

BREAD

	M/NM
Garlic & Herb Tuscan Bread (V)	7/8
Sweet Chilli Cheese Bread	10/12
Garlic & Herb Cheese Pizza	15/17
Tomato Bruschetta (V)	14/16

SMALL PLATES

Stuffed Zucchini Flowers (V)	15/17
Cashew cream stuffed zucchini flowers with beetroot hummus, candied almonds, and rocket	
Crumbed Halloumi (V)	15/17
Fried and served with harissa yoghurt	
Lamb Kofta (2) (GF)	12/14
Grilled lamb kofta skewers, beetroot hummus and tzatziki	
Turkish Chicken Shish (2) (GF)	12/14
With tzatziki and pickled chilli salsa	
Prawns and Chive Dumplings (4)	12/14
Soy sauce, chilli oil, coriander	
Fish Tacos (2) (\$7 per extra taco)	14/16
Battered fish, coleslaw, tomato salsa and spicy mayonnaise	
Cheeseburger Spring Rolls (3)	11/12
Served with buffalo aioli	
Korean Pork Belly Bites	14/15.5
Crispy pork belly tossed in a sweet Korean chilli sauce finished with a honey bourbon aioli sesame and shallots	
Salt and Pepper Squid	Sml 14/16 Main 26/29
Chilli, coriander, fried onion, and garlic lime aioli	
Chicken Wings	1/2kg 15/17
Choice of Korean chilli sauce or Smokey BBQ and ranch	
Traditional Beef Nachos (GF) (VGO)	22/24
Spicy ground beef, onion, kidney beans, liquid cheese, guacamole, sour cream, coriander, and chargrilled corn salsa	
Make it vegan	2
KIDS MEALS	13/14

MEAL + KIDS SOFT DRINK + ICE-CREAM

Chicken Nuggets and Chips
Cheeseburger and Chips
Chicken Schnitzel and Chips
120g Steak and Chips (GFO)
Ham & Pineapple Pizza
Kids Fish and Chips
Penne Bolognese

(GF) Gluten Free (V) Vegetarian (VG) Vegan
(GFO) Gluten Free Option (VGO) Vegan Option

MAINS

	M/NM
Panko Crumbed Chicken Schnitzel	25/27
Served with choice of two sides (chips/salad/mash/veg) and sauce	
Add Parmigiana (napolitana sauce, shaved ham, mozzarella)	4
Add Godfather (BBQ sauce, pepperoni, ham, mushrooms, cheese)	4
Add Boscaiola (creamy bacon, mushroom and cream sauce)	4
Beef Schnitzel	28/30
House crumbed beef schnitzel, purple slaw, chips and choice of sauce	
House Battered Lemon and Herb Flathead Fillets	25/28
Chips, salad, house made tartare sauce and lemon	
Seafood Basket	33/36
Salt and pepper squid, battered fish, seared scallops, grilled prawns, chips, salad, tartare sauce and lemon	
Crispy Skin Salmon (GF)	32/34
Pan fried salmon, blistered tomatoes, roasted sweet potato, asparagus and garlic cream sauce	
Add prawns	6
Crispy Skin Barramundi	32/34
Steamed jasmine rice, greens, blistered tomatoes, ginger, chilli and soy dressing (or go classic - chips and salad)	
Add prawns	6
Chicken Boscaiola (GF)	28/30
Chargrilled chicken breast with oven roasted potato, broccolini and topped with boscaiola sauce	
Bangers and Mash (GF)	24/26
100% grass fed Southern Highlands beef, mash, peas and onion gravy	
Crumbed Lamb Cutlets (3)	34/36
Choice of two sides (chips/salad/mash/veg) and choice of sauce	
Add extra cutlet	8
Double Decker BBQ Pulled Pork Tacos	28/30
Lettuce, avocado, charred pineapple salsa and pickled onions	
Slow Cooked Beef Cheeks (GF)	30/32
With mash potato, baby carrots, peas and finished in a rich jus	
Classic Cheeseburger	22/24
Wagyu beef patty, cheese, pickles, onions, and special burger sauce on a milk bun served with chips	
Southern Fried Chicken Burger	22/24
Crispy fried chicken, bacon, cheese, lettuce and jalapeno aioli served with chips	
Steak Sandwich	24/26
Grilled steak, American cheese, bacon, lettuce, tomato, aioli and house made BBQ sauce served with chips	
Vegetarian Stack (V)	24/26
Soya mince patty, roasted beetroot, roasted red onion and rocket finished with tzatziki	

