



PARKSTONE

BREAKFAST

FRUIT TOAST	7.0
EGGS ON TOAST	9.9
<p>Poached, fried or scrambled on multigrain toast</p> <p>+ Apple cider hollandaise, egg, gluten free bread 2.0 ea</p> <p>+ Roasted tomatoes, whipped feta 3.0 ea</p> <p>+ Miso mushrooms, halloumi, seasonal greens, hashbrown 4.0 ea</p> <p>+ Bacon, smoked salmon, avocado 5.0 ea</p>	
BACON AND EGG ROLL	13.5
Two fried eggs, crispy bacon, smoked tomato relish in a focaccia roll (GR)	
BREAKFAST BOWL	15.5
House made granola, passionfruit panna cotta, coconut chia pudding, tropical fruits and mango purée (VG) (GF)	
COCONUT, ALMOND AND TURMERIC PORRIDGE	15.5
Poached rhubarb, raspberry compote, almonds and palm sugar caramel (VG) (GF)	
SMASHED AVO	16.9
Heirloom tomatoes, mixed seeds, whipped feta & fried basil (V) (VR) (GR)	
+ Two poached eggs 4.0	
CHILLI SCRAMBLE EGGS	18.0
scramble eggs, bacon, spring onion, parsley, parmesan on multi grain toast (GR)	
SUPERCALIFRAGILISTICEXPIALIDOCIOUS	18.9
Seasonal greens, avocado, roasted sweet potato, quinoa, mixed seeds, poached egg, feta labneh with spicy sesame butter sauce (V) (VR) (GF)	
PARKSTONE PANCAKES	18.9
Carrot cake pancakes, seasonal fruits, coconut ice cream & walnut maple (VG)	
WAFFLED BENEDICT	19.9
Poached eggs on waffled hash brown, maple glazed bacon & apple cider hollandaise	
CHICKEN CHILLAQUILES	19.9
Spicy green salsa, shredded chicken, smoked cheddar, crispy corn tortillas, charred corn, coriander, ricotta salata, radish & fried egg (GF)	

10% SURCHARGE ON PUBLIC HOLIDAYS

TRADING HOURS: 8AM TILL 2PM ON PUBLIC HOLIDAYS

LUNCH

CAULIFLOWER SALAD	16.9
Roasted cauliflower, carrots, spiced freekeh, frisse lettuce, sorrel, toasted almonds, sweet potato and harissa hummus (VG)	
+ Halloumi 4.0	
+ Chicken 5.0	
LAMB SAUSAGE RAGU RIGATONI	19.0
Parmesan cheese and sorrel leaves.	
PANKO CRUMBED PORK BURGER	19.0
Kohlrabi slaw, kimchi, pork crackling, spring onion, coriander & gochujang mayo with chips	
CHEESEBURGER	19.0
Beef patty, applewood smoked cheddar, lettuce, tomato, red onion, pickle, bacon jam, Parkstone sauce with chips	
SOUP SPECIAL	13.0
Soup of the day with toast	
THICK CUT CHIPS (VG)	7.0
POLENTA BITES	9.0
served with black garlic aioli (V)	
MINI MENU (UNDER 12)	
MINI EGGS ON TOAST (V) (GR)	5.5
KIDS PASTA	9.0
Napoli sauce and parmesan cheese (V) (VR)	
BUTTERMILK PANCAKE	9.0
with vanilla ice cream, maple syrup (V)	
BATTERED CHICKEN and chips	9.0
CHEESEBURGER and chips	11.0

DRINKS

COFFEE	4
House	0.5
Strong/Soy/Almond/Lactose free	4.5
Hot chocolate, Mocha	5
Chai Latte (organic prana chai)	5
Cold drip (single origin)	4
TEA	4
English Breakfast, Earl grey, Lemongrass & Ginger, Peppermint, Honeydew Green, Chamomile	
SOFT DRINKS	4
Coke, Diet Coke, Natural Mineral Water, Rossa	
JUICE - FRESHLY SQUEEZED	7
Orange, Apple, Carrot, Celery, Ginger OR Combo	
ICE COFFEE	7
Two shots of coffee, milk, ice cream, sugar syrup	
MILK SHAKES	6
Chocolate, Vanilla, Strawberry, Caramel	

SMOOTHIES	9
GREEN GODDESS	
Matcha, spinach, avocado, green apple, pineapple, honey, coconut water	
BANANA BERRY	
Banana, acai, mixed berries, coconut water	
MONKEY MANIA	
Banana, raspberry, peanut butter, almond milk	
THERMOGENIC SMOOTHIE	
Mango, banana, orange juice, cardamom, cinnamon, turmeric & coconut water	

BOOZE

Bottega Prosecco DOC	10/44
Fantini Pinot Grigio	9/39
Rustic Bay Pinot Noir	10/44
Peroni Rossa	9
Hills Apple Cider	9
Aperol Spritz	12
Bloody Mary	12
Mimosa	12
Brunswick Bitter	10

NO MENU CHANGES DURING BUSY PERIODS

DIETARY REQUIREMENTS

Please note that our kitchen contains dairy, nuts, soy, wheat (gluten) and fish, hence we cannot guarantee an allergy free kitchen. Please discuss with our wait staff if you have any dietary requirements.

All meats are certified Halal. (excluding bacon)

- (V)** Vegetarian
- (VG)** Vegan
- (VR)** Vegan on request
- (GF)** Gluten free ingredients
- (GR)** Gluten free ingredients on request