park kitchen day menu 19 April 2018

breakfast u	ntil 3:00pm	lunch	11:30 - 3:00pn
croissant w/ condiments v 7 w/ ham, cheese, tomato	10	flatbread for two,	
grilled banana loaf, berry poached apple, vanilla ricotta <i>v</i>	11	w/ hummus $v d (g^*)$ 7 w/ taramasalata d	9 w/ both <i>d</i> 11
poached fruit, home-made granola & zany zeus greek yoghurt <i>v</i>	13	soup of the day, w/ bread & butter, or add 6 for a grilled ch	eese sandwich 1:
		risotto of the day (small / large)	14 / 2
eggs any style on toast $(g^*) v$	10	caprese salad, tomato, mozzarella, basil salad w/ cros	tini <i>v (g*)</i> 1
add side dishes to create your own breakfast		caesar salad, soft poached egg, bacon, anchovies add	4 for chicken 1
breakfast sides		quinoa salad, fresh pear, date, blue cheese, red & gree	en oak <i>v g (d*)</i> 1
toast slice / free range egg / hollandaise	3	pot pie of the day, green leaf salad	2
pk hash / portobello mushrooms / roasted tomato	5	tempura battered fish & hand cut chips w/ tartare sauce 2.	
scrambled eggs / spinach / zany zeus halloumi	6	grilled cheese sandwich, fries $v(g^*)$ add 4 for ham, add 3 for kimchi	
bacon / black pudding / free range pork sausages	6	burgers, add 3 for an egg, add 3 for bacon	
salmon gravlax / ham off the bone	7	pk cheese burger w/ beetroot relish, dashi mayo,	fries (g*) (d*) 2
		spicy kumara bean burger w/ tomato relish, chipo	otle mayo, fries <i>v (d*)</i> 2
pk hash with poached egg & hollandaise		grilled flatbread, served with fries, folded & filled with	1
w/ spinach & mushroom v	15	beetroot romesco, halloumi, rocket, dukkah & bal	samic v 2
w/ bacon	16	chicken, white bean puree, mesclun, tomato & spring onion d	
w/ salmon gravlax	17	margherita pizza, tomato, mozzarella, basil (g^*) V	
buttermilk pancakes		spicy sausage pizza, pepperoni, parmesan (g*)	2
w/ fruit compote v	16	portobello pizza, button mushroom, truffle oil (g^*) v 2	
w/ bacon & banana	18		
pyttipanna (swedish bubble & squeak), potato, chorizo, chicken sausage	e		
& bacon with beetroot relish & a fried egg g d	20	sides	
pk full breakfast: eggs, bacon, pk hash, roasted tomato, black puddir	ng <i>(g*)</i> 22	truffle hand-cut fries, aioli g d v	,
pk full veg breakfast: eggs, portobello mushroom, zany zeus halloun		peanut slaw, panzanella dressing, sesame, peanuts, o	regano <i>g d v</i>
pk hash, roasted tomato (g^*) v	21	iceberg, radish, ranch dressing, parmesan <i>g v</i>	. 20 m i o
		salad leaves, vinaigrette <i>g d v</i>	
		Salad leaves, Thialgrette g u v	^

dessert

mille feuille, classic french pastry with raspberries, layers of thin			
puff pastry and cream filling			
tiramisu, ladyfingers dipped in coffee, layered with a whipped mixture			
of eggs sugar & mas2carpone cheese, flavoured with cocoa	14		
dessert of the day, ask your server for today's selection			
trio of icecream, ask your server for details			
single scoop			
cheese			
whitestone kikorangi, fresh pear, mash tun cracker, fruit bread,			
molesworth honey comb (new zealand)	14		
brie de maux, strawberries with balsamic & cracked pepper,			
fruit bread, roman wafer (france)			
singleton oak smoked cheddar, spiced walnuts,			
fruit bread, water cracker (england)	12		
all three for	21		

afogato

afogato		7
with liqueur		14
bailys, disaronno ameretto, drambuie, am	naro montenegro, grand mar	nier

weekend brunch cocktail specials

mimosa - prosecco, triple sec, fresh orange juice \$10

virgin mary - pk's spicy tomato juice, celery, olives, lemon \$6 bloody mary, add vodka +\$4 red snapper, add gin +\$4 bloody maria, add tequila +\$4

\$10 weekday breakfast special*

eggs on toast
with a regular coffee or tea
(add any 1/2 side for \$2)
* offer available 8-11am