



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 20

BLUE LAGOON

VODKA, BLUE CURACAO, CITRUS & LEMONADE 20

ESPRESSO MARTINI

VODKA, KAHLUA, ESPRESSO 20

APEROL SPRITZ

APEROL, PROSECCO & A DASH OF SODA 18

PINK SPRITZ

GORDONS PINK GIN, PROSECCO, CITRUS & LEMONADE 18

OLD FASHIONED

BULLEIT BOURBON, BITTERS & SIMPLE SYRUP 21

NEGRONI

TANQUERAY GIN, CARPANO CLASSICO SWEET VERMOUTH
& CAMPARI 21

TOMMY'S MARGARITA

TEQUILA, LIME, AGAVE 20

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 (CHOOSE FROM PRAWN, PORK & CHIVE, VEG)	24

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

MISO ATLANTIC SALMON	
KIPFLER POTATO, TOMATO, FENNEL, SALSA VERDE, CAPERS <i>GF</i>	36
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.

FISH & CHIPS

BEER BATTERED JOHN DORY, MIXED LEAF SALAD, TARTARE SAUCE,
MUSHY PEAS, FRIES, LEMON

28

LINGUINE PESCATORE

PRAWNS, CLAMS, CALAMARI, WHITE WINE, LEMON, GARLIC, CHILLI

28

BANGERS & MASH

PORK & FENNEL SAUSAGES, MASH, MUSHY PEAS, CARAMELISED
ONION GRAVY *GF*

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 *V*, VG**

24

EGGPLANT PARMIGIANA

NAPOLI SAUCE, HALLOUMI, CHEESE, MIXED LEAF SALAD, FRIES *GF, V*

22

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

THAI BEEF

MARINATED BEEF, MIXED LEAVES, CUCUMBER, RED ONION, THAI BASIL, CHILLI, BEAN
SPROUTS, CILANTRO, GINGER AND LEMONGRASS DRESSING, PEANUTS

28

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

VEGAN BURGER

VEGAN BUN, VEGAN PATTY, VEGAN TASTY CHEESE, LETTUCE, TOMATO, JALAPEÑO,
AIOLI, FRIES V, VG 22

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

STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, STRAWBERRIES V 15