PARKER ST
PROJECT
Food & Wine

seasonal sharing menu

herb and garlic parker loaf, aged cheddar,
vegemite butter

wild boar donut, lilly pilly jam

small plates

smoked king trout, preserved fushimi chilli, kumquat,
heritage beetroot, desert lime bone broth

asparagus & globe artichoke salad,
aged parmesan, yesterday's bread

mains

barbecued wild caught flathead, apple guava, dill

wood grilled lamb shoulder, swiss chard, fresh turmeric

hand-cut chips, chicken salt, café de paris

dessert

dunkeld banana soft serve, chocolate ganache,
olive oil crumb

wine pairing 85
(4 wines, 90 ml pouring each)

15% surcharge on Sundays' and public holidays

please advise a member of staff if you have allergies or dietary requirements

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Sunday Night Supper

Selection of charcuterie

Selection of cheeses:
Tarwin blue
Pyengana cheddar

Olives, house pickles, mustard

Lavosh

Carrots, quinoa and bush dukkah salad

Grilled asparagus salad, cured egg yolk, pinenuts

Chocolate brownie

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