

PENELOPE'S

— ON THE PARK —

Glass of Champagne - 16.50
Mimosa - 8.50
Breakfast Margarita - 10.75

ALL DAY BRUNCH

Sausage or Bacon on Sourdough (GFA)

Smoked bacon rashers or grilled sausages on sourdough toast - 7.50

Penelope's Breakfast (GFA)

Sausages, bacon rashers, hash browns, roast mushroom, tomato, black pudding, baked beans, toast & eggs your way - 14.95

Penelope's Plant Based Breakfast (VE) (GFA)

Sausages, black pudding, spinach, beetroot hummus, smashed avocado, with seed mix, roast mushroom, tomato, baked beans, hash browns & toast - 14.95

Smashed Avocado on Toast (VA) (GFA)

Smashed avocado on toast with poached eggs, feta, pickled red onion, crispy chilli oil & muhammara - 15.50

Turkish Eggs (V) (GFA)

Soft poached hens eggs, with garlic labnah, chilli & paprika dukkah served with warm focaccia - 11.50

Double Smash Burger (GFA)

Beef chuck & shortrib double smashed patties, on seeded brioche bun with gherkins, American cheese, tomato, onion & burger sauce. Served with handcut fries - 17.50

Penelope's Caprese Ciabatta (V)

Tomato, mozzarella, avocado, rocket & basil. Served with handcut fries & salad - 12.50

Steak Frites (GF)

6oz Rump steak, handcut fries & peppercorn steak sauce - 16.50 (*Add eggs 2.50*)

Three Homemade Pancakes (VA) (GFA)

With your choice of three toppings: *Amalfi limoncello curd, Pistachio Sauce, Nutella, hazelnut praline, Oreo crumb, Bueno sauce, Biscoff spread, Biscoff crumb, whipped cream, strawberries, blueberry compote, blackberries, banana* - 12.50

Grilled Peri Chicken Burger (GFA)

Grilled chicken breast on seeded brioche bun, with homemade peri sauce, sour cream, pickled cucumber & burger leaf. Served with handcut fries - 17

Steak Sandwich

Ribeye focaccia with horseradish, rocket, roasted balsamic red onions & peppercorn steak sauce - 18

Dragonfruit Açaí Bowl (VE)

Banana, strawberry relish & pistachio granola with chia seeds, coconut & kiwi - 11.50
Add peanut butter - 1.50

PENELOPE'S BENEDICTS

(Gluten-Free alternatives available)

Poached eggs on toasted English muffins with hollandaise sauce & house vierge dressing with your choice of:

Chorizo Picante - 14

Smoked Salmon -15

Wild Mushroom with Parsley Butter (V) - 13.50

Sautéed Spinach & Ham - 14

*(VE) - Vegan | (V) - Vegetarian | (VA) - Vegan Alternative
(GF) - Gluten Free | (GFA) - Gluten Free Alternative)*

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

STARTERS

Available from 12pm

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 cous cous & red pepper relish - 12.50

Carbonara Croquettes

Cacio e pepe aioli, garlic pangrattato & pancetta - 11

Folded Garlic Bread (VA)

Folded pizza dough with garlic butter - 5.50

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

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

Garlic & parmesan dough rolls with garlic butter & Napoli tomato sauce - 7.50
Pepperoni & Chilli Flakes - 9.50 // Margherita - 8.50

PASTA

Available from 12pm (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

Spiced Lamb Bolognese Rigatoni

Apricot & harissa Napoli tomato sauce, goat's cheese & pistachio crumb - 17.50

Salmon Alfredo

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

Chicken & Chorizo

Pulled chicken, 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

Chicken breast & tagliatelle in a Tuscan sauce, with roasted cherry tomatoes, black olive, oregano, mascarpone & parmesan sauce with sundried tomato pesto & garlic pangrattato - 18

Gnocchi Alla Vodka (VA)

Gnocchi pearls crisped & tossed in our Napoli vodka sauce, with buffalo mozzarella, sun-blushed tomato & pepper relish, & fresh basil - 16.50

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

Crispy Chicken Bolognese

Crispy sliced chicken, Napoli tomato sauce, baby mozzarella & fresh rigatoni - 16.50

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

Cacciatore Parm

Crispy chicken parmigiana with black olives, wild mushrooms, roasted red peppers & crispy oregano - 21.95

SALADS

Available from 12pm

Penelope's Caesar Salad (GFA)

Baby gem & romaine lettuce, grated parmesan, herb focaccia croutons & crispy bacon with Caesar dressing - 10.50

Add protein:

Roasted salmon 6.50 | Chicken breast 5.50 | Chorizo 4.50 | 6oz rump steak - 7.50

Pear & Burrata Salad (GF)

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

Penelope's Nutrition Bowl (GFA) (VE)

Red cabbage slaw, edamame beans, cous-cous, hummus, smashed avocado, spinach, roasted sweet potato, mango & tomato salsa & roasted sesame dressing - 10.50

Add Protein:

Chicken Breast 5.50 | Spinach and herb falafels 4.00 (VE) | Roasted Salmon 6.50

NAPOLETANA PIZZAS

Available from 12pm - Our Neapolitan style, 24 hour proven sourdough bases are made fresh in-house daily.

(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

Chicken Parmigiana

Napoli tomato base with smoked mozzarella, peppadew peppers & pesto. Topped with a whole shredded chicken parm & basil - 18.50

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

Gyros

Lemon & oregano pulled pork, tomato salsa & tzatziki dressing. Topped with Greek Fries - 18.50

Atun

Dressed Spanish yellowfin tuna flakes, black olives & fresh oregano - 17

Lamb Kofta

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

Honey Roast Pumpkin (VE)

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

The Penelopes Lu'au

Napoli tomato base with slow cooked gammon, wild mushroom & cinnamon roasted pineapple - 17

Pizza Dips

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

SIDES

Available from 12pm

Baby Caesar Salad (V) (GFA) - 5.50

Holy Trinity Olives (V) - 4.50

Handcut Fries (VE) (GF)

With our signature seasoning - 5.50

Truffle & Parmesan Fries (V) (GF)

Served with truffle aioli - 6.50



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.

