

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

BREAKFAST (SERVED 9AM – 3PM)

Farm Fresh Scrambled Eggs 9.50

Vine Ripe Roasted Tomatoes, Oyster Mushroom, Grilled Malted Sourdough Bread (1a, 3, 7)

Honey Glazed Ham Eggs Benedict 10.50 (1a, 3, 7, 10)

Eggs Florentine 10.50 (1a, 3, 7)

Eggs Royale 11.50 (1a, 3, 4, 7)

Vegan Avocado Toast 11.50

Crushed Avocado, Mixed Beans and Tomato Salsa, Peanut Rayu, Grilled Sourdough Bread (VG) (1a, 3, 5, 6, 8a, 11, 12)

Eggs & Avocado Toast 14.00

Crushed Avocado, Vine Ripe Tomato, Free Range Fried Eggs, Streaky Bacon, Maple Syrup, Peanut Rayu (1a, 3, 7, 8, 12)

Chicken & Waffles 14.50

Kentucky Fried Chicken, Streaky Bacon, Jalapenos, Maple Syrup, Pineapple Salsa, Hot Sauce Dip (1a, 3, 7, 12)

Spiced Cauliflower Wings 11.00

Sesame Vegan Aioli, Spring Onion, Jalapenos (10, 12)

Blas na hÉireann Breakfast Skillet 15.00

O'Neill's Dry Cured Streaky Bacon, Loughnane's Black Pudding Sausages, Ballymakenny Potatoes, Two Local Eggs (1a, 3, 7, 12)

French Toast 12.00

Café Du Parc French Toast on Cinnamon Brioche Bread with Sliced Banana, Candied Pecans, Fresh Whipped Cream and Maple Syrup (1a, 3, 7, 8e)

Minute Steak 19.50

Served with Free Range Fried Eggs, Potato Cubes, Brown Butter Sauce & Side Salad (3, 7, 12)

Homemade Granola 9.00

Fermented Strawberries, Banana, Fresh Berries and Natural Mango Yoghurt (1a, 5, 7, 8a, 8b, 8c)

Vegan Breakfast Burrito 11.50

Spiced Rice & Beans, Tofu, Vegan Cheese, Salsa Brava, Avocado, Crushed Tortilla (1a, 6, 12)

Chocolate Chip Soufflé Pancakes 9.50

Nutella, Maple Syrup, Whipped Cream, Berries (1a, 3, 7)

LUNCH (SERVED 12PM – 5PM)

CDP Sausage Roll 5.50

Chorizo, Tomato Relish (1a, 3, 10, 11, 12)

Soup of the Day 6.50

Homemade Guinness and Walnut Bread (1a, 3, 6, 7, 8c, 9)

Hot Sauce Crispy Chicken Burger 17.50

Southern Fried Chicken Coated with Hot Sauce, Blue Cheese Mayo, Smoked Streaky Bacon and Smoked Cheddar Cheese, Served with Fries. (1a, 3, 6, 7, 10, 11, 12)

Café Du Parc Signature Burger 19.00

4oz Patty, Chilli Con Carne, Onion Fritters, Jalapenos, Smoked Cheddar, Taco Mayonnaise, Served with Fries (1a, 1c, 3, 7, 9, 10, 11, 12)

Chickpeas & Cauliflower Burger 16.50

Vegan Grilled Halloumi, Pickled Red Onion, Crushed Avocado, Wasabi Vegenaise, Served with Fries (1a, 9, 10, 11, 12)

Dirty Fries 9.50

Nduja, Smoked Bacon, Crispy Onion, Avocado Mayo, Scallions, Gravy, Cheese Sauce, Lime and Garlic Crème Fraiche (1a, 3, 7, 9, 12)

SIGNATURES

Spicy Fried Calamari 14.00

Lime Coriander Mayo, Scallions, Chilli, Spring Onion, Pomegranate, Heirloom Tomatoes, Killarney Urban Farm Leaves (1a, 3, 5, 6, 12, 14)

