

## BREAKFAST

AVAILABLE UNTIL 11.00AM

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

### Picnic Point Big Breakfast

Thick cut bacon, cheese kransky, hash brown, portobello mushroom, roasted tomato, house baked beans, your choice of fried, poached, or scrambled eggs & toasted sour dough 27.0

Smashed avocado, tomatoes, red onion & fresh basil on toasted sour dough, Persian feta, house-made dukkha w/poached eggs 23.0 (GF option available)

Sour cream waffle w/ local blueberry rosewater compote, vanilla ice cream & apple pearls 18.0 GF

Local mixed mushroom Benedict, rocket, browned sage butter, poached eggs on toasted rye w/ hollandaise 22.0 V

Ham hock benedict w/ sautéed sugar loaf cabbage, poached eggs & mustard hollandaise 25.0

Chia, banana & mango smoothie bowl w/ coconut ice-cream, fresh fruit, sweet dukkah 18.0 V GF

Eggs on toast: Scrambled, poached, or fried eggs on rye bread or sour dough 15.0 V

Toasted gourmet fruit & nut loaf served w/butter 9.0

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

### ADD TO YOUR MEAL

- Bacon 6.0 ■ Field Mushrooms 5 GFV ■ Smashed Avocado 5.0
- Hash brown 4.0 V ■ Cheese Kransky 7.0 ■ Grilled Tomato 3.0
- Gluten free bread 2.0

**Koala Kids Brekky (under 10 only) 13.0**

Bacon, Fried egg, bacon, hash brown w/ tomato sauce

OR

Smashed Avocado, poached egg, cherry tomato on sour dough



## LUNCH FROM 11.30AM

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Bread Board –Selection of dips, dukkah, olive oil, grissini & crusty bread 21.0

Deli Board –A selection of cured vegetables, salami, prosciutto, local ham, dips, & crusty bread 33.0 Addon: \$6.5 per cheese

Korean fried chicken breast, green papaya salad topped w/ crispy noodles & garlic honey soy 28.0

Beer battered barramundi served w/ chips, mixed salad & tartare sauce 30.0

Twice cooked pork belly, roasted sweet potato, Kalamata olives, spinach & sun-dried tomato w/ Ras El Hanout dressing 29.0

300g Black Angus Sirloin served w/ steak fries, garden salad & rosemary red wine jus 42.0

Char grilled beef burger, lettuce, sautéed onion, bacon & béarnaise sauce served w/chips 28.0

Pepper roasted duck, rocket, roasted pumpkin, pine nuts & quinoa w/ orange balsamic dressing 30.0

Fried soft shell crab w/ fennel lime & chili slaw w/ coconut aioli 32.0

Garlic prawn pappardelle in a white wine roasted garlic cream sauce w/wilted spinach & toasted pine nuts 28.0

Halloumi & roast beetroot salad, rocket, asparagus & pomegranate molasses dressing 26.0

Open BLAT on Turkish: Bacon, rocket, avocado, tomato w/ aioli & chips 27.0 Add fried chicken 6.0

### INDIVIDUAL PIZZAS

**Moroccan Mushroom Pizza:** chargrilled oyster mushrooms, sweet potato, baby spinach, red onion, semi dried tomato & mozzarella on a tomato base 28.0

**Calabrese Salami Pizza:** red onion, semi dried tomatoes, kalamata olives, feta cheese, mozzarella & fresh mixed herbs on a tomato base 28.0

## SENIORS SELECTION

A SMALLER PORTION FOR THOSE OVER 60

Twice cooked pork belly, roasted sweet potato, olive, spinach & sun-dried tomato w/ Ras El Hanout dressing 26.0 GF on request

Fried soft shell crab w/ fennel lime & chili slaw w/ coconut aioli 26.0

Beer battered barramundi served w/ chips, salad & tartare sauce 24.0

### EXTRAS –AVAILABLE ONLY AS AN ADD ON TO YOUR MEAL

Garden Salad 8.5

Bowl potato wedges 11.7

Bowl of chips 8.5

Sauces – Tomato, BBQ, Aioli, Sweet chilli 1.5

Sour cream & sweet chilli, House made relish, Hollandaise 2.5

### Kids Menu (under 10 only) 13.0

Chicken Nuggets and chips w/tomato sauce

Kid's fish and chips w/ tomato sauce

Ham, cheese & pineapple pizza

Kid's milkshake 7.0

Babycino or Fairy Latte 2.5

### SWEET TREATS

Home-made Scones with jam & cream 9.5

Assorted homemade biscuits 4.5

Gourmet cakes & tarts - on display 10.0

**Devonshire Tea 14.5**

Pot of tea for one or cup of coffee served with scones, strawberry or rhubarb jam & cream

**Bubble Sundae 8.0** choose one syrup flavor & one bubble ball

**Syrups:** Lychee, Mango, Passionfruit, Peach, Strawberry  
**Bubble Balls:** Blueberry, Green Apple, Lychee, Mango, Peach, Passionfruit, Strawberry



