

CHILDREN'S CORNER

Only served to children 12 years and under accompanied by an adult. All children's meals come with 1 scoop of Gelato served in a waffle cone or a cup from Brasserie on the Park's Gelato Bar

Battered fish 'n' chips tartare sauce	10.0
Crispy chicken nuggets and fries	10.0
Spaghetti Bolognese	10.0
Cheese burger and fries	10.0
Hawaiian pizza triple smoked ham, pineapple	10.0

TO FINISH – DESSERTS

Affogato a shot of hot espresso coffee served over a scoop of vanilla gelato	5.5
add a shot of Baileys, Frangelico or Kahlua	5.5
Triple choc dome cocoa biscuit base with white, dark and milk choc mousse, finished in a chocolate mirror glaze	8.5
Opera slice coffee soaked cocoa biscuit with coffee butter cream and bitter sweet choc ganache	8.5
Daily dessert choose from one of our yummy treats	8.5
Gelato bar served in your choice of waffle cone or cup	
1 scoop	3.0
2 scoops	4.0
3 scoops	5.0
Nutella pizza signature base with warmed Nutella	12.0
add scoop of vanilla bean gelato	3.0

COFFEE & TEA

ESPRESSO	3.0	FLAT WHITE	3.0
CAPPUCCINO	3.0	MOCHA	3.0
LATTE	3.0	HOT CHOCOLATE	3.0
MACCHIATO	3.0	VIETNAMESE COFFEE	
step up to large	.5	black or white	4.0
espresso extra shot	.5	ENGLISH BREAKFAST TEA	2.0
syrup shot	.5	GREEN TEA	2.0
(caramel, hazelnut, vanilla)		CAMOMILE TEA	2.0
ESPRESSO LONG	3.0		



To capture the authentic taste of Italy, we have gone to great lengths to bring the finest ingredients to our pizzas for you to enjoy.

Wheat

Our Pizza dough is proudly made in house using Heritage Australian Wheat and is then slowly fermented to develop a superior flavour.

Sauce

The origin of our sauce takes us back to the birthplace of Pizza. It consists of a traditional Italian tomato variety called San Marzano. Grown in the nutrient rich soil under Mt Vesuvius in Naples, the mineral rich soil adds a flavour Italians have enjoyed for centuries.

Mozzarella

The traditional name for the Mozzarella cheese is 'Fior di latte' which translates to 'flower of the milk' and is made in a way where you can taste the purity of the produce. The milk is sourced from local Australian farmers, and then time old traditions are honoured to maintain the purity of flavour for you to enjoy.

TO SHARE

Garlic olive oil, oregano, fior di latte	10.0
Marinara San Marzano tomato, garlic and fresh herbs	10.0

TRADITIONAL

Margarita San Marzano tomato, fior di latte, fresh basil, olive oil	13.0
Bacon & mushroom bacon, market fresh mushroom	14.0
Garlic prawn garlic prawn, cherry tomato, fresh parsley	22.0
Mushroom & cheese olive oil, parmesan, market fresh mushroom	15.0
Hawaiian triple smoked ham, pineapple	15.0
Supreme salami, ham, capsicum, pineapple, onion, olive, mushroom, pepperoni	16.0
3 Meats salami, pepperoni, bacon	15.0

SWEET

Nutella signature base with warmed Nutella	12.0
add scoop of vanilla bean gelato	3.0

GF GLUTEN FREE **V** VEGETARIAN

Some menu items can be modified to be Gluten Free please let our staff know you would like this option when ordering. Please note some items may contain traces of nuts, dairy, egg, soybean or shellfish products. Takeaway is only available at the time of purchase. For food safety and hygiene purposes, once a meal is served to the table it cannot be re-packaged for removal off the premises.



