

Food Menu

Breakfast Served all day

Vegan bowl (vg, df, gf) **22**

Quinoa, spiced zucchini, avocado, green tahini dressing, chickpeas salsa, beetroot hummus, pepita granola

Eggs & toast (gfo, dfo) **18**

Two eggs (poached or fried), sourdough **GF toast +4**
toast, butter, mixed leaf salad

Zucchini and corn fritters (vg, gf, df) **21**

Smashed avo, tomato chutney, dukkha, herb and tomato salad

Smoked salmon wrap (dfo) **24**

Smoked salmon, peperonata, chive crème fraiche, fried egg, rocket

Brekkie burger **22**

Fried egg, bacon, Swiss cheese, **GF bun +4**
tomato chutney, hash brown

ADD-ONS

Sourdough (2) with butter | 2 poached eggs **6**

2 hash browns | Avocado

Grilled haloumi | Smoked salmon | Grilled chorizo **10**

Lunch Served from 11.30am to 3pm

SALADS

Vegan bowl (vg, df, gf) **22**

Quinoa, spiced zucchini, avocado, green tahini dressing, chickpeas salsa, beetroot hummus, pepita granola

Roasted pumpkin (v, vgo, gf, dfo) **22**

Brown rice, broccoli, baby spinach, edamame, feta, miso pepitas, wasabi dressing

HOT FOOD

Cauliflower, chickpea & lime wrap (vg, df, gfo) **19**

Coconut dressing, pomegranate, mint, rocket

Fish & chips (gf, dfo) **32**

Crisp battered catch of the day, chips, tartare sauce, lemon

Crispy chicken burger **30**

Fried chicken, milk bun, classic slaw, **GF bun +4**
spicy mayo, chips

Cheese burger **28**

Beef brisket patty, milk bun, Swiss cheese, **GF bun +4**
pickle, spiced mayo, onion jam, chips

ADD-ONS **10**

Grilled haloumi | Smoked salmon | Grilled chorizo

Sides **12**

Hot chips, spicy mayo (v, df)

Leaf salad, cucumber, cherry tomato, mustard vinaigrette (vg, df, gf)

Youngsters

UP TO 12 YEARS OLD

BREAKFAST

Granola, coconut yoghurt, seasonal fruit, and berries (gf, df, vg) **12**

Avocado and bacon on soy linseed toast (df, gfo) **16**

LUNCH

Fettuccine (gf, v, vg, df) **14**

Napoli sauce, gluten free pasta, basil

Fish & chips (gf, df) **18**

Crisp gluten free coated Ling, fries and lemon aioli

Chicken strips (gf, df) **16**

Crisp gluten free coated chicken, fries and tomato sauce



v - vegetarian, vg - vegan, vgo - vegan option, gf - gluten free, gfo - gluten free option, df - dairy free, dfo - dairy free option
1.8% surcharge including GST for all card types (EFTPOS, debit, and Amex). Sunday surcharge 10%. Public holiday surcharge 15%.

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Drinks Menu

Coffee & Tea

Coffee

Black 5

White 6

Iced coffee | Iced chocolate 7

Chai latte | Matcha latte 7

Hot chocolate 6

+ Large | Alternative milk +1

Tea selection 6

English Breakfast | Sencha Green | Earl Grey
Masala Chai | Lemongrass & Ginger

Cold Pressed Juice

All juices 9

Morning Fix

100% orange

Green Fix

Green apple, kale, spinach, celery,
cucumber, parsley

Antioxidant Fix

Mandarin, watermelon, pomegranate,
grapefruit, berries

Smoothies & Shakes

Green 13

Spinach, banana, mango, pineapple, chia, flax, soy, matcha

Tropo 13

Mango, pineapple, passionfruit, banana, almond, coconut

Berry 13

Blueberry, banana, strawberry, blackberry, raspberry,
medjool date, oat

Thickshakes 11

Vanilla malt | Chocolate sea salt | Strawberry cinnamon

Soft Drinks

Available at the counter

Beer & Cider

James Boags 'Premium' light, TAS 10

Travla low carb mid strength lager, VIC 11

Hawke's lager, NSW 12

Young Henrys 'Newtown' pale ale, NSW 12



Queens Park
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