



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