

BRUNCH SAT & SUN 9AM – 5PM

BRUNCH BEVERAGE FAVORITES

Grapefruit Rose Mimosa 11.00
Fresh Grapefruit, Grapefruit Tinctures, Masottina Spumante Rose

Black Raspberry Bellini 11.00
Homemade Raspberry Purée, Chambord, Masottina Spumante Rose

Loaded Red Snapper 18.00
Homemade Chilli & Wild Garlic infused Killarney Gin, Celery Tinctures, Fresh Lemon, Tomato Juice, Worcestershire, Tabasco, Salt, Pepper, Topped with a Beef Slider, Tempura Prawn, Celery, Pickle & Cherry Tomato
1(wheat), 3, 3, 7(milk), 9, 10, 12

Fabulous Frose 13.00
St Germain, Chambord, Whispering Angel, Fresh Lime

Badger & Dodo Martini 11.00
Badger & Dodo Espresso, Ketel One Vodka, Kahlua, Vanilla Sugar

Avocado Margarita 13.00
Homemade Avocado infused Corazon Blanco Tequila, Cointreau, Fresh Lime, Agave

BRUNCH

Eggs Benedict 7.00
Poached Eggs, Hollandaise Sauce, English Muffin (V) 1(wheat), 3, 4, 7(milk), 12

Honey Glazed Ham Eggs Benedict 9.50
Spinach Eggs Benedict (V) 9.50
Smoked Salmon Eggs Benedict 10

Vegan Avocado Toast 9.50
Crushed Avocado, Mixed Bean & Tomato Salsa, Peanut Rayu, Grilled Sourdough Bread (VG) 1(wheat), 3, 5(peanut), 6, 8(almond), 11, 12

Eggs & Avocado Toast 11.50
Crushed Avocado, Vine Ripe Tomato, Free-range Poached Eggs, Feta, Garlic & Lime Crème Fraiche, Grilled Sourdough Bread 1(wheat), 3, 7, 12

Buttermilk Chicken And Waffles 14.50
Homemade Southern Fried Butter Milk Chicken, Crispy Streaky Bacon, Maple Syrup And Blue Cheese Dip 1(wheat), 3, 7(milk), 12

Café Du Parc Burger 16.90
4oz Patty And 24hr Brisket, 1000 Island Dressing, Remoulade, Monterey Jack, Fries 1(wheat), 3, 6, 7(milk), 10

Blas Na Heimeann Breakfast Skillet 14.00
O'Neill's Dry Cure Streaky Bacon, Loughnane's Black Pudding Sausages, Ballymakenny Potatoes, Two Local Eggs 3, 7(milk), 12

French Toast 10.50
Café Du Parc French Toast On Cinnamon Brioche Bread With Sliced Banana, Candied Pecans, Fresh Whipped Cream and Maple Syrup
(V) 1(wheat), 3, 7(milk), 8(pecans)

Banana Bread Sandwich 9.00
Maple Mascarpone, Almonds, Seasonal Berries (V) 1(wheat), 3, 7(milk), 8(almonds)

Fig Toast 9.00
Truffle Honey Mascarpone, Rose Water, Sourdough, Chicory Salad, Pickled Sultanas, Caramelised Pecans (V) 1(wheat), 3, 7(milk), 8(pecans), 11, 12

Whole Roasted & Spiced Cauliflower 13.00
Hummous, Seeds & Grains, Pomegranate, Watercress, Garlic & Lime Crème Fraiche (V) 7(milk), 8, 11, 12

De Roiste Pudding Hash 14.50
Toonbridge Nduja, Potatoes, Two Fried Eggs, Follain Relish, Grilled Sourdough 1(wheat), 3, 7(milk), 10

Dirty Fries 7.00
Nduja, Smoked Bacon, Crispy Onion, Avocado Mayo, Scallions, Gravy, Cheese Sauce, Lime & Garlic Crème Fraiche 3, 7(milk), 9, 12

Toasted "Very" Special 10.50
Choice Of Brown Or White Bloomer, Three Cheese (Cais Na Tire, Coolattin, Monterey Jack), Ham Hock, Caramelised Onion, Tomato Relish, Fries
1(wheat), 3, 7(milk), 12

SIDES

2 Poached Eggs (3) 3.00
Spinach (7) 4.00

Bowl of Maple Bacon 6.00
Half Avocado 2.50
French Fries 3.50

SIGNATURES

Crab Sushi Roll 24
Avocado, Sesame, Pickled Ginger, Tower Garden Salad,
1(wheat), 3, 4, 7(milk), 9, 11, 12

