

PK SPECIALITIES Ask your server for our comprehensive drinks list

Muscat Modern 17
fortified muscat wine, shaken w̄ pineapple & gin

Tommy Greenfingers 15
Tequila reposado, lime, agave w̄ a punch of green tabasco

Cubano 16
Absolut vanilla, pineapple, passionfruit & egg; sweetly tropical

Sour-Faced Bison 17
Distinctly aromatic Zubrowka Bison Grass vodka, cinnamon & lemon

Pomegranate 75..... 15
PK's take on the French 75. Pomegranate syrup & cava, w̄ gin for extra umph

Mirin, Mirin, on the Wall 15
Blueberries muddled w̄ sweet mirin, Havana añejo rum & lime, topped w̄ ginger beer

Strawberry Sherbet 18
strawberry puree, cognac & lemon w̄ a touch of rosé & soda

Big Daddy 17
Jameson, amaretto, triple sec, orange peel. Good and strong

Riviera 19
Ginger liqueur, vermouth Bianco, Malfy grapefruit gin & lavender.
A white negroni w̄ Mediterranean edge

Mexican Passion 21
Tall, sharp, smoky. Mezcal, passionfruit liqueur, agave & lime

Lana Cel Rey 15
Refreshing savoury G&T w̄ celery & cucumber

ZERO% COCKTAILS

Pentire G&T 13

Pentire Spritz 15
Blood orange, oak & coastal botanicals combine to make a non-alcoholic counterpart to Aperol, topped w̄ soda & served w̄ fresh orange

Untouchable 14
Light & refreshing. Hibiscus, lime & Pentire's parallel to a herby, botanical gin topped w̄ ginger beer

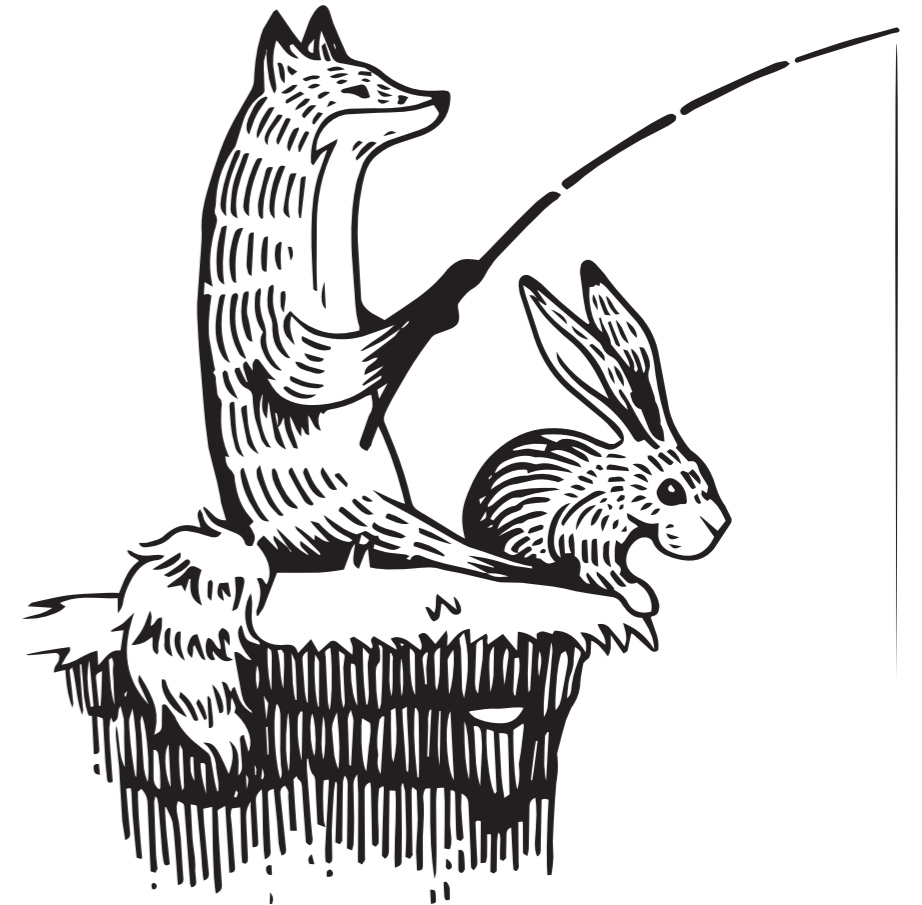
Sea Spray 14
Zesty & booze free gimlet-style drink w̄ lime & salt

