

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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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'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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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Piccolo, short macchiato 4
Long black, long macchiato 4.3
Hot chocolate with marshmallows 4.5
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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Spirits & liqueurs 30mls from 9
Espresso Martini 18

Sparkling Wine

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
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Yarra Valley Vic Bottle only 40
Pizzini Prosecco NV
King Valley Vic Bottle only 40
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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
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Our coffee is freshly roasted by
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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
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Primary works eggs any style, bacon, tomato,

Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish on sourdough 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

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Pasta of the day

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Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

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Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

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Extras

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mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

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Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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'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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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including our
delicious
house made
offerings

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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19

(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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Mornington Peninsula VIC Bottle only 56

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(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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19

(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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Piccolo, short macchiato 4
Long black, long macchiato 4.3
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Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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King Valley Vic Piccolo 200ml 18
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Zonzo Bellini Di Cristina
Yarra Valley Vic Bottle only 45

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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

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(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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19

(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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Hot chocolate with marshmallows 4.5
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Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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(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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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King Valley Vic Piccolo 200ml 18
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Yarra Valley Vic Bottle only 40
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Gippsland Vic Glass/bottle 9.5/40
Starborough Sauvignon Blanc
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Primary works eggs any style, bacon, tomato,

Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish on sourdough 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

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tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

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Steak or chicken sandwich

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(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19

(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

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Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

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Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(extra ice cream, soy milk, almond milk 1.5)
Kids flavoured milk 2.5

Cold drinks

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Old fashioned lemonade 5.5
Lemon, lime and bitters 5.5
Coke no sugar, lemonade, fanta 4.5
Spiders lemonade, raspberry, coke, fanta 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
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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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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
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Check out the
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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 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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Pizzini Prosecco NV
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Yarra Valley Vic Bottle only 45

White Wine

Montevecchio Moscato
Heathcote Vic Glass/bottle 9.5/40
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Marlborough N.Z Glass/bottle 9.5/40
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Officer Vic Glass/bottle 9/39
Paringa Estate Chardonnay,
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Primary works eggs any style, bacon, tomato,

Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish on sourdough 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19

(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

Kids pasta 9.5

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Hot chocolate with marshmallows 4.5
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

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roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

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(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
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See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

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ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(extra ice cream, soy milk, almond milk 1.5)
Kids flavoured milk 2.5

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Coke no sugar, lemonade, fanta 4.5
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Orange, pineapple or apple juice
small 3 large 5

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Primary works eggs any style, bacon, tomato,

Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish on sourdough 27

(Vegetarian Roast pumpkin & spinach 24)

Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins 12
(Add extras)

Extras

+ an egg 3.5

+ avocado, spinach, fetta, roasted tomato,

house made hollandaise, roast pumpkin, button

mushrooms, beetroot hummus, grilled broccolini 4

+ bacon, house made potato rosti, corn fritter, haloumi, chipolatas(2) 5

+ grilled chicken breast 6.5

+ slow cooked lamb, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ mustard mayo, chipotle mayo, sweet chilli sauce 1

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 21.5

(Smoked salmon instead of bacon 24.5)

Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise on English muffins 21.5

House made muffins

(fresh daily) sweet or savoury with butter 5

Breaky roll (gfo) bacon, 2 fried eggs, tasty cheese, roquette, tomato relish, Turkish roll 19 (Add avocado 4)

Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter or honey 8.5

Noisette fruit toast (v) with butter 9.5

Scones # raspberry jam, double cream 11.5

Nut & chia granola (veg)(gf)

fresh berries, matcha & coconut pannacotta, mixed berry & coconut yoghurt 19.5

Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce 23.5 (Great with bacon 5)

Buttermilk pancakes raspberry jam, vanilla mascarpone, maple syrup, fresh raspberries, cinnamon sugar 20.5

Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney 18.5

Salt and pepper calamari Asian salad, miso mayo, sweet chilli sauce, lime and crispy shallots 27

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 24.5

(Add grilled chicken breast 6.5) (Vegan option 18)

Fried chicken bao

3 Bao buns, sweet & spicy sauce, kewpie mayo, Asian pickles 25

Slow cooked beef brisket quesadilla

tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo 27

Slow cooked lamb & ancient grain salad (gf)(vo)

roast sweet potato, spinach, dried fruits, chilli, lime, herbs, lentils, quinoa, pepita dukkah, whipped fetta & yoghurt, pomegranate molasses 27

(Vegetarian 20.5 or Vegan 19.5, with roast pumpkin)

Buttermilk fried chicken burger

slaw, chipotle mayo, milk bun, chips 25

Primary beef burger 160g Angus beef served medium, bacon, American cheddar, caramelised onion, lettuce, tomato, pickles, milk bun, secret sauce, chips 25 (Vegetarian with field mushroom 20)

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) 27 (chicken) 25

(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 29)

Trio of dips # Three dips (check with your waiter), three breads, roquette salad 19
(plus antipasto selection add 29)

Chefs special

See our specials

Pizza of the day

See our specials

Pasta of the day

See our specials

Chips # with mustard mayo or tomato sauce 10

Potato wedges # sour cream, sweet chilli sauce 13

Side salad(v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing 8

Garlic and herb bread # 6

Add cheese 2

Children

Egg anyway and bacon on sourdough 10.5

Coco pops 7

Pancakes with maple syrup & ice cream # 10.5

Fish & chips # 10.5

Ham & cheese toastie with chips # 10.5

Margherita pizza # (v) 9.5 (add ham 4)

Chicken nuggets and chips # 10.5

Cheeseburger & chips 11

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
Chai latte 5
Baby chino with marshmallows 2
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 4.5
Prana Sticky Chai brewed, steamed with milk 5.5
Extras coffee shot 0.5
soy, almond, lactose free, oat, mug, flavoured syrups 1

Milk Drinks

Iced coffee
espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc 8
Iced chocolate
ice cream, choc syrup, milk, whipped cream, dusted with choc 8
Milkshakes
chocolate, vanilla, strawberry, caramel, coffee 8
(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 6
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Simple Superfood Juices 7.5

Cleanse
(Kiwifruit, mango, chlorella, barley grass, wheat grass, prebiotics)
Renew
(Apple, carrot, lime, ashwagandha, turmeric, prebiotics)
Passion Hit
(pear, mango, passionfruit, lime rosella, prebioticst)

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

Tobacco Road Prosecco
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Rob Dolan Blanc de Blanc
Yarra Valley Vic Bottle only 40
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