BREAKFAST AVAILABLE UNTIL 1 1.00AM

ONE MEAL PER PERSON

IF SEATED IN OUR AL FRESCO AREA PLEASE ORDER AT THE COUNTER

Picnic Point Big Breakfast

Thick cut bacon, cheese kransky, hash brown, grilled field mushroom, tomato, house baked beans with 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

Belgian waffles with mixed berry compote, macadamia nuts & vanilla ice-cream 15.50

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

Oat & chia porridge with warm apple & strawberry compote, hemp seed & passionfruit labne 15.5 (Vegan available)

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

Bacon, Fried egg, hash brown w/ tomato sauce

Smashed Avocado, poached egg, cherry tomato on sour dough



LUNCH FROM 11.00AM

ONE MEAL PER PERSON

IF SEATED IN OUR AL FRESCO AREA PLEASE ORDER
AT THE COUNTER

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

Soup of the day served w/ crusty bread 16.0

Gourmet house pie w/ creamy mashed potatoes, chef's accompanying garnish 24.5

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

Chicken Caesar burger, bacon, Red Leister cheese, cos lettuce & Caesar dressing on a milk bun served w/chips 26.0

Slow cooked pork belly, hokkien noodles, Asian greens & toasted nori w/ Miso dressing 26.0

Smoked Salmon pappardelle, white wine cream, baby capers, dill, rocket & shaved parmesan 28.0

Beer Battered Barramundi served w/ chips, mixed salad & tartare sauce 25.0

250g Australian Sirloin served w/ chips, mixed salad & red wine jus 34.0 GF

INDIVIDUAL PIZZAS

Vegetarian Pizza— bocconcini, mozzarella, sliced heirloom tomatoes & fresh basil 21.0

Pancetta & Pumpkin Pizza – Honey roasted pumpkin, smoked pancetta, caramelized onion & garlic base, herb drizzle 26.0

G — Gluten Free V — Vegetarian. All prices inclusive of GST. 3% surcharge applies for Amex and Diners payments.

SENIORS SELECTION

A SMALLER PORTION FOR THOSE OVER 60

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

Gourmet house pie w/ creamy mashed potatoes, chef's accompanying garnish 22.0

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

SENIORS PIZZAS

Vegetarian Pizza— bocconcini, mozzarella, sliced heirloom tomatoes & fresh basil 16.0

Pancetta & Pumpkin Pizza – Honey roasted pumpkin, smoked pancetta, caramelized onion & garlic base, herb drizzle 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 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 Tenders and chips w/ tomato sauce 10.0

Kid's size fish and chips 9.5

Char grilled beef Rib Fillet, salad & 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

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 <i>Vic</i>	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

Zilzie BTW Cab/Merlot Vic	9.0	34.0			
Forester Cab Merlot Margaret River WA	10.2	41.0			
Symphony Hill Shiraz QLD	9.5	38.5			
Dutschke 80 Block Merlot Barossa Valley SA	9.5	38.5			
Starborough Pinot Noir NZ	12.0	52.0			
Mt Monster Cabernet SA	10.2	41.0			
De Bortoli Deen Vat 1 Duriff	9.0	34.0			
Chaffey Bros Battle for Barossa La Resistance					
Grenache/shiraz/ mourvedre 9.5		38.0			

SPARKLING

Tatachilla Sparkling	9.0	34.0
Symphony Hill(Angel Wings) Prosecco	10.5	40.0
King Valley Prosecco (200ml bottle)		11.0
Emeri Pink Moscato (200ml bottle)		11.0
Hoggies Chardonnay Pinot Sparkling (200ml bottle)		11.0

Please see our wine menu for further selections

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/Machiatto 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

Picnic Point Café

Open 7 days Breakfast & Lunch

Monday-Friday 8.30am-5.00pm Saturday & Sunday 8.00am-5.00pm Public Holidays 8.30am-5.00pm