



# PARK STREET BAR & BISTRO

## WINE & FOOD

### A GOOD BEER COMPANY VENUE

A BOUTIQUE SYDNEY PUB GROUP ESTABLISHED IN 2012.  
LEADERS IN CRAFT BEER AND GOOD FOOD. PURVEYORS OF  
GREAT EVENTS LIKE TRIVIA, OPERA AND COMEDY SET IN A  
VIBRANT ENVIRONMENT.

### VENUES

KEG & BREW HOTEL, SURRY HILLS  
THE HAROLD, FOREST LODGE  
UNION HOTEL, NORTH SYDNEY  
HOTEL CORONATION, SYDNEY CBD  
THE EDINBURGH CASTLE HOTEL, SYDNEY CBD

---

GF - GLUTEN FREE   V - VEGETARIAN   VG - VEGAN   \* - ON REQUEST

OUR MENUS CONTAIN ALLERGENS AND ARE PREPARED IN KITCHENS THAT HANDLE NUTS, SHELLFISH, GLUTEN AND EGGS. WHILST ALL REASONABLE EFFORTS ARE TAKEN, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE. PLEASE REFER TO OUR STAFF IF YOU REQUIRE SPECIFIC INGREDIENT CLARIFICATION. ALL CARD TRANSACTIONS INCUR A 1% SURCHARGE. A 10% SURCHARGE WILL APPLY ON PUBLIC HOLIDAYS.

---



## SPARKLING

---

### GLASS & BOTTLE

VEUVE ELISE BLANC DE BLANCS NV SOUTHERN FRANCE FR	11 / 44
DA LUCA PROSECCO VENETO IT	12 / 50
VIA VAI PROSECCO NV VENETO IT	13.5 / 55
TEMPUS TWO SILVER SERIES CHARDONNAY PINOT NOIR SOUTH EASTERN AUSTRALIA AU	8.5 / 36

### BOTTLE

H. LANVIN & FILS CUVÉE SELECTION BRUT NV ÉPERNAY FR	90
MOËT & CHANDON IMPERIAL BRUT CHAMPAGNE FR	155

## ROSÉ

---

### GLASS & BOTTLE

150ML / 250ML / BOTTLE

TEMPUS TWO SILVER SERIES ROSÉ SOUTH EASTERN AUSTRALIA AU	8.5 / 13.5 / 36
BADET CLEMENT CHEZ ROSÉ SUD DE FR	12.5 / 18.5 / 44
RÊVERIE ROSÉ LOIRE VALLEY FR	13 / 19 / 46