GRAZE

Naked Sydney rock oysters with fresh lemon GF	1/2 Dozen	14.0
	1 Dozen	18.0
Oysters kilpatrick topped with smoky bacon and Worcestershire sauce GF	1/2 Dozen	14.0
	1 Dozen	20.0
Caesar salad baby cos, smoky bacon, garlic croutons, cherry tomato, boiled egg and shaved parmesan		13.0
with rotisserie style chicken		15.0
with grilled garlic prawns		16.0
Baby spinach salad roasted butternut pumpkin, sunflower seeds, cherry tomato, Spanish onion, feta, shaved parmesan and reduced balsamic GF V		17.5
with rotisserie style chicken		19.5
with grilled garlic prawns		20.5
Garlic prawns in slow roasted tomato and basil served with a crusty baguette		17.0
Garlic bread		4.5

MEAT

Grain fed scotch fillet 250g GF	23.0
Grain fed T-bone 300g GF	20.0
Grain fed rump 250g GF	18.0
Pork spare ribs marinated in a BBQ sweet sauce combo with a splash of rum	19.0
with grilled chermoula king prawn (1)	5.0
with flash fried salt and pepper baby squid	7.0
Roast of the day	15.0
Choice of sauce: pepper, diane, mushroom, béarnaise or traditional gravy	
Step up to beef jus	4.0
Choice of two sides: potato mash, roast, classic or contemporary vegetables, steamed rice, beer battered fries or house salad	

NOT SO HUNGRY

Battered fish fries, salad, tartare sauce	10.0
Roast of the day with roast vegetables	10.0
Vegetable spring rolls (4) house made chilli dipping sauce V	10.0

ROTISSERIE

At Brasserie on the Park we choose only the highest quality rotisserie meats which we slowly cook in our custom oven for genuine flavour

Brasserie on the Park style roasted chicken served with beer battered fries, lemon and seasonal salad greens	Half	17.0
	Full	25.0
Rotisserie fired pork flash fried chats, Dutch carrots and cinnamon smoked apple jus GF		23.0
Grain fed rump cap roasted chats, broccolini and beef jus GF		24.0

SCHNITZEL CENTRAL

All served with chunky fries and house salad

Classic chicken breast schnitzel coated in the traditional style of bread crumbs	15.0
Brasserie on the Park style chicken breast schnitzel coated in our zesty fresh herb crumb	16.0
Pork schnitzel coated in our zesty fresh herb crumb	17.0
with parmigiana topping	3.0
Napolitana sauce, leg ham, mozzarella	
with Campania sauce	4.0
a decadent mushroom cream sauce	

SHARED PLATTERS

(for 2 to 3 persons)

Whole fried baby barramundi steamed rice, house made chilli dipping sauce GF	22.0
Seafood platter grilled market fish, chermoula grilled king prawns, salt and pepper squid, battered barramundi fillet, naked rock oysters, smoked salmon, chunky fries, house salad, nim jham sauce and house made tartare sauce	35.0
add a whole fried baby barramundi	20.0
add a whole grilled Snowy River rainbow trout	20.0
Antipasto platter prosciutto, salami, cured beef rump cap, marinated kalamata olives, bocconcini, artichoke, rocket, semi-dried tomato, feta and rockmelon with a warmed crusty baguette	20.0
Rotisserie platter selection of three meats; chicken, pork and rump cap served with broccolini, flash fried chats, Dutch carrots and sugar roasted beetroot, served with cinnamon smoked apple jus, beef jus GF	38.0

GOURMET BURGER BAR

All served with chunky fries

Grilled beef burger topped with bacon, cheese, beetroot, caramelised onion and salad	13.0
Wagyu beef burger melted cheese, avocado, smoky bacon, cos lettuce, tomato, chipotle mayo	18.0
Sweet potato, spinach and quinoa vegetable pattie with grilled haloumi, avocado, tomato, cos lettuce and beetroot relish V	16.0

SEAFOOD BAR

Market fish

please see our daily specials

Grilled fresh salmon with asparagus, mash and béarnaise sauce GF	23.0
Seafood basket a selection of lightly fried seafood served with fries, house made tartare sauce and fresh lemon	15.0
Traditional fish 'n' chips served with house salad and house made tartare sauce	14.0
Curry prawns cooked in a mild curry served with steamed rice	17.0
Beer battered flathead soft tacos wasabi mayo, charred corn, baby radish, caramelised onion and coriander	17.0
Salt and pepper squid served with lemon, fries and house salad	16.0
Grilled whole Snowy River rainbow trout served with citrus glaze, fries and house salad GF	24.0

FROM THE PANS

Prawns tossed in spaghetti with chilli, zucchini, lemon, garlic, ricotta and olive oil	18.0
Penne bosciola tossed in a smoky bacon and mushroom cream sauce	16.0
Spaghetti with homemade Bolognese topped with shaved parmesan	13.0
Penne with chicken semi-dried tomato, artichoke, Spanish onion, mushroom, rocket, white wine cream sauce	18.0