



# 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

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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.

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## SPARKLING

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### 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

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### 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

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## 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

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## 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

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## 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

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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

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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

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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

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### 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

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### 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

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### STICKY DATE PUDDING

BUTTERSCOTCH SAUCE, VANILLA ICE CREAM, STRAWBERRIES V ..... 15