

HOT DRINKS

Espresso	4.5	Extra shot	1.0
Long black	4.5	Takeaway cup	0.3
Americano	4.5	Decaf	0.5
Macchiato	5.0	Plant milk	0.7
Vienna	5.0	oat, soy, coconut, almond	
Piccolo	5.0	Flavour syrup	0.5
Flat white	5.5	vanilla, caramel, hazelnut	
Cappuccino	5.5	Milk/cream on side	0.5
Latte	5.5	Coffee over ice	0.5
Mocha	6.0	Hot chocolate	5.5
Iced coffee	9.0	Iced chocolate.....	8.5
Iced mocha	9.0	Chai latte	5.5
Affogato	9.0	Hot lemon, honey & ginger.....	4.5
add Amaretto +5		Harney & Sons Tea.....	4.5
Large	0.5	English breakfast, early grey, green, pomegranate oolong, fruit rosehip & hibiscus, chamomile & lavender, fresh mint	

BRUNCH COCKTAILS Ask your server for our comprehensive drinks list

Lana Cel Rey	15
Refreshing savoury G&T w celery & cucumber	
Bloody Mary/Maria	16
PK BM mix, tomato juice, vodka OR tequila	
Mimosa	12
Prosecco, triple sec, orange juice	
Pimm's Cup	16
Pimm's, mint, cucumber & fruit w/ gingerale & lemonade	
Espresso Martini	16
Flight Coffee espresso, Absolut Vanilla & Kahlua	
Elderflower Spritz	13
Elderflower, mint, cucumber & lime topped w soda	
Virgin Mary	14
PK BM mix, tomato juice	

SMOOTHIES & MILKSHAKES

Blueberry & Banana Smoothie	9.5
yoghurt, honey, cinnamon, trim milk	
Green Smoothie	9.5
avocado, banana, spinach, agave, coconut water	
Tropicolada Smoothie	9.5
mango, pineapple, passionfruit, mint, coconut water	
Milkshakes	9.5
vanilla, strawberry, caramel, chocolate, snickers, cookies & cream	

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DAY MENU



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EATERY & BAR

www.parkkitchen.co.nz

Instagram @parkkitchenmiramar

#parkkitchen

6 Park Road, Miramar, Wellington

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04 388 3030

BREAKFAST TIL 3PM

Glazed Lemon bread V	16
w mascarpone, honey comb, lemon curd, macadamia & coconut crumble	
Coconut Yoghurt Parfait G* D V VE	17
seasonal fruit, granola, toasted coconut, crispy raspberries	
PK Hash w/ Poached Egg & Hollandaise G* D* V	14
add asparagus G D* V VE	+7
add spinach & mushrooms G D V VE	+6
add bacon G D	+7
add smoked fish G D	+8
Salmon Asparagus	22
w tomato, poached egg, hollandaise & toasted brioche	
Field Omelette G D* V	24
w Porcini, portobello, button mushroom, goats cheese, spinach & feijoa chutney	
Eggs on Toast - Poached or Fried G* D* V	13
on their own OR add sides to create your own breakfast	
add wholegrain or gluten free toast	+1
scrambled	+1
Full Breakfast G* D*	27
eggs any style, toast, PK hash, bacon, sausage, tomato, mushrooms	
add wholegrain or gluten free toast	+1
scrambled	+1
Full Veg Breakfast G* D* V VE*	27
eggs any style, toast, PK hash, mushrooms, halloumi, tomato, spinach	
add wholegrain or gluten free toast	+1
scrambled	+1

BUILD YOUR OWN BREAKFAST

Sourdough Toast D* V VE*	3	Egg - poached or fried G D V	4
Wholegrain Toast D* V VE*	4	Scrambled Eggs D* G V	9
Gluten Free Toast D* V VE*	4	Roasted Tomato G D V VE	6
Jam, marmite or peanut butter	4	Creamy Mushrooms G D V VE	7
Wilted Spinach G D V VE	6	Bacon G D	7
PK Hash G D V VE	7	Smoked Fish G D	8
Smashed Avocado G D V VE	7	Asparagus G D V VE	7
Halloumi G V	8	Hollandaise G V	3
Pork Sausages G D	8	Aioli G D* V VE*	2

