

BRUNCH SAT & SUN 9AM – 5PM

BRUNCH

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 Bean & Tomato Salsa, Peanut Rayu,
Grilled Sourdough Bread (VG) (1a, 5, 6, 11, 12)

Eggs & Avocado Toast 14.00
Crushed Avocado, Vine Ripe Tomatoes, 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)

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

Minute Steak 19.50
Served with Free Range Fried Eggs, Potato Cubes,
Brown Butter Sauce and Side Salad (3,7)

French Toast 12.00
Café Du Parc French Toast on Cinnamon Brioche Bread with Sliced Banana,
Candied Pecans, Fresh Whipped Cream and Maple Syrup
(V) (1a, 3, 7, 8e)

Homemade Granola 9.00
Fermented Strawberries, Banana, Fresh Berries and Natural Mango Yoghurt
(7, 8a, 8b, 8c)

Turkish Eggs 12.50
Free Range Eggs served with Mint Greek Yogurt and Chilli Oil (1a,3, 5, 6, 7, 11)

Spiced Cauliflower Wings 11.00
Sesame Vegan Aioli, Spring Onion, Jalapenos (1a,10,VG)

Hot Sauce Crispy Chicken Burger 21.00
Southern Fried Chicken Coated on Hot Sauce, Blue Cheese Mayo,
Smoked Streaky Bacon and Cheese, Served with Fries (1a, 3, 6, 7, 10, 11)

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

Montecristo 10.50
Toasted White or Brown Bloomer, Baked Ham, Gruyere Cheese,
Caramelised Onions, Gherkins and French Fries (1a, 3, 7, 10, 12)

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

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)

SIGNATURES

Spicy Fried Calamari 14.00
Lime Coriander Mayo, Scallions, Chilli, Spring Onion, Pomegranate,
Heirloom Tomatoes, Killarney Urban Farm Leaves (1a, 10, 14)

Pizza Salad 13.00
Roasted Garlic and Cherry Tomatoes, Smoked Almonds, Ciabatta Croutons,
Red Onions, Capers, Parsley, Goats Cheese, White Garlic and Honey Chilli 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)

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)

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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, Blackcurrant, Blueberries, Strawberries, Blackcurrant 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, Bluberry, 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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