

BREAKFAST AVAILABLE UNTIL 11.00AM ONE MEAL PER PERSON

Picnic Point Big Breakfast

Thick cut bacon, cheese kransky, hash brown, grilled field mushroom and tomato, house baked beans, your choice of fried, poached or scrambled eggs and toasted sour dough 22.0

Smashed avocado, cherry tomatoes, red onion & fresh basil on toasted sour dough, Persian feta, dukkha w/ poached eggs 17.0 V

Tiramisu Brioche French Toast, mascarpone, coffee & walnut ice cream, chocolate ganash \$17.00

Double smoked leg ham & spinach poached eggs on toasted rye w/ Hollandaise sauce 18.0

Banana, strawberry and granola smoothie bowl w/ hemp seed, coconut meat, chia & almond mousse 15.5 V GF

Wild mushroom Benedict, rocket, browned sage butter, poached eggs on toasted rye w/ Beetroot hollandaise 19.0 V

Toasted gourmet fruit and nut loaf served w/ butter 8.25

Create your own breakfast by choosing from our add on selection below

Scrambled, poached or fried eggs on rye bread or sour dough 12.0 V

ADD TO YOUR MEAL

- Bacon 5.0 ■ Field Mushrooms 4.5 *GFV* ■ Smashed Avocado 4.0
- Hash brown 3.5 *V* ■ Cheese Kransky 5.0 ■ Grilled Tomato 3.5
- Smoked Salmon 5.0 *G* ■ Haloumi 5.0 ■ Gluten free bread 1.0

Koala Kids Brekky 9.0

Fried egg, hash brown w/ tomato sauce

OR

Smashed Avocado, poached egg, cherry tomato on sour dough



LUNCH FROM 11.00AM ONE MEAL PER PERSON

Bread Board - Freshly baked ciabatta, today's selection of dips & Bunnyconnellen olives 16.0

Deli Board - Bunnyconnellen marinated olives, prosciutto, salami, spiced pork rillette, ciabatta, house made lavosh & dips 30.0

Classic Caesar salad, shaved spec, shaved grana padana, herb croutons, baby cos, anchovies & boiled egg 22.0
Add Chicken or Smoked Salmon 5.0

Baked Salmon, warm potato salad, heirloom tomato salsa, rocket & French mustard dressing 28.0 GF

Char-grilled haloumi w/ a salad of roasted beetroot, caramelized red onion, asparagus & pomegranate w/red pepper coulis 25.0 GF

Pork tenderloin medallions, warm Asian salad of pak choy, mushroom, baby corn & tamarind w/ hokkien noodles 26.0

Middle Eastern pulled lamb burger, hummus, snow pea tendril salad w/ a mint & mustard dressing 26.0

Chilled prawn salad w/ seared calamari, herb & citrus crème fraiche dressing, shaved fennel & a mango chilli salsa 28.0GF

Beer battered barramundi served w/ chips, mixed salad & tartare sauce 25.0

250g Australian Sirloin, served w/ chips, mixed salad & Bernaise sauce 32.0 GF

INDIVIDUAL PIZZAS-

Vegetarian Pizza— pesto, baby spinach, goats cheese, beetroot puree, char-grilled egg plant & mozzarella 21.0

Pepperoni Pizza – olives, red capsicum & grilled leeks on a Napoli base 26.0

SENIORS SELECTION

A SMALLER PORTION FOR THOSE OVER 60

Beer battered barramundi served w/ chips, salad & tartare sauce 18.0

Pork tenderloin medallions, warm Asian salad of pak choy, mushroom, baby corn & tamarind w/ hokkien noodles 22.0

Chilled prawn salad w/ seared calamari, herb & citrus crème fraiche dressing, shaved fennel & a mango chilli salsa 24.0 GF

SENIORS PIZZAS

Vegetarian Pizza— pesto, baby spinach, goats cheese, beetroot puree, char-grilled egg plant & mozzarella 16.0

Pepperoni Pizza – olives & grilled leeks on a Napoli base 21.0

EXTRAS –AVAILABLE ONLY AS AN ADD ON TO YOUR MEAL

Garden Salad 8.5

Bowl potato wedges or sweet potato wedges 11.7

Bowl of chips 8.5

Sauces – Sour cream & Sweet chilli 2.0

Tomato, BBQ, Aioli, Sweet chilli 1.0

Cheese Board - Chef's selected local Scenic Rim cheese, (goat's cheese, mature cheddar, triple cream brie & blue vein) served w/ ciabatta, GF crackers, fruits & nuts 26.0