Pizza Salad 13.00

Roasted Garlic & Cherry Tomatoes, Smoked Almonds, Ciabatta Croutons, Red Onions, Capers, Parsley, Goats Cheese, White Garlic & Honey Chili Sauce (1a, 3, 5, 6, 7, 9, 11, 12)

Killarney Urban Farm Signature Salad

Starter 9.95 / Main 15.50

Kale, Rainbow Chard, Spinach, Walnut, Avocado, Garden Peas, Shredded Red Cabbage, Julienne Carrots, Quinoa, Beansprouts, Olives, Mint and Basil Dressing (6, 12)

Add Grilled Chicken 4.50

Add Grilled Five Mile Town Goats Cheese 4.00 (7)

Add Garlic Prawns 5.50 (2)

SIGNATURE SANDWICHES

Open Sourdough Steak Sandwich 19.50

Grilled Asparagus, Rocket & Parmesan Salad, Bearnaise Sauce, on a Rustic Sourdough Bread, Served with French Fries (1a, 3, 7, 8, 12)

Montecristo 10.50

Toasted White or Brown Bloomer, Baked Ham, Gruyere Cheese, Caramelised Onions, Gherkins, Served with French Fries (1a, 3, 7, 8, 10, 12)

Chicken Wrap 13.50

Spiced Fried Chicken, Chipotle Coriander Mayo, Baby Gem Salad, Avocado, Served with Kimchi Fries (1a, 3, 6, 7, 10, 12)

SIDES

Two Poached Eggs 3.00 (3)

Urban Farm Salad with Mint & Basil Dressing 4.00 (12)

Creamy Wild Garlic Mushrooms with Spinach

& Sourdough Crisp 5.00 (1a, 7, 12)

Hummus of the Day with Homemade Nachos 5.00 (1a, 11)

Bacon Bowl 5.00

French Fries 4.50

Dips 1.50

Blue Cheese, Hot Sauce, Garlic Mayo, Taco Sauce, Ranch Dip, Guacamole, Wasabi Vegenaise

TREATS

Mouth-Watering Homemade Cookies 2.50 (1a, 3, 7, 8)

Vegan Cake 3.50 (1a, 8)

Homemade Muffins 2.50 (1a, 3, 7, 8)

Gluten-free Brownie 3.50 (3, 7, 8)

Tiramisu Filled Croissant 4.50 (1a, 3, 7, 8, 12)

DESSERTS 7.00

Loaded Brownie Sundae

Vanilla Ice Cream, Brownie Pieces, Caramel Sauce, Whipped Cream (3,7)

Pistachio Delight

Raspberry Sauce, Pistachio Ice Cream, Pistachio Crunch (1a, 3, 7, 8a, 8g)

Blueberry Sundae

Candied Bacon, Maple Syrup, Homemade Waffle, Blueberry Compote (1a, 3, 7, 12)

Banoffee Ice Cream

Caramel Ice Cream, Banana, Whipped Cream (3, 7)

Café du Parc

Proud members of Good Food Ireland

Allergens: Please inform your server if you suffer from any food allergies.

1 Cereals containing Gluten (1A Wheat, 1B Rye, 1C Barley, 1D Oats) | **2** Crustaceans | **3** Egg | **4** Fish | **5** Peanuts | **6** Soybeans | **7** Dairy | **8** Nuts (8A Almonds, 8B Hazelnuts, 8C Walnuts, 8D Cashews, 8E Pecans, 8F Brazil Nuts, 8G Pistachios, 8H Macadamia, 8I Pine Nuts) | **9** Celery | **10** Mustard | **11** Sesame Seeds | **12** Sulphites | **13** Lupin | **14** Molluscs | VG (Vegan) V (Vegetarian)

