

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

BREAKFAST (SERVED 9AM – 3PM)

**Farm Fresh Scrambled Eggs 9.50**  
Vine Ripe Roasted Tomatoes,  
Grilled Malted Sourdough Bread (1a, 3, 7)

**Honey Glazed Ham Eggs Benedict 10.50** (1a, 3, 7,12)  
**Eggs Florentine 10.50** (1a, 3, 7,12)  
**Eggs Royale 11.50** (1a, 3, 4, 7,12)

**Vegan Avocado Toast 11.50**  
Crushed Avocado, Mixed Beans and Tomato Salsa, Peanut Rayu,  
Grilled Sourdough Bread (VG) (1a, 5, 6, 11, 12)

**Eggs & Avocado Toast 14.00**  
Crushed Avocado, Vine Ripe Tomato, Free Range Fried Eggs,  
Streaky Bacon, Maple Syrup, Peanut Rayu (1a, 3, 5, 6, 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 (1a, 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 (1 a, 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)

**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)

**Chocolate Chip Soufflé Pancakes 10.00**  
Nutella, Maple Syrup, Whipped Cream, Berries (1a, 3, 7)

**Café Du Parc Sausage Roll 5.50**  
Please ask your server today’s flavour (1a, 3, 6, 7, 11, 10)

**Acai Bowl 9.50**  
House-made toasted granola topped with refreshing acai blend, banana,  
seasonal berries, candied pecans, caramelised pumpkin seeds,  
peanut butter & rooftop honey (1a,5,7,8,11,12)

LUNCH (SERVED 12PM – 5PM)

**Soup of the Day 7.50**  
Homemade Guinness and Walnut Bread (1a, 7, 8c, 9)

**Hot Sauce Crispy Chicken Burger 21.00**  
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)

**Café Du Parc Signature Burger 21.00**  
4oz Patty, Chilli Con Carne, Onion Fritters, Jalapenos, Smoked Cheddar,  
Taco Mayonnaise, Served with Fries (1a, 3, 7, 10, 11)

**Chickpeas & Cauliflower Burger 16.50**  
Vegan Grilled Halloumi, Pickled Red Onion, Crushed Avocado,  
Wasabi Vegenaise, Served with Fries (1a, 10, 11)

**Dirty Fries 10.50**  
Nduja, Smoked Bacon, Crispy Onion, Avocado Mayo, Scallions, Gravy,  
Cheese Sauce, Lime and Garlic Crème Fraiche (1a, 7, 9, 12)

SIGNATURES

**Spicy Fried Calamari 14.00**  
Lime Coriander Mayo, Scallions, Chilli, Spring Onion, Pomegranate,  
Heirloom Tomatoes, Killarney Urban Farm Leaves (1a, 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, 7, 8a)

**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 (8c)  
Add Grilled Chicken 4.50 (7)  
Add Grilled Five Mile Town Goats Cheese 4.00 (7)  
Add Garlic Prawns 5.50 (2, 7)

SIGNATURE SANDWICHES

**Open Sourdough Steak Sandwich 21.00**  
Grilled Asparagus, Rocket & Parmesan Salad, Bearnaise Sauce,  
on a Rustic Sourdough Bread, Served with French Fries (1a, 3, 7)

**Montecristo 10.50**  
Toasted White or Brown Bloomer, Baked Ham, Gruyere Cheese,  
Caramelised Onions, Gherkins, Served with French Fries (1a, 3, 7, 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)

SIDES

**Two Poached Eggs 3.00** (3)  
**Urban Farm Salad with Mint & Basil Dressing 4.00**  
**Creamy Wild Garlic Mushrooms with Spinach**  
**& Sourdough Crisp 5.00** (1a, 7)  
**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 3.50** (1a, 3, 6, 7, 8)  
**Vegan Cake 4.00** (1a, 6, 8)  
**Gluten-free Brownie 4.00** (3, 6, 7, 8)  
**Café du Parc Signature Croissants 4.80** (ask your server)

DESSERTS 7.00

**Loaded Brownie Sundae**  
Vanilla Ice Cream, Brownie Pieces, Caramel Sauce, Whipped Cream (3, 6, 7)

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

**Blueberry Sundae**  
Candied Bacon, Maple Syrup, Homemade Waffle, Blueberry Compote  
(1a, 3, 6, 7, 12)

**Banoffee Ice Cream**  
Caramel Ice Cream, Banana, Whipped Cream (3, 6, 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	2.95
Decaf Tea	2.95
Earl Grey Tea	3.10
Green Tea	3.10
Chamomile Tea	3.10
Wall & Keogh Loose Leaf Tea	3.60
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, Blackcurrent, Blueberries, Strawberries, Blackcurrent Leaves, Red Currants	
Lemon & Ginger - Lemongrass, Lemon & Ginger	
Iced Tea	3.20
Flavoured Iced Tea (ask your server)	4.20
Alternative Milks Available	0.70
We use Barista Quality Alternative Milks Oat, Soya, Coconut, Almond	

COFFEE

Americano	3.30 small   3.40 large
Espresso	3.20
Cappuccino	3.80
Macchiato	3.40
Café Latte	3.80
Mocha	4.00
White Mocha	4.30
Bonbon Coffee	4.00
Flat White	3.70
Chai Latte	4.40
Green Matcha Latte	5.00
Iced Latte	4.00
Iced Mocha	4.10
Add Syrup	0.70
Vanilla, Caramel, Mint, Hazelnut, Sugar Free Vanilla, Sugar Free Hazelnut	

HOT CHOCOLATE

Hot Chocolate	4.00
White Hot Chocolate	4.50

MILKSHAKES

Belgian Chocolate	6.00
Pralines & Salted Caramel	6.00
Raffaello	6.00
Oreo	6.00

FRESH JUICES

Pineapple	4.20
Orange	4.20
Cloudy Apple	4.20

SPECIALITY JUICES

Zesty Beet	4.80
Apple, Beetroot, Ginger, Lemon	
Golden Fusion	4.80
Orange, Turmeric, Honey, Ginger	

SMOOTHIES

Tropical Twist	5.00
Orange, Mango, Passionfruit, Turmeric Anti-inflammatory, High in vitamins A, C & K	
Sunny Sipper	5.00
Galia Melon, Banana, Pineapple, Honey, Mint Boosts Metabolism, Rich in vitamins C & B6	
Green Delight	5.00
Apple, Avocado, Spinach, Kiwi Improves Skin Health, High in Iron	
Berry Bombshell	5.00
Strawberry, Raspberry, Blubbery, Cranberry, Banana Detoxifying, High in Fiber	
Bananarama	5.50
Banana, Chocolate, Peanut Butter, Almond Milk Aids Digestive Health, Rich in vitamins K & B6	
Protein Punch	5.50
Banana, Peanut Butter, Coconut Milk, Vanilla Protein powder High Protein, Rich in vitamins A, K & B6	

HOMEMADE LEMONADES

Lemon & Mint	6.00
House Lemon Sherbet, Mint, Soda Water	
Orange & Thyme	6.00
House Orange Sherbet, Thyme, Soda Water	

SUPERFOOD SHOTS

Glow Getter	2.95
Orange Ginger, Garlic, Turmeric, Honey, Lemon	
Zesty Reviver	2.95
Pink Grapefruit, Ginger, Black Pepper	

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