

**BREAKFAST MON – FRI 9AM – 3PM
LUNCH 12PM – 5PM**

BREAKFAST (SERVED 9AM – 3PM)

Farm Fresh Scrambled Egg 8.50
Vine Ripe Roasted Tomatoes,
Grilled Malted Sourdough Bread 1(wheat), 3,7(milk)

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

Blas na hÉireann Breakfast Skillet 14
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)

Kiwi & Almond Milk Acai Bowl 7.00
Banana, Fresh Berries, Coconut, Chia Seeds (VE) 8(almonds)

Smoothie Acai Bowl 7.00
Banana, Fresh Berries, Multi Seeds (V) 7(milk), 8(almonds)

Breakfast Burrito 11.00
Scrambled Egg, Nduja, Bacon, Smoked Cheddar, Red Onion,
Tomato Relish, Garlic & Lime Crème Fraiche 1(wheat), 3,7(milk), 12

Vegan Breakfast Burrito 10.50
Spice Rice & Beans, Tofu, Vegan Cheese, Salsa Brava,
Avocado, Crushed Tortilla (VE) 1(wheat), 6,12

Chocolate Chip Soufflé Pancakes 9.00
Nutella, Maple Syrup, Whipped Cream, Berries 1(wheat), 3,7(milk)

LUNCH (SERVED 12AM – 5PM)

Soup of the Day 6.50
Homemade Treacle Bread 1(wheat), 3,6,7(milk), 9

Crispy Chicken Burger 16.50
Southern Fried Chicken, Celeriac & Mustard Remoulade,
Blue Cheese Dip & Fries 1(wheat), 3,6,7(milk), 10,12

Fish & Chips 16.90
Killarney Lager Batter, Tartare Sauce, Mushy Peas,
Chip Shop Curry Sauce 1(wheat), 3,4,7(milk), 10,12

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

Quinoa Steak 16.50
Vegan Chilli Sloppy Joe, Pickled Red Onion, Crushed Avocado,
Wasabi Veganonnaise (VG) 9, 10, 11, 12

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

SIGNATURES

Crab Sushi Roll 24.00
Avocado, Sesame, Pickled Ginger,
Tower Garden Salad
1(wheat), 3,4,7(milk), 9, 11, 12

Lobster Brioche BLT 25.00
Kerry Lobster, Celery & Chive Mayo, Mustard Butter,
Pancetta, Baby Gem, Overnight Tomatoes
1,3,4,7,9,12

Café Du Parc Signature Superfood Salad Starter 9.95 / Mains 16.00
Quinoa, Kale, Blueberries, Broccoli, Grapes,
Sunflower Seeds, Soya Beans, Cranberries, Crushed Avocado,
Hazelnut, Chia Seeds, Citrus Dressing 6, 8

Add Grilled Chicken 3.50 Add Grilled St Tola Goats Cheese 7 3.50

SIGNATURE SANDWICHES

Rueben 10.50
Beef Pastrami, Saurkraut, Monterey Jack,
1000 Island Mayo, Pickle, Malted Sourdough, Fries
1,3,4,7,10,12

Carnitas Burrito 10.50
Overnight Pork Shoulder, Spice Rice & Beans,
Avocado, Salsa Brava, Pineapple & Chilli, Fries
1,7,12

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
1,3,7,12

Chicken Wrap 10.50
Southern Fried Chicken, Follain Tomato Relish,
Baby Gem Lettuce, Applewood Cheddar & Fries
1,6,7,10,12

SWEET TREATS

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

Banana Split Brownie 7.00
Salted Caramel Popcorn,
Muckross Creamery Vanilla Ice Cream
1,7,8,12,13

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

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

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

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Café du Parc

COCKTAILS & DRINKS MENU

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 & Liquorice	
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

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

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

HOT CHOCOLATE

Hot Chocolate	3.50
White Hot Chocolate	3.50
Flavoured Hot Chocolate	4.00
(Vanilla, Caramel, Mint, Hazelnut)	

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	

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	

WHITE WINE

Sauvignon Blanc, Montford Estate,		
New Zealand, 2019	8.00	32.00
Trebbiano, Rocca,		
Italy, 2019	6.95	27.00
Pinot Grigio,		
Rocca, Italy, 2019	7.50	30.00
Chardonnay, Berton,		
"Head over Heels",		
SE Australia, 2018	7.50	29.00

RED WINE

Sangiovese, Rocca,		
Italy, 2019	6.95	27.00
Merlot Cabernet, 2015		
Blasson Timberley, Bordeaux	8.00	32.00
Shiraz, Foundstone, 2018		
Barossa Valley Australia,	7.50	30.00
Malbec, Terrazas de los Andes,		
Argentina, 2019	8.00	32.00

SPARKLING WINE

Masottina Organic		
Prosecco Spumante	9.00	48.00
Pannier Demi Sec		
NV Champagne	12.50	75.00
Pannier Brut		
NV Champagne		65.00

ROSE WINE

Morgan Bay,		
Zinfandel Rose 2019	7.50	29.00
Whispering Angel,		
Grenache/Rolle/Syrah,		
Provence France 2019	13.50	52.00
Masottina Rose		
Prosecco Spumante	9.00	48.00

Café du Parc