



PENELOPE'S

— ON THE PARK —

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full ingredient information from our management team or senior chef on duty.

Scan here for allergens and please make your server aware of any allergies that you have before ordering.



NIBBLES

Folded Garlic Bread (VA)

Folded pizza dough with garlic butter - 5.50

Add smoked provolone cheese - 1.5 | Add fresh tomato - 2

Holy Trinity Olives (V) - 4.50

Mezze Plate (V)

Seasonal dips & olives with warm focaccia bread - 8

Truffle & Aioli Crisps (V)

With freshly milled parmesan - 4.50

Momma Becca's Garlic & Parmesan Dough Rolls (V)

Garlic & parmesan crispy dough rolls served with garlic butter & Napoli tomato sauce - 7.50

STARTERS

Penelope's Mozzarella Sticks (V)

Deep fried crumbed mozzarella sticks with Napoli tomato sauce, pesto aioli & hot honey sauce - 11.50

Moroccan Chicken Skewers (GFA)

Chicken skewers in a mild spice marinade, served with roasted aubergine couscous & red pepper relish, seared on our live fire Asado grill - 12.50

Carbonara Croquettes

Cacio e pepe aioli, garlic pangrattato & pancetta - 11.00

Spinach & Herb Falafels (VE)

Harissa & tomato chick peas, pomegranate salad with mint yogurt dressing 10.50

Moroccan Hummus (GF) (VE)

With spiced roasted butternut squash, mixed baby herb & pomegranate salad - 10.50

Lamb Koftas

Grilled lamb koftas served on flat bread, with tabbouleh, whipped feta cheese & macerated tomato - 13

King Prawn & Roasted Salmon Salad (GFA)

Served with apple, chilli salsa, pickled cucumber, marie rose & charred granary bread - 13.50

Pear & Burrata Salad (GF)

Burrata, roasted pear, radicchio & Tuscan ham, with balsamic dressing - 14

MAINS

Penelope's 24-Hour Chicken (GF)

½ boneless chicken, glazed with our harissa & nduja romesco sauce. Served with crushed ratte potatoes, spinach & salsa rosso, charred on our live fire Asado grill - 18.50

Grilled Spring Lamb Rump (GF)

Lentil & dukkah salad with smoked aubergine, heirloom tomatoes, pickled carrots, mint, & tahini & coconut dressing - 26.50

Roasted Soy & Ginger Salmon Fillet (GF)

With sauteed sesame bok choy, matcha sweet potato puree, pickled carrots & paprika oil - 19.50

Charred Cornfed Chicken (GF)

Cornfed chicken supreme with paprika salt rub, served with chorizo, saffron white wine rice, lemon aioli & paprika oil, charred on the live fire Asado grill - 19.50

Lobster Ravioli

Butterflied lobster tail with garlic butter, served with lobster ravioli, pea puree, pea salsa & macerated tomato salad, grilled on the live fire Asado grill - 38.50

Crispy Seabass Fillet (GF)

Served with chilli crab mash, parsley sauce & macerated tomato salad - 21.50

NAPOLETANA PIZZAS

(Gluten-Free alternatives available)

Classic Margherita (VA)

Napoli tomato base with fior di latte, buffalo mozzarella & fresh basil. Finished with rocket & basil oil - 14.50

Roasted Chicken & Nduja

Napoli tomato base with fior di latte, roasted chicken, nduja, roasted red onions & peppadew peppers with a chorizo aioli dressing - 17.50

Hot Pepe Diavolo

Napoli tomato vodka sauce base with smoked scamorza cheese, double pepperoni & chilli flakes - 17.50

Capricciosa

Napoli tomato base with fior di latte, thinly sliced gammon, wild mushrooms, black olives & artichoke hearts with fresh oregano - 17

Buffalo Chicken Pizza

Napoli tomato base with roasted chicken breast in buffalo sauce, roasted red onions and spinach. Finished with ranch dressing. 17.50

Goats Cheese Caprese

Napoli tomato base with fior di latte, goats cheese & pesto. Finished with marinated cherry tomatoes, onion jam & fresh torn basil - 16.50

Lamb Kofta Pizza

Napoli tomato base with lamb koftas, roasted peppers & wild mushrooms, finished with red pepper aioli & rocket - 18.50

