

MONDAY & TUESDAY LUNCH MENU

BITES

- Woodfired garlic flatbread 10
add cheese +2
- Three cheese and potato croquettes 18
With parmesan crisps and truffle aioli V GF
- Crispy fried chicken wings 18
With rosemary buffalo sauce and gorgonzola mayo GFO
- Salt and pepper calamari 18
With lemon, aioli and fresh herbs GF

SALADS

- Kale and broccoli 22
Tuscan kale, raw broccoli, pomegranate, peas, avocado, hummus and pistachios V GF
- Roast cauliflower 22
Roast cauliflower, soft herbs, raisins, paprika tahini, carrot and sumac fried chickpeas V GF

SALAD ADD ONS

add grilled chicken / wood smoked salmon / falafel +5

MAINS

- Mushroom gnocchi 28
With peas, truffle cream sauce and shaved parmesan V GF
- Battered gold band snapper 28
With chips, chunky tartare and lemon GF
- Bistro burger 24
Angus beef, truffle mayo, Dijon, pickles, cheddar, tomato and lettuce with chips and aioli GFO
- Range burger 24
Free range fried chicken, pickled pineapple, peri peri, mayo, tomato and lettuce with chips and aioli GFO
- Green burger 23
Falafel patty, paprika tahini, hummus, confit shallots, pickled jalapeños, tomato and lettuce with chips and aioli V GFO

BURGER ADD ONS

Add bacon +5 / make it a double +5 / swap to gf bun +3

Our beef burgers are all cooked medium, please specify if you would like it well done

SIDES

- Chips with aioli 10 V GF
- Rocket and parmesan 12
With olive oil and lemon V GF
- Caprese 14
With fior di latte, truss tomato, olive oil and basil V GF

WOODFIRED PIZZAS

BIANCHE: WHITE BASE

- Manza 24
Fior di latte, figs and gorgonzola topped with wagyu beef bresaola and fresh rocket GFO
- Funghi 24
Garlic, fior di latte, mushrooms, truffle, rosemary, talleggio and parmesan V GFO
- Formaggio 24
Garlic, fior di latte, smoked mozzarella, taleggio, gorgonzola, parmesan and rosemary V GFO
- Patate 24
Garlic, fior di latte, Italian sausage, pancetta, roast potato, rosemary and smoked mozzarella GFO
- Gamberi 24
Garlic, fior di latte, prawns, roast peppers, chillies and zucchini topped with fresh rocket GFO

ROSSO: RED BASE

- Margherita 20
San Marzano tomato, fior di latte and basil V GFO
Add buffalo mozzarella +4
- Primavera 24
San Marzano tomato and fior di latte topped with fresh prosciutto, parmesan and rocket GFO
- Diavola 22
San Marzano tomato, fior di latte, salami, chilli, oregano and olives GFO
- Inferno 24
San Marzano tomato, hot cacciatore, 'nduja, salami, smoked mozzarella and chilli GFO
- Napolitana 22
San Marzano tomato, smoked mozzarella, white anchovies, roast peppers, capers, oregano and olives GFO

PIZZA ADD-ONS

*Olives
Parmesan
Capers
Roast pepper
Pesto
Garlic
Truffle
+2*

*White anchovy
Mushroom
Smoked mozzarella
Gorgonzola
Taleggio
Fior di latte
Pumpkin
Fresh mortadella
+3*

*Fresh prosciutto
Fresh bresaola
Buffalo mozzarella
Sausage
Pancetta
Ham
Salami
Cacciatore
'Nduja
Prawn
+4*

Swap to gluten friendly base +3*

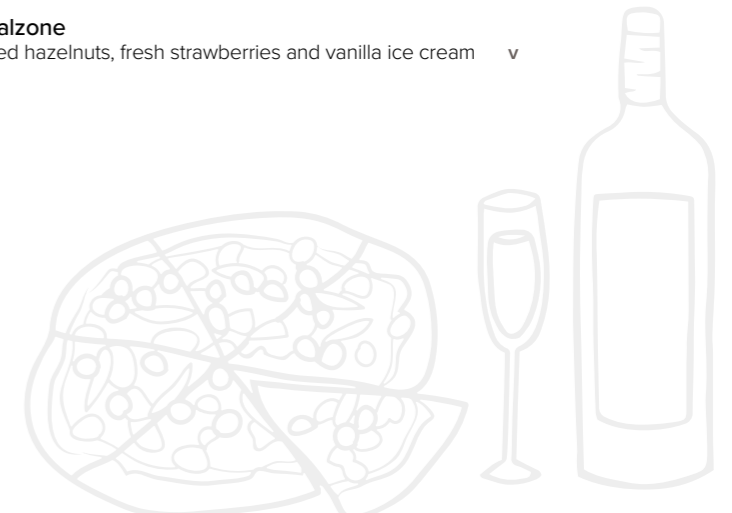
** Our gluten free pizza bases are hand stretched and cooked on the same surface that we prepare gluten*

KIDS

- Ham pizza 14
Tomato base, sliced ham and cheese GFO
- Margherita pizza 14
Tomato base with cheese GFO
- Nuggets and chips 14 GF
- Cheeseburger 14
With ketchup, pickles and chips GFO
- Battered fish and chips 14 GF DF
- Kids vanilla ice cream tub 3

SOMETHING SWEET

- Bombolini doughnuts 16
With limoncello custard filling and pistachio sugar V
- Orange and chocolate cannoli 16
With ricotta cream filling and dark chocolate flakes V
- Nutella calzone 17
With roasted hazelnuts, fresh strawberries and vanilla ice cream V



