

The image features a dark grey background with abstract geometric shapes in various shades of green and white. These shapes include triangles, squares, and polygons, some of which are filled with patterns like polka dots, zig-zags, and hexagons. Thin white lines crisscross the composition, creating a sense of depth and movement. The overall aesthetic is modern and architectural.

PARKSTONE

BREAKFAST ALL DAY

FRUIT TOAST	7.0
BACON AND EGG ROLL Two fried eggs, crispy bacon, smoked tomato relish in a focaccia roll (GR)	13.5
EGGS ON TOAST Poached, fried or scrambled on sourdough or multigrain toast	9.9
+ Apple cider hollandaise, egg, gluten free bread	2.0 ea
+ Roasted tomatoes, whipped feta, almond feta	3.0 ea
+ Miso mushrooms, halloumi, seasonal greens, hashbrown	4.0 ea
+ Bacon, smoked salmon, avocado, sujuk (Turkish sausage)	5.0 ea
WAFFLED BENEDICT	19.9
Poached eggs on waffled hash brown & apple cider hollandaise with maple glazed bacon	
PULLED PORK BENEDICT	19.9
Poached eggs, pulled pork on waffled hash brown, & apple cider hollandaise	
MEZZA	19.9
Scrambled eggs, sujuk (Turkish sausage), Turkish bread, halloumi, labneh, cucumber, tomato and green olives	
BREAKFAST BOWL	17.0
House made granola, passionfruit panna cotta, coconut chia pudding, tropical fruits and mango purée (VG) (GF)	
SMASHED AVO	16.9
Heirloom tomatoes, mixed seeds, whipped feta & fried basil on sourdough toast (V) (VR) (GR)	
+ Two poached eggs	4.0
CHILLI SCRAMBLE EGGS	18.0
Scramble eggs, bacon, spring onion, parsley, parmesan on sourdough toast (GR)	
SUPERCALIFRAGILISTICEXPALIDOCIOUS	18.9
Seasonal greens, avocado, roasted sweet potato, quinoa, mixed seeds, poached egg, feta labneh with spicy sesame butter sauce (V) (VR) (GF)	
PARKSTONE PANCAKES	18.9
Carrot cake pancakes, seasonal fruits, coconut ice cream & walnut maple (VG)	

LUNCH FROM 11AM

UPSKALE SALAD	16.9
Kale, heirloom tomatoes, charred corn, wild rice, jalapeños, blacked eye bean, coriander & salted ricotta (V) (VR)	
+ Cold poached chicken OR smoked salmon	5.0
CALAMARI, GREEN MANGO & PAPAYA SALAD	19.5
Fried or grilled. Served with green mango, green papaya, tomatoes, pomelo, mint, coriander, chilli, aromatics, prawn floss, fried shallots and green nahm jim dressing	
SLOW COOKED LAMB SHOULDER	20.0
Green olives tapenade, whipped feta, zucchini & heirloom tomatoes salad, pomegranate, lemon & mint dressing (GF)	
SALT AND PEPPER CALAMARI	19.5
Fried calamari with chips & black garlic aioli	
BBQ PULLED PORK BURGER	19.0
Pulled pork, pickles, jalapeños, cheddar cheese, slaw, & BBQ sauce with chips	
HARISSA LAMB & HALLOUMI BURGER	19.0
Housemade lamb patty, halloumi, lettuce, sumac slaw, spicy sauce & crispy carrots with chips	
PERI PERI CHICKEN BURGER	19.0
Fried chicken, cheddar cheese, lettuce, tomato, cucumber, kew pie mayo & peri peri sauce with chips	
CHEESEBURGER	19.0
Beef patty, applewood smoked cheddar, lettuce, tomato, red onion, pickle, bacon jam, Parkstone sauce with chips	
NIBBLIES	
THICK CUT CHIPS (VG)	7.0
SWEET POTATO CHIPS	8.0
served with peri peri mayo	
POLENTA BITES	9.0
served with black garlic aioli (V)	
SALT & PEPPER CALIMARI	9.0
served with black garlic aioli	

DRINKS

COFFEE by St Ali		9.0
House	4.0	
Strong/Soy/Almond/Lactose free/Decaf	0.5	
Hot chocolate, Mocha	4.5	
Chai Latte (organic prana chai)	5.0	
Cold drip (single origin)	5.0	
Ice coffee	6.0	
Ice latte	5.0	
Ice long black	5.0	
TEA by Tea Drop	4.0	
English Breakfast, Earl Grey, Lemongrass & Ginger, Peppermint, Honeydew Green, Chamomile		
MILK SHAKES	6.0	
Chocolate, Vanilla, Strawberry, Caramel		
SOFT DRINKS	4.0	
Coke, Coke No Sugar, Sprite, Mineral Water		
Kombucha Amplify	5.5	
Lemonade Passionfruit		
Raspberry Lime		
Ginger Lemon		
SMOOTHIES		9.0
MANGO TANGO		
Mango, banana, passionfruit, orange, coconut water		
FUNKY MONKEY		
Banana, choc, peanut butter, almond milk		
BERRY MANIA		
Mixed berries, banana, coconut water		
FRESH JUICE		
Drinking Coconuts		8.0
Orange		7.0
Apple		7.0
Combo - orange, apple, celery, carrot, ginger		7.0
Detox - apple, cucumber, spinach, mint, coconut water		7.0
BOOZE		
Aperol Spritz		12.0
Mimosa		12.0
Toorak Shiraz (NSW)		9/38
Savee Sea Sav Blanc (NZ)		10/44
Dogarina Prosecco (ITALY)		10/44
Furphy Refreshing Ale		9.0
Melbourne Bitter		8.0

DIETARY REQUIREMENTS

Please note that our kitchen contains dairy, nuts, soy, wheat (gluten) and fish, hence we cannot guarantee an allergy free kitchen. Please discuss with our wait staff if you have any dietary requirements.

All meats are certified Halal. (excluding bacon)

NO MENU CHANGES DURING BUSY PERIODS

- (V) Vegetarian
- (VG) Vegan
- (VR) Vegan on request
- (GF) Gluten free ingredients
- (GR) Gluten free ingredients on request