

WINE . BEER . COCKTAIL

ON TAP

Reschs Lager	11.0
Stone & Wood Pacific Ale	11.0
Balter XPA	11.0
White Rabbit Dark Ale	11.0
Better Beer Lager	11.0
Little Dragon Ginger Beer	11.0
Byron Bay Alcoholic Lemon Squash	11.0
Great Northern (mid-strength)	10.0

BOTTLES

Peroni	8.0
Corona	10.0
Asahi	10.0
Somersby Pear Cider	10.0
Somersby Apple Cider	10.0
Heineken Zero (alcohol free)	8.0
Coopers Light	7.0

SPARKLING WINE

Até Brut, Regional, VIC	11.0	45.0
Martini Prosecco, DOC, Italy	12.0	55.0
Innocent Bystander Sparkling Moscato, Vic	12.0	55.0
Charles Pelletier Blanc de Blanc, France		55.0



WINE

11.0 16.0 45.0

WHITE WINE

- Até Pinot Grigio, Regional, VIC
- The Pass Sauvignon Blanc, Marlborough, NZ
- Tulloch Verdelho, Hunter Valley, NSW
- Peter Drayton "Falling Leaf" Chardonnay, Hunter Valley, NSW

ROSÉ

- Angove Organic Rosé, Regional, SA

RED WINE

- Angove Organic Shiraz, Regional, SA
- Radio Boka Tempranillo, Spain
- Finca Las Moras Organic Malbec, Argentina
- Paladino Sangiovese, Puglia, Italy
- Cloud St Pinot Noir, Abbotsford, VIC

COCKTAILS

\$22 CLASSICS

- Mojito** White Rum, fresh mint, lime juice, sugar, soda
- Amaretto Sour** Amaretto, fresh lemon juice, bitters, whites
- French Martini** Vodka, Blackberry Liqueur, pineapple juice
- Margarita** Tequila, Triple Sec, lemon juice
- Espresso Martini** Vodka, Kahlua, sugar syrup, espresso
- Chilli watermelon Margarita** Chilli infused Tequila, Triple Sec, Watermelon Liqueur, lime, agave

\$16 SPRITZ

- Aperol Spritz** Prosecco, Aperol, soda
- Watermelon Spritz** Prosecco, Watermelon Liqueur, fresh mint, lime juice, soda
- Limoncello Spritz** Prosecco, Limoncello, raspberry syrup, basil
- Passionfruit Spritz** Prosecco, Passion fruit Liqueur, lime juice, sugar syrup, soda
- Pomegranate Spritz** Prosecco, pomegranate, Aperol, soda, mint

\$22 PARRY ST COLLECTION

- Positano Punch** Coconut Rum, orange juice, lime juice, raspberry syrup & passion fruit
- The Godfather** Blood Orange Gin, Campari, rosso
- Florence Fizz** Vodka, Elderflower Liqueur, lime juice, vanilla syrup, fresh passion fruit
- Milan** Gin, rhubarb, grapefruit, lime juice, ginger syrup
- Sophia Loren** Tequila, lime juice, peach syrup, pomegranate syrup, rosemary
- Romeo & Juliet** Lychee Liqueur, Coconut Rum, ruby red grapefruit, lime juice, lemonade
- Al Pacino** Vodka, Kahlua, caramel, espresso
- Versace** Fireball Cinnamon Whiskey, cloudy apple, lemon juice

GARAGE

PARRY ST



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106 PARRY ST, NEWCASTLE WEST

02 4929 1380

DINNER MONDAY - SUNDAY

STARTERS

Garlic bread with mozzarella V	9.0
Marinated organic olives & smoked almonds GF Vg	9.0
Crumbed mozzarella sticks, tomato jam V	14.5
Bolognese arancini, roast tomato sauce & parmesan	16.5
Meatballs, tomato sugo, parmesan & garlic bread	18.5
Buffalo mozzarella & prosciutto, olive oil, fresh basil & garlic bread	28.5
Tuna carpaccio, olive tapenade, shaved fennel & fried capers, lemon juice & olive oil GF	24.0
Salt & pepper fried calamari, aioli & lemon GF	18.5
King prawn hot pot, chilli, garlic, lemon, mint & garlic bread	24.5

PASTA

GF pasta available to substitute

Lamb pappardelle slow wood fired lamb ragu, fried onion, lemon & parsley crumb & parmesan	30.5
Seafood linguine mussels, prawns, squid & salmon, onion, garlic, basil, white wine, tomato passata & parmesan	30.5
Sweet potato gnocchi pan fried gnocchi, cavolo nero, soft feta, toasted walnut & sage butter V (no GF option)	28.5
Wagyu spaghetti bolognese 6 hour slow cooked wagyu beef bolognese & parmesan	28.5
Chicken rigatoni wood fired chicken, prosciutto, mascarpone, onion, garlic, white wine, pistachio & parmesan	28.5
Vegan fusilli truffled mushroom & walnut ragu wild oregano & cashew parmesan Vg	26.5
Pork tagliatelle Venetian-style pork ragu, apple puree crisp sage & parmesan	30.5
Spaghetti carbonara sauteed onion, garlic, bacon, white wine, egg yolk, cream & parmesan	27.5

WOOD FIRED PIZZA

Our pizza bases are hand-made with Italian Caputo flour, hand stretched & then cooked in our Vessuvio wood-fire oven with a range of fresh ingredients, San Marzano tomato & Fior di Latte mozzarella.

