



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

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

H. LANVIN & FILS CUVÉE SELECTION
BRUT NV

ÉPERNAY FR

.....16 / 79

VEUVE ELISE BLANC DE BLANCS NV

SOUTHERN FRANCE FR

.....11 / 44

DA LUCA PROSECCO

VENETO IT

.....12 / 50

TEMPUS TWO SILVER SERIES
PINOT NOIR CHARDONNAY

SOUTH EASTERN AUSTRALIA AU

.....8.5 / 36

BOTTLE

POMMERY BRUT ROYAL NV

REIMS FR

.....170

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

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

PIEMONTE IT

52

MANORO MONTEPULCIANO D'ABRUZZO

SAN MARZANO IT

42

HE SAID SHE SAID CABERNET SHIRAZ

DENMARK AU

48

PETIT VERDOT

RIVERLAND AU

42

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

BEEF & BACON CHEESEBURGER SPRING ROLLS (4 ROLLS) BEEF, BACON, CHEESE, ONIONS, GHERKINS	15
NACHOS CON FRIJOLES CORN CHIPS, BEANS, CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM, JALAPEÑO <i>GF, V</i>	20
CRISPY SZECHUAN LOLIGO CALAMARI GREEN CHILLI SAUCE, LEMON	18
BUFFALO WINGS CELERY, BLUE CHEESE MAYO	17
PULLED PORK NACHOS CORN CHIPS, CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM, JALAPEÑO <i>GF</i>	24
STEAMED DUMPLINGS (X4, CHOOSE FROM PRAWN, PORK & CHIVE, VEG)	12
MARINATED MIXED OLIVES EVO, CHILLI, GARLIC, SUMAC <i>GF, VG, V</i>	10

BEER MATCH: PULLED PORK NACHOS + JAMES SQUIRE ORCHARD CRUSH

a refreshing apple cloudy cider with a fragrant, fresh aroma, a broad clean palate and a crisp finish.

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 EYE FILLET (MB2+) <i>GF</i>	38
250G RUMP (MB2+) <i>GF</i>	28
300G SCOTCH FILLET <i>GF</i>	32

CHOOSE A SAUCE: GRAVY, HOLLANDAISE, PEPPERCORN, MUSHROOM

ONE SIDE + 6

TWO SIDES + 10

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

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

MARKET FISH

PLEASE CHECK THE BLACKBOARD FOR TODAY'S MENU

BEEF & GUINNESS PIE

MASH, MUSHY PEAS, GRAVY

30

CHICKEN PARMIGIANA

NAPOLI SAUCE, SMOKED HAM, CHEESE, SLAW, FRIES

28

CHICKEN SCHNITZEL

PARMESAN, SLAW, LEMON, FRIES, CHOICE OF SAUCE

26

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	26
MUSHROOM RISOTTO MEDLEY OF MUSHROOMS, BABY PEAS, CHIVES, SAFFRON, PECORINO <i>GF, V, VG*</i> ADD CHICKEN + 5 ADD PRAWNS + 8	24
BANGERS & MASH PORK & FENNEL SAUSAGES, MASH, MUSHY PEAS, CARAMELISED ONION GRAVY <i>GF</i>	26
STEAK SANDWICH SIRLOIN (MB2+), PANINI, BEETROOT RELISH, PROVOLONE, CARAMELISED ONION, ROASTED PEPPERS, ROCKET, MUSTARD MAYO, FRIES	28
SPICY VODKA RIGATONI RIGATONI PASTA, PANCETTA, CHERRY TOMATOES, BASIL, PARMESAN TOSSED WITH SPICY VODKA SAUCE <i>V*, VG*</i>	24
EGGPLANT PARMIGIANA NAPOLI SAUCE, HALLOUMI, CHEESE, MIXED LEAF SALAD, FRIES <i>GF, V</i>	22
LAMB SHANK MASH, WINTER GREENS, GRAVY <i>GF</i>	32
FISH & CHIPS BEER BATTERED JOHN DORY, MIXED LEAF SALAD, TARTARE SAUCE, MUSHY PEAS, FRIES, LEMON	28
MAFALDINE SLOW COOKED TOMATOES, PRAWNS, PARSLEY PANGRATTATO	28
BBQ PORK RIBS SLAW, FRIES, CHIMICHURRI	22 HALF / 36 WHOLE

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.

SALADS

CAESAR

COS, RADICCHIO, AVOCADO, BACON, ANCHOVIES, PARMESAN, CAESAR DRESSING,
POACHED EGG, CROUTONS *GF, V* (ADD CHICKEN +5 / SALMON FILLET +6)

24

BURGERS

SOUTHERN FRIED CHICKEN

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

22

TAJIMA WAGYU BEEF

MILK BUN, LETTUCE, CHEESE, TOMATO, PICKLE, BURGER SAUCE, FRIES
(ADD PATTY + 5 / BACON + 3)

MAKE IT NAKED (NO BUN, WRAPPED IN LETTUCE) GF

24

BEER MATCH: TAJIMA WAGYU 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

SAUCES GF

GRAVY, HOLLANDAISE, PEPPERCORN, MUSHROOM

2

DESSERTS

MANDARINE CRÈME BRÛLÉE

ORANGE & THYME BISCOTTI

15