Elderflower Spritz 13
Elderflower, mint, cucumber & lime topped w̄ soda



www.parkkitchen.co.nz
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#parkkitchen

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EVENING MENU

TAPAS

House Baked Bread G* D V VE	12
w̄ extra virgin olive oil	
Tomato, Bocconcini & Basil Bruschetta G* D* V VE*	15
fresh tomato, sliced bocconcini, torn basil, sherry vinegar reduction, olive oil on sourdough	
Olives G D V VE	11
warm olive selection, PK oil marinade	
Salmon Sashimi G D	18
fresh salmon, wasabi, soy jelly, cucumber wrap, wakame salad & ginger syrup	
Goats Cheese Balls V	14
crumbed goats cheese w̄ almond & honey	
Pate G*	18
hot smoked salmon & cream cheese pate w̄ lemon gel, creme fraiche & warm sourdough	
Beef Croquettes	17
3 homemade beef croquettes, horseradish, whole grain mustard aioli	
Southern Fried Cauli G V VE	13
PK special spiced coating, sweet and sour sauce	
Taco Cups G	19
Oven baked taco cups w̄ cos lettuce, raw butterfish island salad, avocado, & mango salsa	
Pork Terrine G* D	18
pork, red onion, mango & fennel pressed, served w̄ fruit chutney, pickled red cabbage, sherry reduction & warm sourdough	
Firecracker Chicken G	17
3 skewers of southern fried chicken w̄ sriracha chilli sauce, cucumber & sesame seeds	
Shrimp Cocktail G D	16
shrimps, thousand island dressing, lettuce & lemon	
Oysters Natural G D	
Pacific Oysters w̄ Wakame gin dipping sauce	
3	18
6	35

MAINS

Chicken Nest	30
battered deboned chicken w̄ crispy noodle basket, asian slaw and lemon honey sauce	
Risotto G D V VE*	26
creamy carnaroli rice risotto w̄ local fare & flavours	
Clam Pot	28
white wine, potato, clams, onion, garlic, fettuccine, cream, spring onion, parsley and toasted brioche	
Market Fish G D	39
strait speared butterfish misoyaki stye, sticky coconut red rice, asparagus & mango pineapple salsa	
Lamb Cutlets G D*	35
jospir fired dukkah crusted lamb cutlets w̄ rocket, tabouli & tzatziki	
250G Scotch Fillet G D*	38
jospir fired to your liking, served w̄ ratatouille, bone marrow, garlic butter & kumara crisps	
Cold Cut Porchetta G* D*	32
shaved, rolled slow cooked pork belly w̄ panzanella (bread & tomato salad) & beetroot relish	
Venison Medallions G D	37
seared venison medallions w̄ fig, rocket, spinach, slivered almond, pickled red onion, kalamata olives, ouzo dressing & pomegranate	
Eggplant Parmigiana G D V VE	29
crumb coated eggplant, rich tomato sauce, plant based mozzarella, grilled courgette, mushroom, pumpkin, spinach & pesto	

SIDES

Fries G D V VE*	11
fennel & sage salt, aioli	
Chef's Veg	9
Smokey Mash G D* V VE*	9
lightly infused w̄ garlic	
Melon Salad G D V VE	9
melon, spinach, fresh coconut, candied pecan, cherry tomato w̄ miso pineapple dressing	

Allergy or dietary restrictions please inform your server (some costs may occur).
Food trace elements may be present in our kitchen.

G - gluten free **D** - dairy free **V** - vegetarian **VE** - vegan ***** - optional

PIZZA

Pizza options: gluten free base +4 vegan cheese +2

Margherita G* D* V VE*	22
mozzarella, basil, parmesan, tomato base	
Spicy Sausage G* D*	27
mozzarella, chorizo, pepperoni, parmesan, tomato base	
Portobello G* D* V VE*	27
mozzarella, button mushroom, portobello mushrooms, truffle oil, rocket, truffle paste	

BURGERS

Fox Burger G* D*	27
house made beef patty (served medium), cheese, bacon, crispy shallots, pickles, mustard aioli, smoked tomato relish & served w̄ fries	
Hare Burger D V VE	27
puy lentil, rolled oats, smoked paprika patty, plant based cheese, vegan mustard aioli, pickled red cabbage, smoked tomato relish & crispy shallots	



Our menu cannot be adapted to certain food preferences.
Items cannot be switched or substituted within and between dishes.
All meals are prepared to order, this takes time and we apologise for any delays.
For parties of 6 or more, one account per table or even splits please.
All credit card and contactless payments will incur a 2% surcharge to cover bank fees, thank you for understanding