## HOT DRINKS

Pot of Tea for One 5.0

Pot of Tea for Two 9.0

*English Breakfast, Earl Grey, Bushells, Camomile, Green, Peppermint, Chai, Lemon*

### Small:

Cappuccino / Flat White/Latte 5.2

Hot Chocolate/Chai Latte/Mochaccino/ Chai Hot Chocolate 5.5

### Large:

Muggaccino /Flat White/Cafe Latte 6.2

Hot Chocolate/Chai Latte/Mochaccino/ Chai Hot Chocolate 6.5

Long Black/Short Black/Macciatto 4.3

Vienna Coffee –Black or white-7.0

Babychino/ Fairy latte-*chocolate, strawberry or caramel* 2.5

Affagatto 8.5

Extra shot of coffee 1.0

Oat, Soy, Almond & Lactose free milk 0.5

Hot water/Glass of milk 3.5

## COLD DRINKS

Postmix soft drink (550ml glass) 5.5

*Cola, diet cola, squash, lemonade, ginger beer*

Milkshakes 9.0 Spiders 6.5 Malt extra 1.0

Extra Cup 2.0

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

Iced coffee, Iced chocolate or Iced Mocha w/ice cream & whipped cream 8.5

Lemon, lime & bitters 5.8

Coke/Coke Zero Can 6.0

**Bundaberg soft drinks-***Creaming Soda, Passionfruit, Guava, Blood Orange, Ginger Beer, Diet Ginger Beer, Lemonade, Apple Cider* 5.8

**Crows Nest soft drinks-***Creaming Soda, Ginger Beer*

*Double Sarsaparilla, , Cherry Cheer, Cola, Blue Lemonade, Portobello* 5.8

**Kombucha-***Passionfruit, Ginger* 7.0

Iced Tea *Lemon, Peach* 5.8

Red Bull 5.5

Fresh orange juice 5.5

Bottled juice *Orange, Apple, Tomato, Pineapple* 5.0

Still water 600ml 3.5

Nu Sparkling mineral water 4.5

San Pellegrino 500ml 7.0

San Pellegrino 1L 10.0

## ALCOHOLIC DRINKS

### ON TAP

**XXXX Gold, Great Northern Super Crisp**

Pot 6.0, Schooner 8.0, Pint 11.0

**Great Northern Full Strength** Pot 6.5, Schooner 8.5, Pint 11.5

**James Squire 150 Lashes, Stone & Wood, Little Creatures**

**Pacific Ale** Pot 7.5, Schooner 10.0, Pint 12.0

### BOTTLED

XXXX Gold /Hahn Prem Light/Great Northern Zero Alcohol,  
Great Northern Super Crisp, Tooheys Old 8.0

Crown Lager / Pure Blonde/Great Northern/Fat Yak/James Boag  
Premium/Rogers Amber Ale 9.5

Corona / Guinness / Asahi/Carlsberg Pilsner 10.0

Stone & Wood Pacific Ale/James Squire 150 Lashes 11.0

Strongbow/Crushed Apple Cider 10.0

Vodka Cruiser/Ruski/Alcoholic Ginger Beer 11.0

### WHITE WINE

	per glass	Bottle
Sea Urchin Chardonnay <i>Margaret River WA</i>	11.0	49.5
Villa Maria Sauvignon Blanc <i>Marlborough NZ</i>	11.0	49.5
The Accomplice Moscato ( <i>low alcohol/sweet</i> ) <i>NSW</i>	9.0	40.5
Wicks Estate Pinot Gris <i>Adelaide Hills SA</i>	11.0	49.5
Forrester Rose` <i>Margaret River WA</i>	10.5	47.5

### RED WINE

Zilzie BTW Cab/Merlot <i>Vic</i>	9.0	40.5
Forrester Cab Sauv <i>Margaret River WA</i>	10.5	47.5
The Gaffer Shiraz <i>McLaren Vale SA</i>	11.0	49.5
Castelli Estate Pinot Noir <i>Denmark Region WA</i>	11.0	49.5
De Bortoli 8 Legged Red Shiraz/ <i>Duriff Rutherglen VIC</i>	10.0	45.0
De Bortoli Tempranillo <i>Heathcote VIC</i>	10.0	45.0

### SPARKLING

Tatachilla Sparkling	9.0	40.5
Symphony Hill(Angel Wings) Prosecco	11.0	49.5
King Valley Prosecco (200ml bottle)		12.0
Emeri Pink Moscato (200ml bottle)		12.0
Hoggies Chardonnay Pinot Noir (200ml bottle)		12.0

# Picnic Point Café

07 4631 5100

Open for Breakfast & Lunch



## Celebrate Christmas At Picnic Point

Enjoy our Deluxe Christmas Day  
Buffet Menu

The café will be closed but we are  
doing our traditional Christmas  
Day buffet in the function centre.

Bookings are essential.

Please ask one of our friendly staff  
for details.