

MENU

Bar Snacks

	MEM	NON MEM
GARLIC FLATBREAD nf df v ve gfr Confit garlic, oregano Add cheese	10	12 2
VANNELLA BURRATA nf v gfr Crispy chilli oil, flatbread	22	25
FRESHLY SHUCKED SYDNEY ROCK OYSTER NAMBUCCA, NSW Natural, lemon, mignonette (ea) Kilpatrick, speck, worcestershire, ketchup, tabasco (ea)	7 9	9 11
TOSTADAS (2) Pickled onion, fried shallot, avocado Poached sesame chicken nf gf df Raw South Coast tuna a nf gf df	12 14	14 16
FRENCH ONION DIP v nfr Bagel seasoning, flatbread	14	16
ARANCINI (3) nf Ham hock, pea, mustard mayo	16	19
LOBSTER & PRAWN ROLL (2 EA) m nf df Iceberg, marie rose, chives	21	24
PUFFED BREAD (3) nf Ricotta, prosciutto, honey	12	14
SOUTHERN FRIED CHICKEN RIBS nf Spicy mayo	18	21
YAMBA PRAWN COCKTAIL a nf gf df Iceberg, marie rose, avocado, chives	28	31
FRIED SQUID i nf df Garlic, parsley, chilli, lemon	24	27
RAW SASHIMI PLATE m nf gf df Yamba prawns, tuna, kingfish, scallop, salmon, wakame, pickled ginger, wasabi, soy	32	36

NF = Nut Free | GF = Gluten-Free | DF = Dairy Free
V = Vegetarian | VE = Vegan | VR = Vegetarian on Request
GFR = Gluten-Free on Request | DFR = Dairy Free on Request
VER = Vegan on Request | NFR = Nut Free on Request
A = Australian Seafood | I = Imported Seafood | M = Mixed Seafood

Please understand that while we attempt to cater to dietary requirements, we cannot guarantee that there will be no traces of nuts, gluten etc, and items are cooked in the same oil.

KITCHEN HOURS:

MON-TUES Closed | WED-THURS 11:30am-3pm/5pm-9pm
FRI-SAT 11:30am-9:30pm | SUN 11:30am-8:30pm
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Salads

	MEM	NON MEM
ROAST PUMPKIN nf gf df v ve Ancient grains, seeds, rocket, Parc vinaigrette	20	23
SOBA NOODLE SALAD nf v dfr ver Avocado, edamame, cucumber, fried shallots, sesame, green goddess dressing	20	23
NICOISE SALAD nf gf df v ve ver Cos lettuce, baby potatoes, olives, truss tomatoes, boiled egg, soft herbs, lemon vinaigrette	20	23
CAESAR SALAD i nf gfr Cos lettuce, speck, pecorino, pangrattato, egg, anchovy dressing	20	23
TERRACE BOWL nf gf v dfr ver Brown rice, broad beans, tomato, pickled onion & red cabbage, buttermilk dressing Add poached salmon i nf gf df Add grilled chicken nf gf df Add crumbed chicken nf Add seared bluefin tuna a nf gf df	20 10 6 6 10	23 12 8 8 12

Pizza

	MEM	NON MEM
MARGHERITA nf v gfr dfr ver Sugo, bocconcini, parmesan, basil	25	28
CHICKEN PESTO gfr dfr nfr Fior di latte, pancetta, semi dried tomatoes	28	31
HAM & PINEAPPLE nf gfr dfr Double smoked ham, fresh pineapple, mozzarella, sugo	26	29
CHILLI PRAWN i nf gfr dfr Garlic, tomato, mozzarella, parsley	28	31
ROAST PUMPKIN nf v gfr dfr ver Peppers, goat's curd, tarragon, mozzarella	26	29
ANGUS BEEF nf gfr dfr Butter pickles, onion, ketchup, mustard, cheddar cheese	28	31
SUPREME nf gfr dfr Double smoked ham, olives, peppers, pineapple, onion, sugo, mozzarella	28	31
PEPPERONI nf gfr dfr Sugo, mozzarella, oregano	26	29

Pasta

	MEM	NON MEM
LINGUINE i nf df gfr Prawn, tomato, chilli, herbs, pangrattato	34	38
PAPPARDELLE nf gfr dfr Beef ragu, parmesan, salsa verde	28	31
RIGATONI ALLA VODKA nf gfr Vanella burrata, chilli, evoo	30	33
SPAGHETTI a nf dfr XO clams, green shallots	36	40

MENU

Rotisserie Grill & Mains

ROTISSERIE PORK nf df gfr	30	33
Flatbread, tomatoes, pickled onions, salsa rossa		
FISH POT PIE m nf	30	33
Market fish, bechamel, pomme purée, puff pastry		
HALF CHARCOAL GRILLED CHICKEN nf gf df	29	32
Chilli, chips, local leaf, soft herbs		
NZ SALMON i nf	34	38
Soba noodles, soft herbs, lemon, spring greens, beurre blanc		
1/2 W.A LOBSTER FRITES a nf	125	135
Herb & garlic butter, pangrattato, lemon		
GRILLED BARRAMUNDI FILLET a nf gf dfr	30	33
Choice of 2 sides, tartare, lemon		
WAGYU BEEF BURGER nf gfr dfr	26	29
Lettuce, cheese, beetroot, Parc pickles, chips		
CHICKEN SCHNITZEL nf	27	30
Chips, leaf salad		
CHICKEN PARMIGIANA nf	32	36
Sugo, fior di latte, chips, leaf salad		
300G SCOTCH FILLET nf gf dfr	60	65
Grass fed, mbs 4+, Southern Grain, choice of 2 sides and sauce		
250G RUMP nf gf dfr	36	40
Mbs2+ Jacks Creek, choice of 2 sides and sauce		
SAUCES		3
Gravy, mushroom, peppercorn, salsa verde		

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Sides

	MEM	NON MEM
LOCAL LEAVES nf gf df v ve	10	12
Shallots, house dressing, soft herbs		
DUCK FAT POTATOES nf gf df vr ver	10	12
Rosemary salt		
CHIPS nf df v ve	11	13
Sea salt		
SEASONAL GREENS nf gf df v ve	10	12
Lemon, evoo		

Dessert

	MEM	NON MEM
TART OF THE DAY v	12	14
BISCOFF RICOTTA CHEESECAKE v	12	14
GELATO & SORBET nf gf v	8	10
Ask for today's flavours		
ROCKY ROAD SUNDAE gf v	14	16
Nuts, glazed cherries		

Kids

	MEM	NON MEM
FISH & CHIPS i nf df	13	15
Aioli, lemon		
BEEF BURGER nf dfr	13	15
Cheese, ketchup, fries		
CHICKEN SCHNITZEL & FRIES nf	13	15
PASTA nf gfr dfr	13	15
Tomato or butter, cheese		



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