

Parklands
Social
NY DELI & GRILL

DINNER MENU



SETTLE IN. STAY A WHILE.
THIS IS PARKLANDS SOCIAL.

Our menu and kitchen contain multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Seafood Country Of Origin: Australian = A. Imported = I. Mixed Origin = M. Dieteries: VG = Vegetarian. V = Vegan. GF = Gluten sensitive Friendly. GFO = Gluten sensitive Friendly Option. DF = Dairy sensitive Friendly. DFO = Dairy sensitive Friendly Option. N = Contains tree nuts.

APPETISER

House Made Focaccia (DF,V)

FIG VINCOTTO, MT ZERO EXTRA VIRGIN OLIVE OIL
\$14

Oysters Mignonette (A,GF,DF)

FRESHLY SHUCKED OYSTERS WITH A CLASSIC MIGNONETTE
\$7 EA | \$36 HALF DOZ | \$70 DOZ

Cobb Salad (GF)

ROTISSERIE CHICKEN, BACON, AVOCADO, BLUE CHEESE, TOMATO, EGG
\$20

S.A. Kingfish Crudo (A,GF)

JALAPEÑO, PINK GRAPEFRUIT, DILL SOUR CREAM
\$26

Chicken Broth (DF)

MATZO BALL DUMPLINGS
\$16

Beef and Pork Meatballs

VODKA MARINARA, PECORINO ROMANO
\$20

Charred Mooloolaba Prawns SEQ (A,GF)

NDUJA BUTTER, LEMON
\$28

Waldorf (GF,N)

APPLE, CELERY, SHALLOTS, GRAPE, BUTTERMILK DRESSING, SPICED WALNUT (N)
\$19

Roasted Butternut Pumpkin (GF,VG,N)

WHIPPED RICOTTA, HAZELNUT, HOT HONEY (N)
\$20

MAINS

Stuffed Bullhorn Peppers (V)

SAFFRON RISOTTO, CELERIAC PURÉE, FOCACCIA CRUMB
\$30

Confit Duck Leg (GF)

BOSTON BEANS, RED WINE PEPPERCORN JUS, PARSNIP, BEETROOT, PECORINO ROMANO
\$36

GRILL

Little Joe's NY Strip MB4+ 300g (GF,DFO)

CELERIAC PURÉE, CHARRED SCALLION, CAFÉ DE PARIS BUTTER
\$64

Pyrenees Lamb Rump 220g (GF,DFO)

CHARRED BULLHORN PEPPER, ROASTED CARROT, SAVOURY CUSTARD, RED WINE JUS
\$52

Maranoa Pork Collar 200g (GF,DFO)

POTATO HASH, ASPARAGUS, PAN ROASTED GRAPE JUS
\$38

Fish of the Day 180g (A,GF)

BUTTERNUT PURÉE, CHIVE VELOUTÉ, CHARRED LEEK, LIME
MARKET PRICE

Butcher's Cut (GFO,DFO)

ROTATING PREMIUM BEEF CUT, CHARGRILLED, SERVED WITH CRISPY BRUSSELS SPROUTS, BACON CRUMB, WHOLEGRAIN MUSTARD
CREAM MARKET PRICE

1.3kg+ Tomahawk for Two (GFO,DFO)

CHARGRILLED, CARVED, SERVED WITH ROASTED ROOT VEGETABLES, GREEN PEPPERCORN JUS, CRESS SALAD
(DESIGNED FOR TWO+ TO SHARE. PLEASE ALLOW APPROXIMATELY 40 MINUTES PREPARATION TIME)

\$180

HEROS N' HANDHELDS

ALL SERVED WITH PICKLES AND FRIES, OR SLAW
ADD ONION RINGS \$4

Reuben Sandwich (GFO)

HOUSE PASTRAMI, SWISS CHEESE, RED KRAUT, RUSSIAN DRESSING, NEW YORK RYE
\$27

Chicken Schnitzel Parm Sub

VODKA MARINARA, MOZZARELLA, SLAW
\$25

Cheese Burger (GFO)

180G ANGUS BEEF, AMERICAN CHEESE, BURGER SAUCE, MILK BUN
\$26

PASTA

Spaghetti Meatballs

MARINARA, PECORINO ROMANO
\$30

Rigatoni à la Vodka (VG,GFO)

ARUGULA, PARMIGIANO REGGIANO (V)
\$24

Wild Mushroom Rigatoni (VG,DFO)

THYME, GARLIC BUTTER, PECORINO ROMANO (V)
\$26

SIDES

Mac and Cheese

\$16

Fries and Aioli

\$11

Sprouts, Bacon Crumb, Shallots, Celeriac

\$14

Crispy Onion Rings

\$12

Garden Greens

\$10

DESSERT

NY Cheesecake (VG)

STRAWBERRY COMPOTE, TORCHED CREAM
\$16

Brooklyn Black Out Cake (VG)

SALTED DARK CHOCOLATE CUSTARD, VANILLA MASCARPONE, RASPBERRY FEUILLETINE
\$17

Warm Poached Pear and Blackberry (GF,DFO,N)

ALMOND & ORANGE BLOSSOM CAKE, VANILLA BEAN ICE CREAM (N)
\$15

Cheese Selection (GFO,VG,N)

PICKLED FIG, SPICED WALNUT, SWEET PEPPERS, BEETROOT & FENNEL CRACKERS (N)
CHARLESTON BRIE | TARWIN BLUE | MAFFRA CHEDDAR
1 FOR \$14 | 2 FOR \$21 | 3 FOR \$30



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