GF pizza base substitute 3.0 Vegan cheese substitute 5.0	
Garlic Fior di Latte, garlic & rosemary oil V	19.5
Margherita San Marzano tomato & Fior di Latte & fresh basil V	26.0
Ham & pineapple shaved leg ham, QLD pineapple, San Marzano tomato & Fior di Latte	28.0
Porchetta thinly sliced roasted rolled pork, yellow tomato passata, smoked mozzarella & caramelised onion	32.0
Salami San Marzano tomato & Fior di Latte, chilli flakes, olives & parsley	27.5
Vegan wood roast eggplant parmigiana, vegan mozzarella, San Marzano tomato, basil & cashew parmesan Vg	27.0
3 meats chorizo, salami, ham, parsley, San Marzano tomato & Fior di Latte	30.0
Pumpkin blue cheese, rocket, walnut, Fior di Latte, apple & vincotto V	27.5
Prosciutto San Marzano tomato, rocket, parmesan & Fior di Latte	28.5
Classic leg ham, artichoke, mushroom, black olive, San Marzano tomato & Fior di Latte	29.5
Prawn cherry tomato, basil, garlic, chilli, rocket & capers	29.5
Mushroom smoked provolone, mixed mushrooms, parmesan, Fior di Latte & truffle oil V	27.5
Chicken red onion, cherry tomato, housemade basil pesto, & Fior di Latte	28.0
Lamb & rosemary sausage smoked mozzarella, potato, & garlic oil	29.5
4 cheese gorgonzola, Fior di Latte, ricotta & parmesan with truffle honey V	28.5

SALAD + SIDES

Rocket salad , apple, parmesan, red wine vinaigrette & smoked almonds GF V	14.5
Salmon salad , wood smoked salmon, organic green lentils, artichoke, olive, green leaves, toasted pumpkin seeds & fried capers with creme fraiche & yoghurt dressing GF	24.5
Chicken parmigiana salad , crumbed chicken, buffalo mozzarella, dried tomato, spinach, tomato vinaigrette & parmesan	24.5
Roman chips , aioli, gremolata & parmesan GF V	12.5

DESSERT

GELATO	1 scoop 5.0 2 scoops 7.0
Hazelnut gelato Strawberry & Cream gelato Pistachio gelato Chocolate gelato Vanilla Bean gelato Lemon Sorbet Passion fruit Sorbet Dulce de Leche gelato V (for Vg GF please ask)	
PROFITEROLES	14.5
custard & chocolate sauce V	
CREPES SUZETTE	14.5
Orange sauce & vanilla bean gelato V	
CHURROS	14.5
fried & tossed with cinnamon sugar, caramel sauce & dulce de leche gelato V	
WILL & CO. COFFEE	
Regular	4.0
Large	4.5
Double Shot Bonsoy Almond milk Oat milk	0.5
Caramel Syrup	1.0
POT OF TEA	
Breakfast Blend English Breakfast Green Sticky Chai	4.0

| V Vegetarian | GF Gluten Free | Vg Vegan

NOTE: This kitchen contains allergens including gluten, nuts, eggs & dairy. While all reasonable effort is taken to accommodate dietary requests, please note we cannot guarantee that a menu item will be allergen free.

SOFT DRINKS

Lemon lime & bitters	5.0
Pepsi	5.0
Pepsi max	5.0
Solo	5.0
Lemonade	5.0
Dry ginger ale	5.0
MODA Sparkling Water, 750ml	5.0

BUNDABERG SODA

Creaming Soda	6.0
Ginger Beer	6.0
Guava	6.0
Passion Fruit	6.0
Pink Grapefruit	6.0
Ginger Beer (diet)	6.0

DAILY SPECIAL

5pm - 6pm

1/2 Price Pizza

\$8 All Tap Beer

\$8 House Wine glass

\$8 House Spirits

KIDS

(for the under 10s)

Fish & chips , with lemon	16.5
Ham & cheese pizza	14.5
Spaghetti & meatballs , with tomato sauce	16.5

1/2 PRICE PIZZA
5.00 - 6.00 DAILY

