

DINNER MENU

THE
PARKHOUSE
WHENUA PAI

Brunch MON-FRI 8am-3pm SAT-SUN 8am-4pm

Kitchen Closes daily at 2:30pm

Dinner FRI-SAT 5pm-9pm

BOOKING 09 416 33 55

hello@theparkhouse.co.nz

Brunch | Dinner | Parties | Functions | Events

WOOD FIRE PIZZA 20

Margherita [V]

Cherry tomato, mozzarella, baby basil leaves

Mushroom [V]

Truffle oil, portobello, mozzarella, parmesan

Pepperoni

Pepperoni, mozzarella, garlic butter

Hawaiian

Chopped bacon, diced pineapple, mozzarella

Chicken

Fried chicken, baby spinach, Sichuan chilli, mozzarella

Deluxe

Wagyu mince, fried chicken, chopped bacon, mozzarella

Seafood

Prawns, mozzarella, kale pesto

PASTA 22

Creamy Mushroom [V]

Button and portobello, truffle, parmesan.

Pesto chicken

Kale pesto, crispy chicken thigh, dukkah, parmesan.

Chilli prawn

Tomato, prawns, chilli butter, parmesan, dukkah.

Spaghetti Bolognaise

Waygu mince, tomato, dukkah, parmesan.

MEAT 18

Confit Duck leg

Orange gel

Lamb Skewer[GF]

Courgette salsa, chilli, cumin

Pork belly[DF]

Double cooked, miso soy, apricot salsa

Beef Sirloin[GF,DF]

Pan seared, red wine sauce, kale pesto

Prawn Ball

Crispy shallots, lemon aioli

Salmon[GF]

Pan seared, caper & lemon yogurt

Karaage chicken

Crispy shallots, sriracha aioli

VEGETABLE [V,GF] 16

Gourmet potato

Rosemary roasted, baby carrots.

Broccolini

Chef's soy sauce, scallion

Cauliflower hash

Hummus, olive oil

Vine tomato

Bocconcini, basil, olive oil

Garden salad

Fresh greens, lime vinaigrette, parmesan

SMALL

- Jasmine rice[GF] 6
- Honey garlic cheesy bread 12
- French fries: truffle oil, parmesan 12
- Kumara chips: aioli 12
- Kid chicken and chips 13

DESSERT

- Tiramisu 8
- New York cheese cake 8
- Berry Lamington 8
- Vanilla Swiss roll 8
- Caramel slice [GF] 6
- Brownie [GF] 6
- Lemon Meringue tart 6

ALLEGENS

Please let us know if you have any allergies.
we will do our best to cater for you.
however traces may be present.

DF-DAIRY FREE / GF-GLUTEN FREE / V-VEGETARIAN