

All Day Menu

Queens Banana Loaf v 14
Cultured butter, whipped honey

Fruit Toast v, DFO 14
Mascarpone, raspberry preserves, seasonal fruit

Avocado Toast VG, GFO 22
Sonoma sourdough, avocado, soft herbs,
spiced pinenut crumble

Bacon, Egg & Cheese Roll GFO 16
Maple bacon, fried egg, aged cheddar,
chili jam, potato bun

Ham, Tomato & Cheese Croissant 14

Eggs Your Way GFO, DFO 22
Sonoma sourdough, cultured butter, chili jam
poached eggs, fried eggs, soft scramble, or chili scramble
ADD Pastrami \$10 | Maple Bacon \$8 | Avocado \$7 | Chorizo \$8

Nourish Bowl VG, GF 24
Roast pumpkin, beetroot, brown rice, avocado,
soft herbs, green goddess dressing

Fish & Chips (i), GFO 29
beer battered fish, caper dill slaw, hot chips,
malt vinegar mayo

Cheeseburger GFO 26
brisket patty, swiss cheese, tomato & purslane relish,
malt vinegar mayo, milk bun, hot chips

Hot Chips GF 14
Malt vinegar aioli

TOASTIES

MAKE IT GLUTEN FREE +4

Pastrami & Cheese GFO 18
House made pastrami, Swiss cheese, pickles,
Russian dressing

Ham & Cheese GFO 18
Smoked leg ham, aged cheddar

"Monte Cristo" GFO 18
Roasted turkey, smoked leg ham, Swiss cheese,
raspberry jam

ADD Avocado \$6 | Tomato \$7 | Bacon \$10 | Feta \$10

PIES & SAUSAGE ROLLS

House Made Sausage Roll 16
Pork, fennel, saltbush, bush tomato relish

Angus Beef Pie 15
Served with bush tomato relish

Cauliflower, Cheese & Leek Pie v 15
Served with bush tomato relish

Kids

ALLERGEN FREE

BREAKFAST

Granola VG, GF 12
coconut yoghurt, seasonal fruit, and berries

Avocado & Bacon DF, GFO 16
on soy linseed toast

Scrambled Eggs & Sourdough DFO, GFO 16
scrambled eggs, Sonoma sourdough, cultured butter

Buttermilk Pancakes (2) v 14
maple syrup, cultured butter

LUNCH

Spaghetti VG, GF 14
Napoli sauce, gluten free pasta, basil

Fish & Chips (i), DF, GF 18
Crisp gluten free coated ling, fries and lemon aioli

Cheeseburger GFO, DFO 16
single patty, american cheese, tomato sauce, hot chips

Chicken Nuggets DF 16
tempura batter, hot chips, seasonal vegetable,
tomato sauce



v - vegetarian, VG - vegan, GF - gluten free, DF - dairy free, NF - nut free, o - option available | Seafood Origin Key: (i) - Imported
Food is prepared in a kitchen that also handles other allergens.

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Drinks Menu

Coffee & Tea

Espresso Piccolo Macchiato	5.5
Long Black Latte Flat White Cappuccino	6
Iced Coffee or Chocolate.....	8
Chai Latte Matcha Latte	7
Hot Chocolate	6

+ Large | Alternative milk +1

Tea selection..... 6.5

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

Soft Drinks

Available at the counter

Smoothies & Shakes

Green..... 13.5

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

Tropo 13.5

Mango, pineapple, passionfruit, banana, almond, coconut flakes

Berry..... 13.5

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

Thickshakes 12

Vanilla malt | Chocolate sea salt | Strawberry cinnamon



Queens Park
Kitchen

Sunday surcharge 10%. Public holiday surcharge 15%.

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