato rosti, Dutch carrots, carrot puree & red wine jus. | GF DFO NF
- Chicken Breast** 35
Pan fried chicken breast, honey glaze, roasted pumpkin, broccolini & cauliflower puree. | GF NF DFO
- Summer Pesto Penne 🌶️** 27
Green pesto, summer greens, flaked almonds, lemon, chilli & grana padano. | DFO V VGO NFO
- Fish & Chips** 32
Beer battered gummy shark, charred lemon, beer battered fries, salad & tartare sauce. | DF NF NG
- The Park Chicken Parma** 32
Panko crumbed schnitzel, triple smoked ham, napoli sauce, mozzarella, beer battered fries & salad. | NF NG
- Swap to smoked mozzarella** 2
- Chicken Schnitzel** 31
Panko crumbed schnitzel, salsa verde, beer battered fries, citrus slaw & charred lemon. | NF

FRIES & SIDES

- Beer Battered Fries** 12
Sea salt. | DF NF V VG NG
- Shoestring Fries** 12
House seasoning. | DF NF V VG GF
- Sweet Potato Fries** 13
Sea salt. | DF NF NG V VG GF
- Halloumi Bites** 16
Panko crumbed halloumi, avocado mousse & white sesame. | V NF NG DF
- Seasonal Veggies** 13
Smoked honey & feta. | GF V DFO NG NF

**Due to the nature of meal preparation
& possible cross-contamination we are
unable to guarantee the absence of any
ingredients.**

**For any further information on
dietaries please speak to our friendly staff.**

DESSERTS

- Pina Colada Pavlova** 15
White chocolate mousse, pineapple gel, Malibu infused caramelised pineapple & toasted coconut ice cream. | NG NF V
- Smoked Honey Cheesecake** 15
Macadamia & sea salt caramel. | NG V GF
- Dark Chocolate Panna Cotta** 15
Raspberry coulis, white chocolate mousse, freeze dried raspberries & house made raspberry sorbet. | NG V NF GF

KIDS (UNDER 12 YEARS)

- Pasta Bolognese** 13
Served with Parmesan. | NF
- Panko Crumbed Chicken & Chips** 13
| NF NG
- Fish & Chips** 13
| DF NF NG
- Margherita Pizza** 13
| NF V NG VGO
- Cheese Burger & Chips** 13
| NG NF
- Vanilla Ice Cream (3 Scoops)** 7
With your choice of chocolate syrup, strawberry syrup, caramel syrup or banana syrup. | GF NF NG V

DIETARIES LEGEND

- GF GLUTEN FRIENDLY DF DAIRY FRIENDLY NG NO GARLIC
- V VEGETARIAN VG VEGAN DFO DAIRY FRIENDLY OPTIONAL
- NF NUT FRIENDLY NFO NUT FRIENDLY OPTION VGO VEGAN OPTION
- 🌶️ CHILLI OPTIONAL 🌶️ MILD 🌶️ MEDIUM 🌶️🌶️ HOT

**Please note 15% surcharge applies
on public holidays**



The Park

Eat | Drink | Be Social
 WERRIBEE'S FAVOURITE LOCAL

**For weekly chefs creations,
please refer to our chefs board**

TRADING HOURS

WED & THUR 4PM - 10PM

FRI 12PM - LATE

SAT 12PM - LATE

SUN 12PM - 10PM

THE PARK WERRIBEE

PARKS PICKS

Available Wed - Thur 4PM - 9PM | Fri - Sat 12PM - 5PM | Sun 12PM - 9PM

GRAZE

A Graze To Share	36
Chefs Selection Of Gourmet Cheeses & Puopolo Meats Served With Marinated Olives, Seasonal Fruits, Crackers, Rhubarb Jam & Chutney. GFO	
A Trio Of Puopolo Meats	20
Chefs Selection Of Puopolo Meats Served With Marinated Olives, Crackers & Chutney. GFO NF DF	
A Trio Of Gourmet Cheese	20
Chefs Selection Of Gourmet Cheeses Served With Seasonal Fruit, Crackers & Rhubarb Jam. V NG	
Add Rosemary & Garlic Focaccia V VG NF DF	15

TASTING PADDLES

Beer Tasting Paddle	12
Choose 4 of our selected core range taps.	
Limited Release Beer Tasting Paddle	18
Choose 4 of our selected limited release taps.	

WINE FLIGHTS

Red Wine Flight	26
Choose 4 of our selected red wines.	
White Wine Flight	26
Choose 4 of our selected white wines.	

STEAK NIGHT

EVERY THURSDAY

STARTERS

Garlic & Rosemary Focaccia	15
Rosemary & roasted garlic focaccia served with olive oil & balsamic vinegar. DF V VG NF	
Add Parmesan	2
Roasted Bone Marrow	18
Served with bone marrow butter, smoked salt & char grilled sourdough. NG NF	
Oysters (6)	26
Served natural on rock salt with lemon wedge. GF DF NG NF	

PRIME CUTS

Available until sold out

250g Red Gum Creek Porterhouse	30
Char-grilled with your choice of triple cooked hand cut chips or salad. NG NF GF DFO	
200g Great Southern Eye Fillet	45
Char-grilled with your choice of triple cooked hand cut chips or salad. NG NF GF DFO	
300g Red Gum Creek Scotch Fillet	49
Char-grilled scotch fillet served with duck fat potatoes, smoked garlic butter & frizze. DFO NF GF	
400g Rib Eye	52
Char-grilled & served cut for your convenience with your choice of triple cooked hand cut chips or salad. NG NF GF DFO	
700g Great Southern Rib Eye On The Bone (To Share)	75
Char-grilled & served cut for your convenience with your choice of triple cooked hand cut chips, or salad. NG NF GF DFO	

BUTTERS & SAUCES

Roasted garlic butter. GF NF V	2
Truffle butter. GF V NF	2
Bearnaise butter. GF NG V NF	2
Gravy. GF NF NG DF	3
Mushroom gravy. GF NF NG DF	4
Peppercorn gravy. GF NF NG DF	4
Red Wine Jus. GF NF DF NG	4

PAIR WITH A WINE FLIGHT

Red Wine Flight	26
Choose 4 of our selected red wines	
White Wine Flight	26
Choose 4 of our selected white wines	

DESSERTS

Pina Colada Pavlova	15
White chocolate mousse, pineapple gel, Malibu infused caramelised pineapple & toasted coconut ice cream. NG NF V	
Smoked Honey Cheesecake	15
Macadamia & sea salt caramel. NG V GF	
Dark Chocolate Panna Cotta	15
Raspberry coulis, white chocolate mousse, freeze dried raspberries & raspberry sorbet. NG V NF GF	

SIDES

Triple cooked hand cut potatoes with smoked salt. GF DF V VG NG NF	10
Seasonal veggies. GF V VGO NG DFO NF	13
Side salad. GF V VG DF NG NF	6

