

Please note, an optional 10% service charge is automatically applied on all tables.

# PENELOPE'S

— ON THE PARK —

🌿 -Plant Based | (V) - Vegetarian | (VA) - Vegan Alternative

## NIBBLES

### Folded Garlic Bread (VA) - 5.5

Folded pizza dough with garlic butter.  
Add smoked provolone cheese - 1.5

### Holy Trinity Olives 🌿 - 4.5

Mezze Plate (V) - 8  
Seasonal dips & olives with warm focaccia bread.

### Truffle & Aioli Crisps (V) - 4.5

With fresh milled parmesan reggiano.

## STARTERS

### Lasagne Croquette - 8.5

Deep fried lasagne fritter, with Napoli sauce, béchamel & freshly grated parmesan.

### Moroccan Chicken Skewers - 8.5

Chicken skewers in a mild spice marinade served with roasted aubergine cous cous & red pepper relish.

### Tomato, Basil & Mozzarella Arancini (V) - 8.5

Served with pesto Aioli & fresh basil.

### Margarita King Prawn Skewer - 11.5

Skewered king prawns marinated in achiote, agave & lime syrup with smoked salt & green mango salad.

### Spiced Lamb Koftas - 10.5

Spiced lamb meatballs served with rose harissa tomato stew & crumbled feta with crispy oregano.

### Roasted Beetroot Salad 🌿 - 9

Roasted in the skin, served with horseradish Labnah & pickled pecans.

## SALADS

Available from 12PM

### Penelope's Caesar salad - 9.5

Baby gem & romaine lettuce, grated parmesan, herb focaccia croutons & crispy bacon with caesar dressing.

Add protein:

Roasted salmon - 6.5

Chicken breast - 5.5

Chorizo - 4.5

6oz rump steak - 7.5

### Pear & Burrata salad - 14

Burrata, roasted pear, radicchio, Tuscan ham & balsamic dressing.

### Slow Cooked Lamb Nicoise - 13.5

Lamb shoulder, green beans, new potatoes, olives, cherry tomatoes, golden sultanas, toasted pine nuts & a poached egg with pesto.

### Sesame & Honey Crusted Feta salad (V) - 13.5

Sesame & honey crusted feta, olives, cherry tomatoes, cucumber, shallots & fresh oregano with rocket & balsamic dressing.

## PASTA

(Gluten-Free alternatives available)

### Beef Shin Ragu & Nduja Lasagne - 16.5

Slow braised beef shin ragu & nduja lasagne with Hot Honey crust, served with Napoli sauce & freshly shaved parmesan.

### Classic Carbonara - 16.5

Cured pancetta, egg yolk & parmesan with homemade fresh pasta.

### Beef Shin Ragu 'Bolognese Blanc' - 17.5

Beef shin ragu, tomato Napoli sauce & cream with homemade fresh pasta, parmesan cheese & chives.

### Chevre Linguine (V) - 15.5

Goats cheese, sun blushed tomatoes, artichokes & olives in a cream sauce with wilted rocket & toasted pine nuts.

### Salmon Alfredo - 18.5

Hot smoked salmon in parmesan cream, asparagus, spinach & poached egg with homemade fresh pasta.

### Chicken & Chorizo Pasta - 17.5

Marinated chicken breast, baby chorizo pan roasted, with Napoli sauce, mascarpone & peppadew peppers with homemade fresh pasta & coriander.

### Gnocchi Verde 🌿 - 16

Crispy Gnocchi Pearls, tossed in pesto with vegan stracciatella & fresh basil.

### Gnocchi Nduja - 16.5

Gnocchi pearls crisped in nduja, with peppadew peppers, goats cheese crema & crispy sage.

Add chicken - 5

## LIVE FIRE ASADO GRILL

All our steaks are served with Beef dripping thick cut chips, semi dried Roasted tomato and Roasted flat mushroom and vegetable puree.

### 10oz Birchstead Sirloin - 32.5

### 10oz Grassfed Ribeye - 35

### 8oz Filet Mignon - 35

### 8oz Lamb Rump - 28

Marinated in Za'atar spice.

### Penelopes 24-Hour Chicken - 18

½ boneless chicken, charred & glazed with our harissa, nduja romesco sauce, on duck fat brioche slice with thyme & lemon grilled courgettes with wilted spinach.

### 35oz Cote de Boeuf Sharing Experience - 85

Served with thick cut chips, bearnaise sauce, garlic wild mushrooms & green beans.

## NAPOLETANA PIZZAS

Our Neapolitan style, 24 hour proven sourdough bases are made fresh in-house daily.

### Classic Margherita (VA) - 13

Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil.

### Hot Pepe Diavola - 14.5

Napoli Tomato base with fior di latte, double pepperoni & fresh chilli.

### Capricciosa - 16.5

Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano.

### Spiced Lamb Kofta & Feta - 14

Napoli Tomato base with fior di latte, lightly spiced lamb meatballs, feta cheese with rocket & pomegranate pearls.

### Goats Cheese Caprese - 14.5

Napoli Tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil.

### The Chicken Parma - 15

Napoli tomato base with fior di latte, crumbed chicken, basil pesto & Tuscan ham shards.

### Chicken Caesar - 16.5

Parmesan & mustard blanc base, roast chicken, smoked bacon, finished with finely chopped romaine lettuce & parmesan shavings.

### Pea, Courgette & Stracciatella 🌿 - 13.5

Pea Blanc base, petit pois, lemon & thyme courgettes with stracciatella.

Pizza Dips - 3

Penelope's Ranch / Smoked Garlic Aioli / Chilli Hot Honey / Truffle Aioli

## SEAFOOD

### Crispy Sea Bass Fillet - 19.5

Crispy sea bass fillet with warm panzanella salad, black olive tapenade, samphire & sauce vierge.

### Grilled Barramundi Fillet - 19

Served with shrimp, caper & dill beurre noisette & Asado charred seasonal greens, served with sautéed potatoes.

### Monkfish & Chorizo Brochette - 18.5

Monkfish & chorizo skewer, with nduja tomato gnocchi, goats cheese crema & crispy sage.

## SIDES

### Thick Cut Beef Dripping Chips - 6

### Baby Caesar Salad (V) - 5.5

### Asado mixed greens (V) - 5.5

### Lemon & Thyme Roasted Courgette & Spinach (V) - 5.5

### Greek Fries (V) - 6.5

Fries tossed in feta, garlic oil & oregano.

### Bearnaise Sauce - 3.5

### Peppercorn Sauce - 3.5