

## **~DESSERT AND FORTIFIED WINES~**

	<u>90ml glass</u>	<u>375ml bottle</u>
Hollick 'The Nectar'	\$8	\$28
	<u>60 ml glass</u>	
Galway Pipe Port	\$9	
Mr. Pickwick's "Particular Port"	\$9	
All Saints of Rutherglen <u>Tokay</u> or <u>Muscat</u>	\$6	

## **~HOT DRINKS~**

Coffee by Lonely Goatherd	\$4
Tea – Earl Grey, English Breakfast, Peppermint, Green or Chamomille	\$4
Parkers' Special Hot Chocolate	\$6
Parkers' Hot Buttered Rum	\$12

## **~SPECIALITY COFFEES~**

Irish: Jamesons Irish Whiskey and cream	\$12
Monte Cristo: Grand Marnier, Kahlua and cream	\$12
Spanish: Brandy, Kahlua and cream	\$12
Parkers: Baileys, Frangelico, Kahlua and cream	\$12

**Feel free to create your own specialty coffee**

**Our steaks are yielded from Prime Australian  
pasture - fed beef, cut to our exacting specifications,  
then aged for 28 days at strictly controlled  
temperatures to maximise tenderness and  
enhance flavour.**

**We only use the finest range of meat products available.**



**Parkers Steakhouse has been recognised and certified by the  
Certified Australian Angus Beef Pty Ltd.**

**This enables us to offer you the highest of quality  
Angus Beef in Australia, we hope you try it  
and enjoy it.**

**Parkers Steakhouse has introduced quality controls  
and consistency standards that are at the forefront of the  
industry. We have been diligent in our research and  
development in order to make the Parkers experience a  
unique and most importantly - a memorable one.**