

BREAKFAST AVAILABLE UNTIL 11.00AM

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

Spelt pancakes, blueberry & vanilla compote, candied macadamia nuts served w/ macadamia ice cream 16.0

Double smoked ham hock, sauerkraut, poached eggs on toasted rye w/ Benedict sauce 20.0

Oat & chia porridge with warm apple & rhubarb compote, hemp seed & blood orange labne 15.5 (Vegan available)

Wild mushroom Benedict, rocket, browned sage butter, poached eggs on toasted rye w/ 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

OR

Smashed Avocado, poached egg, cherry tomato on sour dough



LUNCH FROM 11.00AM

ONE MEAL PER PERSON

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

Deli Board - Marinated olives, prosciutto, salami, spiced pork rillette, ciabatta, pickled vegetables, house made lavosh & dips 30.0

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

Soup of the day served w/ crusty bread 16.0

Italian pork sausage, mixed bean cassoulet, baby broccoli, crusty bread 22.5

Garlic, chilli & snow pea pappardelle, white wine cream & shaved parmesan 23.0 **Add on Prawns** \$5.0

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

Slow cooked pork belly, Bau bun, Asian salad & coriander w/ Miso dressing served w/ sweet potato wedges 26.0

Bush spiced Kangaroo loin, roast sweet potato, braised red cabbage, pomegranate, red wine jus 28.0G

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— mushroom, leek, brie & spinach pizza on a white wine, garlic & mascarpone base 21.0

Lamb Pizza — Middle Eastern lamb w/ fire roasted capsicum topped w/ haloumi & minted yoghurt 26.0

G – Low Gluten 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

Italian pork sausage, mixed bean cassoulet, baby broccoli, crusty bread 20.0

SENIORS PIZZAS

Vegetarian Pizza— mushroom, leek, brie & spinach pizza on a white wine, garlic & mascarpone base 16.0

Lamb Pizza — Middle Eastern lamb w/ fire roasted capsicum topped w/ haloumi & minted yoghurt 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

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 & 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

Fresh orange juice 5.0

Bottled juice *Orange, Tomato, Apple, Pineapple* 4.5

Iced Tea *Peach, Lemon* 5.0

Lemon, lime & bitters 5.0

Red Bull 5.0

Coke/Coke Zero 330ml 4.5

Tonic Water/Ginger Ale 4.2

Still water 600ml 3.5

Sparkling mineral water 4.5

San Pellegrino 500ml 5.0

San Pellegrino 1L 8.5

Iced coffee or chocolate w/ ice cream & whipped cream 6.50

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)

Chocolate, Strawberry, Vanilla, Caramel, Banana, Lime, Blue Heaven, Custard, Hazelnut

Bundaberg soft drinks- *Creaming Soda, Passionfruit, Guava, Blood Orange, Ginger Beer, Diet Ginger Beer, Lemonade, Apple Cider* 5.0

Crows Nest soft drinks-*Portobello, Cola, Double Sarsaparilla, Ginger Beer, Mandarin, Cherry Cheer, Blue Lemonade* 5.0

Kombucha-*Passionfruit, Raspberry lemonade, Cherry Plum, Ginger Lemon, Mango* 6.0

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

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 /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/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 <i>Marlborough</i>	9.5	38.5
Symphony Hill Reserve Sauvignon Blanc	9.5	38.5
The Accomplice Moscato (<i>low alcohol/sweet</i>) <i>NSW</i>	9.0	34.0
Tim Adams Clare Valley Pinot Gris	9.5	38.0
Forester Rose` <i>Margaret River WA</i>	10.2	41.0

RED WINE

Zilzie BTW Cab/Merlot <i>Vic</i>	9.0	34.0
Forester Cab Merlot <i>Margaret River WA</i>	10.2	41.0
Symphony Hill Shiraz <i>QLD</i>	9.5	38.5
Dutschke 80 Block Merlot <i>Barossa Valley SA</i>	9.5	38.5
Starborough Pinot Noir <i>NZ</i>	12.0	52.0
Mt Monster Cabernet <i>SA</i>	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

Picnic Point Café

Open 7 days Breakfast & Lunch

Monday-Friday

8.30am-5.00pm

Saturday & Sunday

8.00am-5.00pm