Lobster Brioche BLT 25
Kerry Lobster, Celery & Chive Mayo, Mustard Butter, Pancetta, Baby Gem, Overnight Tomatoes 1(wheat), 3, 4, 7(milk), 9, 12

Café Du Parc Signature Superfood Salad Starter 9.95 / Mats 16.00
Quinoa, Kale, Blueberries, Broccoli, Grapes, Sunflower Seeds, Soya Beans, Cranberries, Crushed Avocado, Hazelnut, Chia Seeds, Citrus Dressing 6, 8(hazelnuts)
Add Grilled Chicken 3.50 **Add Grilled St Tola Goats Cheese 7(milk) 3.50**

SWEET TREATS

Snickers Pie 7.00
Salted Caramel Mousse, Milk Chocolate, White Chocolate Chantilly, Peanut Butter, Caramelized Peanut
1(wheat), 3, 5, 7, 8

Brownie 7.00
Salted Caramel Popcorn, Muckross Creamery Vanilla Ice Cream
1(wheat), 7(milk), 8, 12, 13

Selection Of Muckross Creamery Ice Cream 7.00
1, 3, 7(milk), 8

Jammie Dodger Filled Croissant 4.50
1, 3, 7, 8

Tiramisu Filled Croissant 4.50
1, 3, 7, 8

Mouth Watering Signature Cookie 2.50
Snickers With Crunchy Peanut Butter
Or Red Velvet Or Nutella & Marshmallow Cookie

TEA

Breakfast Tea	2.50
Decaf Tea	2.50
Earl Grey Tea	2.90
Green Tea	2.90
Wall & Keogh Loose Leaf Tea	3.00
Our Chai - Assam, Ginger, Cinnamon, Cloves Orange	
Put The Cat Out - Camomile, Lavender, Mint & Licorice	
Lemon & Ginger	
Moroccan Dusk - Green Organic Sencha, Nana Mint Leaf, Wild Cactus Flower	

COFFEE

Espresso	3.00
Americano	3.00
Cappuccino	3.30
Macchiato	3.20
Mocha	3.50
White Mocha	4.00
Flat White	3.30
Café Latte	3.30
Flavoured Latte	3.60
(Vanilla, Caramel, Mint, Hazelnut)	

ICED COFFEES & FRAPPUCCINOS

White Chocolate Mocha Frappuccino	4.00
Red Velvet Frappuccino	4.50
Ferrero Rocher Frappuccino	4.20
Iced Latte	3.30
Iced Mocha	3.50
Iced Americano	3.00
Add Syrup	
Vanilla, Caramel, Mint, Hazelnut	0.50

Allergens: 1. Cereals containing Gluten, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soybeans, 7. Dairy, 8. Nuts, 9. Celery, 10. Mustard, 11. Sesame Seeds, 12. Sulphites, 13. Lupin, 14. Molluscs
C: Coeliac V: Vegetarian VG: Vegan

BRUNCH
SAT & SUN 9AM – 5PM

Café du Parc

MILKSHAKES

Strawberry Shortcake 4.00
Frozen Strawberries, Strawberry Syrup, Shortcake Biscuits, Vanilla Ice Cream, Vanilla, White Chocolate

Salted Caramel & Pretzel 4.00
Salted Caramel Pretzels, Vanilla Ice Cream, Milk, Butterscotch

Oreo 4.00
Oreos, Chocolate, Vanilla Ice Cream, Milk

SMOOTHIES

Strawberry Sunshine 4.50

Tropical Blitz 4.50

NUTRI SHAKES

Refuel 4.50
Fresh Raspberries, 70% Dark Chocolate, Almond, Milk

Glow 5.00
Mango, Avocado, Coconut Water, Spinach, Mint, Ginger, Flax Seeds, Lime

Oxygen 4.80
Beetroot, Lime, Coconut Water, Grapes, Blueberries, Apple, Mint
Add Collagen or Whey Protein 3.00

HOMEMADE LEMONADES

Strawberry & Elderflower 4.00
Ginger & Lime 4.00
Cherry 4.00

SPECIALITY JUICES

Remember Me 4.00
Passionfruit Puree, Fresh Lemon, Fresh Ginger, Turmeric, Fresh Orange Juice

Digest 4.00
Fresh Cucumber, Fresh Mint, Basil, Fresh Lime, Elderflower, Apple Juice