Kids Menu (under 12 only) Served with tomato sauce

Chicken Nuggets and chips w/ tomato sauce 10.0

Kid's size fish and chips 9.5

Char grilled beef rib fillet, salad & chunky chips 12.0

Ham, cheese & pineapple pizza 12.0

Kid's milkshake – 4.5 Babycino or Fairy Latte 1.0

SWEET TREATS

Home-made Scones with jam & cream 7.5

Assorted homemade biscuits 3.5

Gourmet cakes & tarts - on display 7.9

Devonshire Tea – 12.0

Cup of tea or cup of coffee served with scones, jam & cream

Picnic Point Café

Open 7 days Breakfast & Lunch

Monday-Friday 8.30am-5.00pm

Saturday & Sunday 8.00am-5.00pm

HOT DRINKS (TAKEAWAY AVAILABLE)

Soy, Almond & Lactose free milk 0.5

Pot of Tea for one 4.5

Pot of Tea for two 8.5

Hot Chocolate/Chai Latte 5.7

Chai Hot Chocolate 6.0

Cappuccino / Flat White 4.5

Long Black/Short Black/Machiato 3.8

Muggachino / Mug of Flat White/Cafe Latte 5.5

Mochachino 5.9

Affagatto 7.00

Babychino/ Fairy latte - *chocolate, strawberry or caramel* 1.0

Vienna Coffee –Black or white-6.2

Hot water/Glass of milk 2.0

Extra shot of coffee 0.6



COLD DRINKS

Large glass of soft drink 5.0 -

Cola, diet cola, squash, lemonade

Milkshakes 6.5 Spiders 6.0

Malt extra 0.5 Extra Cup 2.0

Build your own flavour(max 3 flavours per cup)

Chocolate, Strawberry, Vanilla, Caramel,

Banana, Lime, Blue Heaven, Custard,

Hazelnut

Iced coffee or chocolate w/ ice cream &

whipped cream 6.00

Bundaberg soft drinks- *Creaming Soda,*

Passionfruit, Guava, Blood Orange,

Ginger Beer, Diet Ginger Beer, Lemonade,

Apple Cider 5.0

Crows Nest soft drinks-*Portobello, Double*

Sarsaparilla, Ginger Beer, Cherry Cheer, Cola,

Mandarin, Blue Lemonade 5.0

Kombucha-*Passionfruit, Raspberry lemonade,*

Cherry Plum, Ginger Lemon, Mango 6.0

Iced Tea 5.0

Lemon, lime & bitters 5.0

Coke/Coke Zero 330ml 4.5

Tonic Water/Ginger Ale 4.2

Fresh orange juice 5.0

Bottled juice 4.5

Red Bull 5.0

Still water 600ml 3.5

Sparkling mineral water 4.5

San Pellegrino 500ml 5.0

San Pellegrino 1L 8.5

ALCOHOLIC DRINKS

ON TAP

XXXX Gold, Great Northern Super Crisp

Pot 5.0, Schooner 7.5, Pint 9.9

Great Northern -Full Strength

Pot 5.5, Schooner 8.2, Pint 10.9

Fat Yak, James Squire 150 Lashes, Stone & Wood

Pot 6.0, Schooner 8.9, Pint 11.9

BOTTLED

XXXX Gold / Cascade Light /Hahn Prem Light/Great Northern

Zero Alcohol 7.0

James Boags Premium Light 7.5 Tooheys Old or Extra Dry 8.0

Crown Lager / Pure Blonde/Great Northern/Wild Yak/James

Boag Premium/Little Creatures Pale Ale or Rogers Amber Ale 9.0

Corona / Guinness / Asahi 9.5

Stone & Wood Pacific Ale 10.0

West Coast Cooler/Strongbow/Crushed Apple cider 9.0

Vodka Cruiser/Ruski 10.0

Why not try a can of a local lager? Toowoomba lager 9.0

WHITE WINE

	per glass	Bottle
Zilzie BTW Chardonnay Vic	9.0	34.0
Villa Maria Sauvignon Blanc Marlborough	9.5	38.5
Symphony Hill Reserve Sauvignon Blanc	9.5	38.5
The Accomplice Moscato (low alcohol/sweet) NSW	9.0	34.0
Tim Adams Clare Valley Pinot Gris	9.5	38.0
Forester Rose` Margaret River WA	10.2	41.0

RED WINE

SPARKLING

Please see our wine menu for further selections