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

DRINKS MENU

TEA

Breakfast Tea	2.75
Decaf Tea	2.75
Earl Grey Tea	3.00
Green Tea	3.00
Wall & Keogh Loose Leaf Tea	3.50
Our Chai - Assam, Ginger, Cinnamon, Cloves, Cardamom, Juniper Berries	
Put The Cat Out - Wild Chamomile Flowers, Lavender, Lime Blossom, Mint, Liquorice Leaves	
South of France - Hibiscus, Raisins, Elderberries, Blackcurrant, Blueberries, Strawberries, Blackcurrant Leaves, Red Currants	
Lemon & Ginger - Lemongrass, Lemon & Ginger	
Early Grey - Bergamot Oil, Citrus Peel	
Iced Tea	3.00
Flavoured Iced Tea (ask your server)	4.00
Alternative Milks Available	0.60
We use Barista Quality Alternative Milks	
Oat, Soya, Coconut, Almond	

COFFEE

Espresso	3.10
Americano	3.20
Cappuccino	3.40
Macchiato	3.30
Mocha	3.70
Bonbon Coffee	3.70
Café Latte	3.40
White Mocha	4.20
Flat White	3.40
Flavoured Latte	4.00
(Vanilla, Caramel, Mint, Hazelnut)	
Chai Latte	4.00
Green Matcha Latte	5.00
Iced Latte	3.50
Flavoured Iced Latte	4.00
Iced Mocha	4.00
Add Syrup	
Vanilla, Caramel, Mint, Hazelnut	
	0.60

HOT CHOCOLATE

Hot Chocolate	3.50
White Hot Chocolate	4.00
Loaded Hot Chocolate (ask server)	6.50

MILKSHAKES

Strawberry Shortcake	4.50
Frozen Strawberries, Strawberry Syrup, Shortcake Biscuits, Vanilla Ice Cream, Vanilla, White Chocolate	
Salted Caramel & Pretzel	4.50
Salted Caramel Pretzels, Vanilla Ice Cream, Milk, Butterscotch	
Oreo	4.50
Oreos, Chocolate, Vanilla Ice Cream, Milk	
Cotton Candy Milkshake	4.50

BOOZY MILKSHAKES

Kinder Favourites	9.00
After Eight	9.00
Cherry Bakewell	9.00

SPECIALITY JUICES

Remember Me	4.50
Passionfruit Puree, Fresh Lemon, Fresh Ginger Turmeric, Fresh Orange Juice	
Hydrate	4.50
Fresh Pear, Fresh Grapefruit, Fresh Thyme, & Kombucha	
Digest	4.50
Fresh Spinach, Cucumber, Celery, Apple, Ginger, Lime & Flax Seeds	

SMOOTHIES

Strawberry Sunshine	4.50
Tropical Blitz	4.50

NUTRI SHAKES

Oxygen	5.00
Beetroot, Lime, Coconut Water, Grapes, Blueberries, Apple, Mint	
Refuel	5.00
Almond Milk, Banana, 70% Dark Chocolate, Chia Seeds	
Rejuvenate	5.00
Pineapple, Blueberries, Açai Berries, Coconut Water, Lime	
Add a shot of Collagen or Whey Protein	3.50

HOMEMADE LEMONADES

Cherry	4.50
Strawberry & Elderflower	4.50
Ginger & Lime	4.50
Apple & Cucumber	4.50
Watermelon & Grapefruit	4.50

TIPSY LEMONADES

Cherry Vodka Lemonade	9.00
Heerings Cherry Liqueur, Dingle Vodka, Lemon, Soda	
Apple Sourz Lemonade	9.00
Apple Liqueur, Green Apple Sugar, Lemon, Soda	
Raspberry & Rum Lemonade	9.00
Chambord, Bacardi Gold, Lemon, Soda	
Strawberry Gin Lemonade	9.00
Beara Ocean Pink Gin, Bols Strawberry, Lemon, Soda	

Café du Parc