LUNCH 11AM TIL 3PM

Chilled Soup G* D* V VE*	15
cold served beetroot, radish, carrot soup & Greek yoghurt w warmed wholegrain bread	
Buddha Bowl G D V VE	22
edamame, misoyaki pumpkin, broccolini, cucumber, avocado, soy tofu, pickled ginger, wild rice, spring onion, sesame & spiced plum dressing	
add hot smoked salmon G D	+8
Salmon Niçoise G D	25
beans, potatoes, egg, tomatoes, red onion, cos lettuce, olives, white anchovies, & lemon dill dressing	
Summer Salad G D V VE	25
melon, spinach, fresh coconut, candied pecan, blueberries, cherry tomato w miso pineapple dressing	
Clam Pot	26
white wine, potato, clams, onion, garlic, fettuccine, cream, spring onion, parsley and toasted brioche	
Waffle Soul Stack	25
cheesy waffles, southern fried chicken, avocado, smoked sour cream, mild chilli maple syrup, crispy jalapeños	
Baked Butterfish Parcel G	27
strait speared butterfish, carrot & courgette ribbons, butter, lemon, white wine, thyme in a parchment packet w caper berry mayo potato salad	
Beef Reuben	25
jospser smoked homemade pastrami, sauerkraut, three cheese blend, whole grain mustard, Russian dressing, rye sourdough, salad leaves, pickled onion, pickled carrot	
Fox Burger G* D*	27
house made beef patty (served medium), cheese, bacon, crispy shallots, pickles, mustard aioli, smoked tomato relish & served w fries	
Hare Burger G D V VE	27
puy lentil, rolled oats, smoked paprika patty, plant based cheese, vegan mustard aioli, pickled red cabbage, smoked tomato relish & crispy shallots	

Our menu cannot be adapted to certain food preferences.
Items cannot be switched or substituted within and between dishes.
All meals are prepared to order, this takes time and we apologise for any delays.
For parties of 6 or more, one account per table or even splits please.
All credit card and contactless payments will incur a 2% surcharge to cover bank fees, thank you for understanding

Allergy or dietary restrictions please inform your server (some costs may occur).
Food trace elements may be present in our kitchen.

G - gluten free **D** - dairy free **V** - vegetarian **VE** - vegan ***** - optional

PIZZA 11AM TIL CLOSE

Pizza options: gluten free base +4 vegan cheese +2

Margherita G* D* V VE*	22
mozzarella, basil, parmesan, tomato base	
Spicy Sausage G* D*	27
mozzarella, chorizo, pepperoni, parmesan, tomato base	
Portobello G* D* V VE*	27
mozzarella, button mushroom, portobello mushrooms, truffle oil, rocket, truffle paste	

TAPAS 11AM TIL CLOSE

House Baked Bread G* D V VE	12
w extra virgin olive oil	
Pate G*	18
hot smoked salmon & cream cheese pate w lemon gel, creme fraiche and warm sourdough	
Goats Cheese Balls V	14
crumbed goats cheese w almond & honey	
Southern Fried Cauli G D V VE	13
PK special spiced coating, sweet and sour sauce	
Taco Cups G	19
oven baked taco cups w cos lettuce, raw butterfish island salad, avocado, & mango salsa	
Pork Terrine G* D	18
pork, red onion, mango & fennel pressed, served w fruit chutney, pickled red cabbage, sherry reduction & warm sourdough	

SIDES 11AM TIL CLOSE

Fries G D V VE*	11
fennel & sage salt, aioli	
Salad Leaves G D V VE	9
pickled carrots, pickled red onion, pomegranate molasses and olive oil	