

PRIMARY@PIONEERS PARK

Fully licensed, Open 7 days, All day menu 8am to 3pm (# until 4pm)

(v)Vegetarian, (veg)Vegan, (vo) Vegan option, (gf)Gluten free, (gfo) Gluten free option

Primary works eggs any style, bacon, tomato, Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish on sourdough 25.5
(Vegetarian Roast pumpkin & spinach 23.5)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 11.5
(Add extras)

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 20.5
(Smoked salmon instead of bacon 23.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 20

House made muffins #
(fresh daily) sweet or savoury with butter 4.5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 18 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8

Noisette fruit toast (v) with butter 9

Scones # raspberry jam, double cream 10

Coconut & chia porridge (veg)
cinnamon poached pear, rhubarb jam, vanilla coconut yoghurt, coconut crumble 17.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 21 (Great with bacon 5)

Buttermilk pancakes blueberry compote, lemon curd, cream cheese frosting, vanilla waffle white choc crumb 19.5
(Add maple bacon 5.5)

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 19.5 (Vegan option 14.5)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 23

Nourish Bowl (v)(gf)(vo)
crispy cauliflower, roast pumpkin, sweet potato, grilled haloumi, charred broccolini, avocado, spiced black bean & lentil salad, poached egg, superfood crumble, beetroot hummus 21
(Add grilled chicken breast 5) (Vegan option 17)

Slow cooked lamb & ancient grain salad (gf)(vo)
roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yogurt, pomegranate molasses 26
(Vegetarian 20 or Vegan 19, with roast pumpkin)

Texas BBQ beef brisket
Cajun spiced loaded wedges, coleslaw, pickles 26.5

Buttermilk fried chicken
house made vintage cheddar & parmesan waffle, creamy roast chicken gravy 22.5
(Add maple bacon 5.5)

Primary burger 160g Angus beef served medium OR buttermilk chicken, bacon, American cheddar, lettuce, tomato, pickles, onion rings, milk bun, mayo, BBQ sauce, chips 22.5
(Vegetarian with field mushroom 18.5)

Steak or chicken sandwich
Scotch fillet OR chicken breast, bacon, tomato, tasty cheese, roquette, onion jam, mustard mayo, tomato relish, chips on a Turkish roll (steak) 25 (chicken) 23
(Add a fried egg 3.5, or avocado 4)

Cheese board # (v)
Three cheeses (check with your waiter), fresh fruit, quince paste, crackers 30 (plus antipasto selection of cured meats & marinated vegetables add 28)

Trio of dips # Three dips(check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 28)

Chips # with mustard mayo or tomato sauce 8.5

Potato wedges # sour cream, sweet chilli sauce 11

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 7.5

Garlic and herb bread # 6

Chefs special
See our specials

Pizza of the day #
See our specials

Pasta of the day
See our specials

Soup of the day # with accompanying bread 16
(check with your waiter)

Extras

- + an egg 3.5
- + avocado, spinach, fetta, roasted tomato, house made hollandaise, roast pumpkin, button mushrooms, beetroot hummus, grilled broccolini 4
- + house made potato rosti, corn fritter, haloumi, chipolatas(2) 4.5
- + bacon, grilled chicken breast 5
- + smoked salmon 8
- + gluten free toast 1.5
- + mustard mayo, tomato relish, sweet chilli sauce 1

Children

- Egg anyway and bacon on sourdough 10
- Coco pops 7
- Pancakes with maple syrup & ice cream # 10
- Fish & chips # 10
- Ham & cheese toastie with chips # 10
- Margherita pizza # (v) 9.5 (add ham 4)
- Chicken nuggets and chips # 10
- Cheeseburger & chips 10
- Kids pasta 9.5

We are unable to cater for requests for menu changes or variations at busy times. Thank you for understanding.

If you have a severe food allergy you must alert our staff. We can't guarantee that our products are strictly free from allergens. We do our best, but cross contamination is possible during production.

Hot Drinks

- Espresso** 3.5
Cappuccino, latte, flat white 4.5
Mocha, Vienna 5
Piccolo, short macchiato 4
Long black, long macchiato 4.3
Hot chocolate with marshmallows 4.5
Belgian premium hot chocolate milk or dark chocolate in a mug 6
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, honey dew green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot, soy, almond, lactose free, oat 0.5 mug, flavoured syrups 1

Milk Drinks

Iced coffee

espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 7.5

Iced chocolate

ice cream, choc syrup, milk, whipped cream, dusted with choc 7.5

Milkshakes

chocolate, vanilla, strawberry, caramel, coffee 7.5 (extra ice cream, soy milk, almond milk 1.5)

Kids flavoured milk 2.5

Cold drinks

Purezza premium sparkling water

on tap 750ml 4

Old fashioned lemonade 5.5

Lemon, lime and bitters 5.5

Coke no sugar, lemonade, fanta 4.5

Spiders lemonade, raspberry, coke, fanta 5.5

Orange, pineapple or apple juice

small 2.5 large 4.5

Impressed cold pressed juice 6.5

Jack Rose

(apple, lemon, strawberry, mint)

Summer Greens

(spinach, pineapple, kale, apple, cucumber, mint)

Sunnyside Up

(orange, coconut water, pineapple, passionfruit)

Cold drip coffee 5.5

Looking for the perfect evening function venue? Click on the 'functions' tab at primarypp.com.au for further details

Beer, Cider & Spirits

- Great Northern Super Crisp Lager** 8
Corona, Asahi 9
Stone & Wood Pacific Ale 9.5
D'Angelo Apple or Pear Cider 8.5
Spirits & liqueurs 30mls from 9
Espresso Martini 18

Sparkling Wine

- Paul Louis de Blancs NV**
Loire Valley France Piccolo 200ml 18
San Pietro Sparkling Brut
Mornington Peninsula Vic Bottle only 39
Pizzini Prosecco NV
King Valley Vic Bottle only 40
Zonzo Bellini Di Cristina
Yarra Valley Vic Bottle only 45

White Wine

- Montevecchio Moscato**
Heathcote Vic Glass/bottle 9.5/40
Bellvale Pinot Gris
Gippsland Vic Glass/bottle 9.5/40
Starborough Sauvignon Blanc
Marlborough N.Z Glass/bottle 9.5/40
D'Angelo Lady Chardonnay
Officer Vic Glass/bottle 9/39
Paringa Estate Chardonnay,
Mornington Peninsula VIC Bottle only 55

Red Wine

- Pizzini Rosetta**
King Valley VIC Glass/bottle 9.5/40
Rob Dolan 'True Colours' Pinot Noir
Yarra Valley VIC Glass/bottle 9.5/40
Round Two 'Single Vineyard' Merlot
Barossa Valley SA Glass/bottle 9.5/40
Cooper Burns Grenache Shiraz Mourvedre
Barossa Valley Glass/bottle 9.5/40
Quartier Pinot Noir
Mornington Peninsula VIC Bottle only 56

Our coffee is freshly roasted by
Roasting Warehouse
Specialty Coffee,
We use free range eggs from
Sth Gippsland Eggs,
Our bakery of choice is
Noisette,
Our gluten free bread is from
Deek's Bakery,
15% surcharge applies on
public holidays

Check out the
cake cabinet
for our range
of sweets,
including our
delicious
house made
offerings