V = VEGETARIAN GF = GLUTEN FREE GFO = GLUTEN FREE OPTION DF = DAIRY FREE

Available Monday - Tuesday til 4pm | Please order at the counter or scan QR code on your table to order via our app | 3% Amex surcharge. 15% public holiday surcharge. | No dish variations

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BREAKFAST MENU

SOMETHING LIGHT

- House made muffin of the day
- Orange and chocolate cannoli (2)
With sweet ricotta filling and dark chocolate flakes v

BREADS

- Sourdough (2 slices) with butter and spreads v
- Fruit loaf (2 slices) v
- Banana bread (2 slices) v

KIDS

- Bacon and egg with sourdough
- Avocado toast v
- Pancakes
With vanilla ice cream and maple syrup v
- Hash browns and tomato sauce v GF

THE CLASSICS

- 5 Chai French toast
- 12 With candied pistachio, sweetened ricotta, chai syrup, strawberries and pomegranate v 19
- 12 Honey baked granola 16
- With coconut milk panna cotta, banana crisps, Turkish delight pourover, berry compote and fresh berries v
- 8 Bacon and sunny side up egg roll 14
- 10 With tomato relish, aioli and fresh spinach GFO
- 12 Eggs your way 11
- With sourdough and tomato relish v GFO
- Bacon and eggs your way 16.5
- With sourdough and tomato relish
- Smashed avocado 18
- With fetta, dukkha, lemon and beetroot hummus on carrot and turmeric sourdough v GFO

EXTRAS

- Swap to gluten free bread +3
- Baked beans / hollandaise / tomato relish / toast (!) / egg (!) +3.5

Eggs Benedict

- Poached eggs on potato rösti with wilted spinach and tarragon hollandaise v 19
- Add mushrooms / bacon / prosciutto / cured salmon +5

Full English breakfast

- Baked beans, bacon, eggs your way, Cumberland sausage, grilled tomato, mushrooms, hash browns and tomato relish sourdough GFO 24

Vego bowl

- Fresh spinach, crispy chickpeas, avocado, poached eggs, broccolini, mushrooms, roast pumpkin and dukkah v GF 22

Chorizo shakshuka eggs

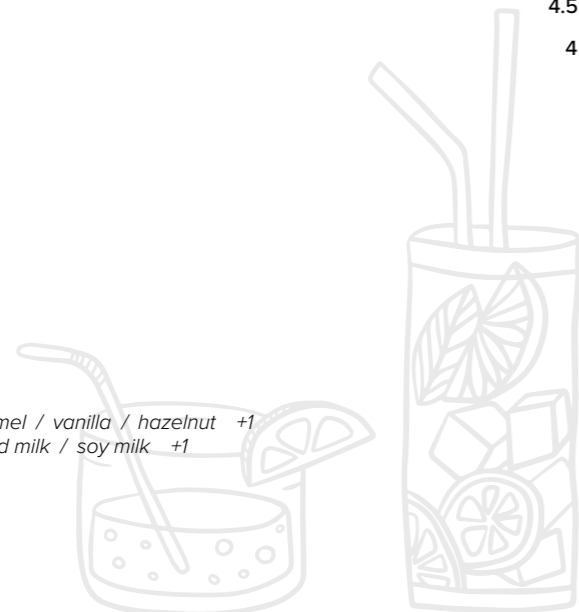
- Spiced chickpea, tomato and capsicum sauce with poached eggs, smoked fetta, nigella seeds and turmeric sourdough 20

- Mushrooms / spinach / hash browns / grilled tomatoes +4.5
- Avocado / bacon / cured salmon / Cumberland sausage +5.5

COFFEE

- Flat white 4 4.7
- Cappuccino 4 4.7
- Latte 4 4.7
- Chai latte 4 4.7
- Long black 3.5 4.5
- Mocha 4.5 5.2
- Hot chocolate 4 4.7
- T2 Tea 3.5
- Short black 3.5
- Short macchiato 3.5
- Long macchiato 3.5
- Piccolo 3.5
- Iced latte 5
- Iced coffee 5
- Iced long black 5

Add coffee flavours: caramel / vanilla / hazelnut +1
lactose free milk / almond milk / soy milk +1



COLD DRINKS

- 6 Milkshake 6
- Vanilla / strawberry / chocolate / caramel
- 7 Frappé 7
- Chocolate / mocha / coffee
- 5.5 Fuze iced tea 5.5
- Peach / lemon / mango
- 5 Juice by the glass 5
- Orange / apple / pineapple / cranberry
- 3.5 Pop Tops 3.5
- Orange / apple / apple & blackcurrant
- 3.5 Mount Franklin water (600ML) 3.5
- Mount Franklin Lightly Sparkling water (330ML)
- 3.5 Mount Franklin Lightly Sparkling water (750ML)
- Soft Drinks 3.5
- Coke / Coke No Sugar / Sprite / Lift / Raspberry
- 5 Coke / Diet Coke (330ML BOTTLE) 5
- Cascade Ginger Beer (330ML BOTTLE)
- Soda water 3
- Fanta (CAN) 4.5
- Lemon lime & bitters 4.5
- Red Bull 6

SMOOTHIES

- 8.5 Big 5 8.5
- Strawberry, mango, pineapple, kiwi, apple juice
- 8.5 Berry Go Round 8.5
- Raspberry, blackberry, strawberry
- 8.5 Pash n Shoot 8.5
- Passionfruit, mango, pineapple

COLD PRESS JUICE

- 7 Valencia orange 7
- Watermelon, apple, strawberry and lime 7
- 7 Gingered apple 7
- 7 Beetroot, green apple, carrot, ginger and lime 7

BREAKFAST COCKTAILS FROM 9AM

- 7 Virgin Mary 7
- 14 Bloody Mary 14
- 8 Champagne & orange juice 8

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