

# Parkside

## Starters

Grilled olive and garlic ciabatta bread with dips	\$9.50
Garlic and pesto breads	\$9.50
Trio of oysters - natural, soy and lime, Kilpatrick	\$14.50

## Entrees

White bean and truffle soup	\$16.50
Seared yellow fin tuna with sesame, baby greens, soy and ginger	\$23.50
Chicken liver and pear parfait, grilled sourdough	\$18.50
Blue swimmer crab cakes, mango and chilli	\$22.50
Chicken, apricot, pistachio roulade, sauteed baby leeks	\$19.50
Pumpkin, beetroot and baby spinach salad with creamy blue cheese and vincotto	\$21.00

## From the Parkside grill

Sirloin, grain fed 300gm	\$36.00
Pork cutlet 300gm	\$35.00
Rib cutlet grain fed 300gm	\$38.00
Dry aged rib cutlet 400gm on the bone	\$49.50

All served with marquise potato, port wine jus

## Mains

Kangaroo fillet, Illawarra plums and sweet potato fondant	\$33.00
Rainbow trout with scallops, wilted spinach, lemon and caper potato salad	\$35.00
Pan fried Barbary duck breast, tuscan cabbage, poached black cherries	\$35.00
Slow roasted lamb rump, lima bean puree, grilled asparagus and beetroot compote	\$34.50
Corn fed chicken, moghrabieh couscous and king brown mushroom	\$33.00
Market fish of the day - please ask the wait staff for today's special	\$35.00
Roast Mediterranean vegetables tossed with pappardelle and goat cheese	\$34.50

## Side dishes

per person

~ Sauteed mixed mushrooms	~ Rocket, parmesan, pear and walnut salad	
~ Steamed broccolini	~ Steamed market choice vegetables	~ Parsley potatoes

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All payments made by credit card will attract a 1.5% surcharge

Some items on the menu may contain ingredients that can cause severe or adverse reactions in some individuals - such as nuts, seafood, fish, milk, gluten, eggs and soybeans. Please ask our staff for further information if required.