



Brocco on the Park

Our menu is designed to nourish and delight, we believe in simplicity done exceptionally well.

Our signature small plates style of dining invites you to explore a variety of flavours perfect for sharing or savouring solo.

Join us for a relaxed brunch, long lunch, or a candlelit dinner. Eat Well, Live Well, Sleep Well.

NIBBLES

Olives 4
Mixed Nuts 4
Vegetable Crisps 4

GARDENER

Heritage Beetroot Carpaccio 12

Lemon Pickled Fennel, Whipped Goats Cheese, Crushed Pecans

Broccoli & Spinach Velouté 12

Pumpkin Seeds, Sour Cream, Crispy Sage, Sourdough

Sweet Potato & Pepper Pearl Parfait 12

Balsamic Glaze, Pickled Shallot, Potato Bread

TRAWLER

Scallops 16.5

Celeriac Remoulade, Pancetta Crisp, Caviar, Champagne Cream

Pan Fried Prawns 13.5

Mango and Pineapple Salad, Citrus Dressing

Beetroot & Dill Cured Salmon 13

Pickled Cucumber, Lemon Oil, Scallop Roe Emulsion

HUNTER

Beef Carpaccio 12

Shaved Fennel, Peppery Arugula, Toasted Pistachio, Lemon & Caper Dressing

Chicken Gochujang 13.5

Sweet and Spicy Korean Sauce, Kimchi, Basil Oil

Seared Duck Breast 15

Braised Chicory, Blood Orange Gel, Walnut Praline Dust

CHEF

Cauliflower Steak 19

Crushed Potatoes, Roast Vegetables, Chimichurri Sauce

Herb Crusted Rump of Lamb 28

Lamb Croquette, Parsley Root Pureé, Wild Mushrooms, Lamb Jus

Supreme of Chicken 21

Chorizo, Chickpea & Bean Cassoulet, Basil Oil

Fillet of Beef 35

Potato Pavé, Truffle Cauliflower Pureé, Peppercorn Sauce, Baby Carrots

Fillet of Hake 24

Scallion Mash, Confit Fennel, Champagne Cream Sauce

SIDES

Truffle Fries 6.5
Salt & Pepper Fries 6
Seasonal Vegetables 5
Italian Rocket Salad 5

If you have a food allergy or intolerance, please ask a manager for assistance. Not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information available on request. A discretionary service charge of 10% will be added to your bill. 100% of this goes to our wonderful team.