Hydrate 4.00
Raspberry, Lime, Coconut Water, Pineapple Juice

COCKTAILS

PARKS & REC

Inspired by Parks from around the Globe

Ireland: Killarney National Park

Loaded Red Snapper 18.00

Homemade Chilli & Wild Garlic infused Killarney Gin, Celery Tinctures, Fresh Lemon, Tomato Juice, Worcestershire, Tabasco, Salt, Pepper, Topped with a Beef Slider, Tempura Prawn, Celery, Pickle & Cherry Tomato
1 (Wheat), 2, 3, 7 (Milk), 9, 10, 1

Italy: The Dolomites

Aquavite Di Limoncello 12.00

Homemade Vanilla Limoncello, Vanilla Vodka, Fresh Lemon, Lemon Tinctures, Sugar, Soda

Germany: The Black Forest

Schwarzer Wald 14.00

Monkey 47, Cherry Dolce, Fresh Cherry, Burlesque Bitters, Cranberry, Fresh Lime, Egg White

Chile: Torres Del Paine

Rojo Seco 13.00

Capel Pisco, Cabernet, Fresh Lemon, Homemade Grape Syrup, Red Grapes, Egg White

Canada: Banff National Park

The Mountie 12.00

Bacon Fat Washed CC Rye Whiskey, Maple Syrup, Antica Formula, Maple Streaky Bacon

Mexico: Cumbres De Monterrey National Park

Romera Paloma 14.00

Homemade Grapefruit & Rosemary infused Tequila, Cointreau, Fresh Grapefruit, Agave, Soda

Trinidad & Tobago: Sandy Hills Nature Park

Claro-Libre 12.00

Kraken, Taylors Falernum, Burlesque Bitters, Velvet Lime & Almond Dolce, Fresh Lime, Orange Bitters

NON-ALCOHOLIC COCKTAILS & HOMEMADE LEMONADES

Cucumber & Elderflower Spritz 7.00
Cucumber & Elderflower Syrup, Fresh Lemon, Fresh Cucumber, Soda

Non-Alcoholic Espresso Martini 6.00
Espresso Coffee, Vanilla Dolce

Homemade Ginger & Lime Lemonade 4.00
Homemade Strawberry & Elderflower Lemonade 4.00
Homemade Cherry Lemonade 4.00

SIGNATURES

Full Circle 12.00

Killarney Gin, Fresh Lemon, Egg White
Homemade Killarney Brewing Company Full Circle IPA Honey Syrup

Smoke & Mirrors 13.00

Sausage Tree Vodka, Italian Bergamot Dolce, Fresh Lemon, Burlesque Bitters, Homemade Rhubarb Syrup, Egg White, Citrus Smoke

Dingle Donkey 12.00

Dingle Vodka, Fresh Lime, Ginger Beer, Ginger, Almond & Lime Dolce, Dandelion & Burdock Bitters

The Alumni 13.00

Hennessey VSOP, Antica Formula Sweet Vermouth, Homemade Cherry Sugar, Orange & Angostura Bitters

Buffalo Sunset 12.00

Buffalo Trace Bourbon, Velvet Almond Dolce, Fresh Lemon, Sugar, Egg White

Elder-Sparkle 12.00

Dingle Gin, St Germain Elderflower Liqueur, Elderflower Sugar, Fresh Lemon, Organic Spumante Prosecco

TWISTED CLASSICS

Badger & Dodo Martini 11.00

Badger & Dodo Single Origin Espresso, Ketel One Vodka, Kahlua, Vanilla Sugar

I Heart Margarita 12.00

Corazon Blanco, Cointreau, Fresh Lemon, Lemon Tinctures, Sea Salt, Agave

Café Du Bramble 12.00

Mór Irish Gin, Chambord, Fresh Mix Berry Puree, Fresh Lemon

Old Fashioned 12.50

Woodford Reserve Bourbon, Sugar, Orange & Angostura Bitters

Strawberry Daiquiri 11.00

Bacardi Gold, Bols Strawberry, Strawberry Sugar, Fresh Strawberry, Fresh Lemon

Quattro Mojito 11.00

Bacardi Quattro, Mint, Lime, Sugar, Soda

HARD SELTZERS

Elderflower, Lime, Sauvignon Blanc, Soda 8.00
Black Raspberry, Rose, Lime Soda 8.00
Peach Liqueur, Peach Tinctures, Sparkling Rose 8.00

Café du Parc