# WHITE

---

## GLASS & BOTTLE

150ML / 250ML / BOTTLE

BARKING MAD WATERVALE RIESLING

CLARE VALLEY AU

12.5 / 18.5 / 44

TEMPUS TWO SILVER SERIES PINOT GRIS

SOUTH EASTERN AUSTRALIA AU

8.5 / 13.5 / 36

BOUCHARD AINE & FILS PINOT GRIS

BURGUNDY FR

13 / 19 / 48

MATILE PINOT GRIGIO

UMBRIA IT

12.5 / 18.5 / 44

WATERFALL BAY SAUVIGNON BLANC

MARLBOROUGH NZ

12.5 / 18.5 / 44

TEMPUS TWO SILVER SERIES CHARDONNAY

SOUTH EASTERN AUSTRALIA AU

8.5 / 13.5 / 36

## BOTTLE

HE SAID SHE SAID SEMILLON SAUVIGNON BLANC

DENMARK AU

46

AQUILANI PINOT GRIGIO

FRIULI IT

50

TAI TIRA SAUVIGNON BLANC

MARLBOROUGH NZ

48

UNDIVIDED CHARDONNAY

LANGUEDOC-ROUSSILLON

54

DE IULIIS CHARDONNAY

HUNTER VALLEY AU

48

LA P'TITE PIERRE

VIN DE FR

40

LA PIEVANELLA BIANCO TOSCANA

TRAMBUSTI IT

42

## RED

### GLASS & BOTTLE

150ML / 250ML / BOTTLE

PHILLIPE BOUCHARD GAMAY

BEAUJOLAIS FR

13 / 19 / 46

UNDIVIDED PINOT NOIR

LANGUEDOC-ROUSSILLON FR

13.5 / 19.5 / 52

MCGUIGAN SINGLE BATCH PROJECT SHIRAZ

SOUTH AUSTRALIA AU

12 / 18 / 42

MCGUIGAN SINGLE BATCH  
CABERNET SAUVIGNON

SOUTH AUSTRALIA AU

12 / 18 / 42

TEMPUS TWO SILVER SERIES  
CABERNET SAUVIGNON

SOUTH EASTERN AUSTRALIA AU

8.5 / 13.5 / 36

TEMPUS TWO SILVER SERIES MERLOT

SOUTH EASTERN AUSTRALIA AU

8.5 / 13.5 / 36

### BOTTLE

IL PUMO SANGIOVESE

SAN MARZANO IT

46

ROBERTO SAROTTO BARBERA D'ASTI

PIEDMONTE IT

52

MANORO MONTEPULCIANO D'ABRUZZO

SAN MARZANO IT

42

HE SAID SHE SAID CABERNET SHIRAZ

DENMARK AU

48

MR RIGGS THE GAFFER SHIRAZ	
SOUTH AUSTRALIA AU	48
PETIT VERDOT	
RIVERLAND AU	42
HAUT CLOSET BORDEAUX	
CHEVAL QUANCARD FR	46
LA PIEVANELLA ROSSO TOSCANA	
TRAMBUSTI IT	40
CHIANTI DOCG	
TRAMBUSTI IT	45

## COCKTAILS

SEX ON THE BEACH	
VODKA, PEACH SCHNAPPS, CRANBERRY & ORANGE JUICE	22
BLUE LAGOON	
VODKA, BLUE CURACAO, CITRUS & LEMONADE	22
ESPRESSO MARTINI	
VODKA, KAHLUA, ESPRESSO	22
APEROL SPRITZ	
APEROL, PROSECCO & A DASH OF SODA	20
PINK SPRITZ	
GORDONS PINK GIN, PROSECCO, CITRUS & LEMONADE	20
OLD FASHIONED	
BULLEIT BOURBON, BITTERS & SIMPLE SYRUP	23
NEGRONI	
TANQUERAY GIN, CARPANO CLASSICO SWEET VERMOUTH & CAMPARI	23
TOMMY'S MARGARITA	
TEQUILA, LIME, AGAVE	22

## STARTERS

---

### HALLOUMI FRIES

(X4) CRUMBED HALLOUMI STICKS, TOASTED PISTACHIOS, HONEY AND MINT **V** 15

---

### NACHOS CON FRIJOLES

CORN CHIPS, BEANS, CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM,  
JALAPEÑO **GF, V** 20

---

### CRISPY CALAMARI

GREEN CHILLI SAUCE, LEMON 18

---

### BUFFALO WINGS

CELERY, BLUE CHEESE MAYO 18

---

### PULLED PORK NACHOS

CORN CHIPS, CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM,  
JALAPEÑO **GF** 24

---

### STEAMED DUMPLINGS

(X4) CHOOSE FROM PRAWN OR PORK & CHIVE 12

---

BEER MATCH: PULLED PORK NACHOS + JAMES SQUIRE 150  
LASHES

*an Australian style cloudy pale ale with restrained bitterness, a clean, smooth finish and hints of passionfruit, grapefruit and citrus.*

BEER MATCH: STEAMED DUMPLINGS + KIRIN ICHIBAN

*brewed from 100% malt, it's a distinctively smooth and full-bodied beer from start to finish.*

# STEAK

---

200G SIRLOIN <i>GF</i>	36
250G RUMP <i>GF</i>	34
250G SCOTCH FILLET <i>GF</i>	42

+ CHOOSE TWO SIDES

FRIES, MASH, PRAWNS, SEASONAL VEGETABLES, MIXED LEAF SALAD, SLAW

+ CHOOSE A SAUCE

GRAVY, HOLLANDAISE, PEPPERCORN, MUSHROOM

BEER MATCH: 250G RUMP (MB2+) + HEINEKEN

*a smooth, lightly hopped and easy to drink lager. Light gold in colour with a crisp and refreshing taste.*

# MAINS

---

PAN-FRIED BARRAMUNDI	
HUMPTY DOO FILLET, KIPFLER POTATOES, GREEN BEANS, SALSA VERDE <i>GF</i>	32
BEEF & GUINNESS PIE	
MASH, MUSHY PEAS, GRAVY	30
CHICKEN PARMIGIANA	
NAPOLI SAUCE, SMOKED HAM, CHEESE, SLAW, FRIES	30
CHICKEN SCHNITZEL	
PARMESAN, SLAW, LEMON, FRIES, CHOICE OF SAUCE	28
SAUCES: GRAVY, PEPPERCORN, MUSHROOM	