FROM THE GRILL

M/NM

With the choice of two sides (chips/salad/mash/veg) and sauce

250g Rump	29/32
300g Sirloin	34/37
300g Scotch Fillet	39/41
BBQ Pork Ribs	½kg 38/41
	Full Rack 60/63

Top Your Steak

Add grilled prawns with bearnaise sauce	6
Add salt and pepper squid with bearnaise sauce	6

SIDES

Sweet Potato Chips (V)	11/12
With garlic aioli	
Chips (V)	8/10
With garlic aioli	
Mini Caesar Salad	9/10
Cos lettuce, parmesan, bacon, croutons, egg, and Caesar dressing	
Truffle & Parmesan Chips (V)	11/12
With truffle oil and grated parmesan	
Garden Salad (V VG GF)	8/10
Greek Salad (V)	11/13
Olives, Danish feta, capsicum, cherry tomatoes, onion, and oregano dressing	
Tomato Fattoush (V)	11/13
Mixed heirloom cherry tomatoes, cucumber, onion, pita chips, sumac and lemon dressing	
Rocket Parmesan Salad (V)	10/12
With onion, cherry tomatoes, cucumber, and cider dressing	
Mixed Seasonal Vegetables (V GF)	7/9
With garlic butter	
Duck Fat Potatoes (V GF)	11/13
Confit garlic and rosemary sea salt	
Steamed Broccolini (VG GF)	11/13
With garlic oil and crispy fried onions	
Creamy Mash Potato (V GF)	7/8
PASTA AND RISOTTO	
Mushroom Risotto (V GF)	22/24
Mixed wild mushrooms cooked in a creamy mushroom stock and finished with parmesan and fresh herbs	
Chicken Penne Boscaiola (GFO)	24/26
Bacon, mushrooms, and garlic cream sauce topped with parmesan	
Crab and Prawn Spaghetti (GFO)	32/34
Blue swimmer crab meat and prawns tossed in a garlic, chilli, white wine, and parsley finished with olive oil and topped with parmesan	
Traditional Spaghetti Bolognese (GFO)	24/26
Slow cooked beef and pork ragu, topped with parmesan cheese	

SALADS

Warm Pumpkin Salad (V GF)	19/21
Oven roasted pumpkin, maple glazed baby carrots, roasted red onions and rocket finished with pesto and balsamic glaze	
Traditional Caesar	19/21
Cos lettuce, parmesan, bacon, croutons, egg, and Caesar dressing	
Green Goddess (GF)	19/21
Cranberries, apple and quinoa with roasted walnuts, kale, red onion, and feta cheese with green goddess dressing	
Winter Panzanella Salad (V)	18/20
Roasted beetroot, roasted pumpkin, orange segments, pomegranate, crispy sourdough croutons and rocket with a grapefruit vinaigrette	
Top Your Salad	
Add Chicken 6	Add Prawns 6
Add Bacon 4	Add Avocado 4
Add Grilled Salmon 11	

SAUCES Extra sauce 2

Gravy (DF), Diane (GF), Green Peppercorn (GF), Mushroom (GF), Bearnaise (GF), Boscaiola (GF), Red Wine Jus (GF)

PIZZA

Gluten Free base	4/4.4
Vegan cheese	4/4.4
Margherita (V VGO)	21/23
Tomato, bocconcini, mozzarella, and basil	
Hawaiian	24/26
Grilled fresh pineapple, shaved ham, mozzarella, oregano	
Supreme	26/28
Double smoked ham, pepperoni, mushrooms, olives, pineapple, capsicum	
Calzone	25/27
Sopressa salami, shaved ham, thyme, mozzarella, Neapolitano sauce, and pecorino	
Meat Lovers	26/28
Double smoked ham, chorizo, pulled pork and pepperoni on a tomato base finished with BBQ sauce	
Perri Perri Chicken	25/27
Spanish onion, cherry tomatoes, spinach, and homemade Perri Perri sauce	
Firecracker	26/28
Chilli marinated prawns, bacon, chorizo, Spanish onion finished with fetta, fresh chilli and coriander	

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Kings Park Tavern endeavours to accommodate requests from customers with food allergies & intolerances, however we cannot guarantee meals will be completely allergen-free. A 10% surcharge applies on Sundays and all public holidays