Salmon Florentine

Napoli tomato base with fior de latte, hot smoked salmon, spinach, asparagus & a hens egg - 17

Pizza Mortazza

Basil pesto blonde base, fior de latte, mortadella, burrata & roasted cherry tomatoes with pine nuts - 18.50

Honey Roast Pumpkin Pizza (VE)

Honey roast pumpkin base, hazelnuts, roasted fig, vegan blue cheese & crispy kale - 17

Pizzas Dips

Penelope's Ranch | Smoked Garlic Aioli | Chilli Hot Honey | Truffle Aioli | Chorizo Aioli - 3

LIVE FIRE ASADO GRILL

Our live fire Asado grill showcases the art of fire cooking, an open flame grill where premium meats and seasonal ingredients are slow cooked over charcoal infusing every bite with rich smokey flavour.

All served with horseradish and roasted onion puree, pickled beech mushrooms in red wine jus, tarragon butter, watercress salad & thick cut beef dripping chips.

10oz Grassfed Ribeye - 38

8oz Filet Mignon - 40

16oz Chateaubriand - 85

Steak Additions -

Whole grilled lobster tail with garlic butter - 25

Bearnaise sauce - 3.50

Peppercorn sauce - 3.50

Chimmichurri - 3.50

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

PASTA

(Gluten-Free alternatives available)

Upgrade any pasta dish to be served in a garlic bread bowl - 8.50

Classic Carbonara

Cured pancetta, egg yolk & parmesan with fresh spaghetti pasta - 17

Add roasted chicken - 5

Ragu Rigatoni Bolognese

Beef shin ragu, Napoli tomato sauce, parmesan cheese & chives with fresh rigatoni pasta - 18

Salmon Alfredo

Hot smoked salmon in parmesan cream, with asparagus, spinach, poached egg & fresh Mafalde pasta - 19

Chicken & Chorizo

Marinated chicken breast, pan roasted baby chorizo, Napoli tomato sauce, mascarpone, coriander & peppadew peppers with fresh Mafalde pasta - 18

Penelope's Spaghetti & Meatballs (VA)

Veal & pork meatballs in Napoli sauce with chilli flakes, burrata & basil - 17.50

Amatriciana

Crispy pancetta lardons, chilli, black pepper & peppadew peppers in a spiced Napoli sauce, with fresh spaghetti pasta - 18

'Marry Me' Chicken Tagliatelle (GFA)

Chicken breast & tagliatelle in Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sun dried tomato pesto & garlic pangrattato - 18.00

Gnocchi Puttanesca (GF) (VA)

Capers, black olives, parsley, garlic, chilli & artichokes in tomato Napoli sauce - 17.00

Add Vegan Chorizo. 4.00

Penelope's Smoked Beef Short Rib Lasagne

Served in a skillet pan with vodka Napoli tomato sauce & smoked mozzarella. Topped with freshly milled parmesan. - 17

Moroccan Roast Butternut Squash Rigatoni (VA)

With blue cheese, kale & crushed hazelnuts. 17.50

CHICKEN PARMS

All chicken parms are served with Napoli tomato sauce, fresh spaghetti & fresh basil pesto.

Classic Chicken Parm

Crispy chicken parmigiana with Napoli tomato sauce & burrata - 21.95

Chicken Vodka Parm

Crispy chicken parmigiana with vodka Napoli tomato sauce, chorizo, peppadew peppers & burrata with chilli oil - 22.50

SIDES

Thick Cut Beef Dripping Chips (GF) - 6

Baby Caesar Salad (V) (GFA) - 5.50

Asado Mixed Greens (VA) (GF) - 5.50

Rebel Seasoned Fries (VE) (GF)

With our signature seasoning - 4.50

Greek Fries (VA) (GF)

Rebel seasoned fries tossed in feta, garlic oil & oregano - 6.5

Nduja Fries (GF)

Rebel seasoned fries tossed in nduja, with chorizo aioli & finished with hot honey - 6.50

Truffle & Parmesan Fries (V) (GF)

Served with truffle aioli - 6.50

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

(GF) - Gluten Free | (GFA) Gluten Free Alternative