BEER MATCH: BEEF & GUINNESS PIE + GUINNESS DRAUGHT

*a distinctively dark stout, with a rich creamy head, it's the perfect balance of bitter and sweet with malt and roast character.*

BEER MATCH: CHICKEN PARMIGIANA + HAHN SUPERDRY

*is brewed with the best modern techniques using the finest ingredients for a very long time. The result is a preservative free beer with fewer carbohydrates and an unmistakable crisp dry taste.*



LAMB RAGU PAPPARDELLE	
SLOW COOKED LAMB SHOULDER, TOMATO, RED WINE, ROCKET, PARMESAN, BASIL	28
-----	
BANGERS & MASH	
PORK & FENNEL SAUSAGES, MASH, MUSHY PEAS, CARAMELISED ONION GRAVY <i>GF</i>	26
-----	
EGGPLANT PARMIGIANA	
NAPOLI SAUCE, HALLOUMI, CHEESE, MIXED LEAF SALAD, FRIES <i>GF, V</i>	22
-----	
FISH & CHIPS	
BEER BATTERED GURNARD, TARTARE SAUCE, MUSHY PEAS, CHIPS, LEMON	28
-----	
LAMB SHANK	
MASH, SEASONAL GREENS, GRAVY <i>GF</i>	30
-----	
MUSHROOM RISOTTO	
MEDLEY OF MUSHROOMS, TRUFFLE OIL, HAZELNUTS, MASCARPONE, PARMESAN <i>GF V* VG* (ADD CHICKEN + 5 ADD PRAWNS + 8)</i>	24
-----	

## SALAD

---

CAESAR	
COS, RADICCHIO, AVOCADO, BACON, ANCHOVIES, PARMESAN, CAESAR DRESSING, POACHED EGG, CROUTONS <i>*GF, V* (ADD CHICKEN + 5)</i>	24
-----	

BEER MATCH: FISH & CHIPS + STONE & WOOD PACIFIC ALE  
*this golden hazy beer is brewed with Australian barley, wheat and Galaxy hops from Tasmania giving it a big tropical fruit aroma and flavour.*

BEER MATCH: BANGERS & MASH + TOOHEYS OLD DARK ALE  
*fermented with top fermentation ale yeast. Lightly hopped and roasted malt delivers darker colour. Fruity ale aroma blends well with the subtle hoppiness and toasty caramel notes to deliver a unique beer.*

## TWO HANDS

---

### SOUTHERN FRIED CHICKEN BURGER

MILK BUN, LETTUCE, TOMATO, PINEAPPLE, CHEESE, CHIPOTLE AIOLI, FRIES  
----- 22

### SIGNATURE BEEF BURGER

MILK BUN, LETTUCE, CHEESE, TOMATO, PICKLE, BURGER SAUCE, FRIES  
(ADD PATTY + 5 / BACON + 3)  
MAKE IT NAKED (NO BUN, WRAPPED IN LETTUCE) GF  
----- 24

### STEAK SANDWICH

RUMP STEAK, PANINI, BEETROOT RELISH, PROVOLONE, CARAMELISED ONION, ROASTED  
PEPPERS, ROCKET, MUSTARD MAYO, FRIES  
----- 28

BEER MATCH: SIGNATURE BEEF BURGER + LITTLE  
CREATURES PALE ALE

*a full-bodied and refreshing pale ale bursting with flavour and  
aroma. Citrus, hop resin, nectarine and burnt toffee notes.*

## SIDES

---

### FRIES

CHIPOTLE AIOLI V, VG\*  
----- 10

MASH GF, V  
----- 10

MIXED LEAF SALAD GF, V, VG  
----- 10

SEASONAL VEGETABLES GF, V, VG  
----- 10

SLAW  
----- 10

### SAUCES GF

GRAVY, HOLLANDAISE, PEPPERCORN, MUSHROOM  
----- 2

## DESSERTS

---

### CHOCOLATE BROWNIE

VANILLA BEAN ICE CREAM, CHOCOLATE SAUCE, CANDIED WALNUTS  
----- 16