

SMALL PLATES

Cheese Balls (GFI) 19

Baked Brazilian cheese balls served with butter - similar to a scone but crunchy on the outside, soft & chewy on the inside - packed with parmesan & mozzarella

Calamari (GFI) 18.5

Fired calamari coated in light & crunchy batter served with ponzu sauce & topped with spring onions

Chilli Prawns (GFI, DFI) 19

Pan fried prawns seasoned with fresh chilli, garlic & herbs served sizzling

Fish Ceviche (DFI) (GFI on request) 19.9

Fresh fish cured in citrus & herb marinade with chilli & red onion paired with toasted ciabatta

Garlic & Herb Bread 13

Baked ciabatta bread with garlic & herb butter

Chicken Croquettes 20

Golden chicken croquettes, soft on the inside, crispy on the outside served with sweet chilli lemon mayo dip

Halloumi Cheese Sticks (GFI) 19.5

Crisp golden fried halloumi cheese sticks served with tahini yoghurt dip

MAINS

Chef's Special BBQ Pork Ribs (GFI, DFI) 32

Slow-cooked BBQ pork ribs served with garden salad & fries

Chicken Béchamel 32

Tender chicken breast wrapped in smoky bacon, topped with creamy mustard infused béchamel sauce served alongside seasonal vegetables

Venison Medallion (GFI, DFI) 32.5

Grilled venison served rare alongside seasonal vegetables finished with rich berry reduction

Chimichurri Halloumi Salad (GFI) 26

Roasted seasonal vegetables & green leaves tossed in chimichurri sauce, topped with golden halloumi cheese sticks & finished with tahini yoghurt sauce (vegan option with tofu)

Market Fish (GFI) (DFI on request) 31

Pan-fried market fish paired with gourmet potatoes, garden salad & lemon slice

Lamb Loin (GFI) 33.5

Grilled lamb loin served with creamy mashed potatoes, seasonal vegetables & finished with mint jus

House Caesar Salad 29.5

Iceberg lettuce tossed in Caesar dressing, crispy bacon & cherry tomatoes, topped with crunchy croutons, parmesan cheese, grilled chicken strips & poached egg

NZ Mussels (DFI) (GFI on request) 28.5

New Zealand mussels steamed in coconut cream sauce infused with fragrant garlic, lemongrass & hint of fresh chilli served with toasted ciabatta

Prime Ribeye Steak (GFI) (DFI on request) 46.5

Grass fed Ribeye 300g served with garden salad & fries
Your option of red wine jus or mushroom sauce or garlic butter | add prawns 8

SIDES/EXTRAS

Fries 6.5

Roasted vegetables 8.5

Creamy mashed potatoes 4

Garlic & herb bread 4

Mushroom sauce 3

Aioli sauce 2.5

Garlic butter 2.5

GREEN PARROT BURGERS

Vegetarian Burger 29

Flavour-packed vegan black beans patty, brioche bun, cheese, lettuce, tomato, pickles & aioli served with fries
| add aioli side 2.5

Chicken Burger (grilled chicken on request) 28

Buttermilk fried chicken, brioche bun, cheese, lettuce, tomato & smoky chipotle mayo served with fries
| add aioli side 2.5

Beef & Bacon Burger 28.5

House-made beef patty, brioche bun, bacon, cheese, lettuce, tomato, caramelized onion, pickles & aioli served with fries
| add aioli side 2.5

Double Cheeseburger 29.5

House-made beef patty x2, brioche bun, cheese & aioli served with fries
| add aioli side 2.5

Tomato sauce available on request with all burgers.

GF bun on request with all burgers - extra \$2

GFI - Gluten Free Ingredients

DFI - Dairy Free Ingredients

All prepared in a shared kitchen and cross-contamination could occur despite following safe handling protocols.

If you have any dietary requirements, please do not hesitate to inform our staff member

The Green
Parrot
Bar & Grill