

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 28

(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, roast pumpkin, house made hollandaise, garlic sauteed button mushrooms, beetroot hummus, grilled broccolini, spiced sweet potato, crispy cauliflower 4

+ bacon, house made potato rosti, corn fritter, haloumi,

chipolatas(2) 5.5

+ grilled chicken breast 7

+ slow cooked lamb, 16 hour slow cooked beef brisket, smoked salmon 8

+ gluten free toast 2

+ tomato relish 1.5

+ seeded mustard aioli, chipotle mayo, sweet chilli sauce 1.5

Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise 23

(Smoked salmon instead of bacon 25)

Eggs Benedict (gfo) soft poached eggs, bacon,

house made hollandaise on English muffins 22

House made muffins

(fresh daily) sweet or savoury with butter 5.5

Breakfast roll (gfo) bacon, fried egg, American cheddar, lettuce,

BBQ mayo, milk bun 17.5 (Add avocado 4 rosti 5.5)

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)

Banana, coconut & vanilla yoghurt, mixed berries, almond, date & cocoa butter, acai 7 berry gel 20

Corn fritters (v) smashed avo, roquette, red onion, sour cream,

sweet chilli sauce 23.5 (Great with bacon 5.5, beef brisket 8)

Buttermilk pancakes strawberry & vanilla compote, fresh

strawberries, passionfruit cream, with white choc cookie crumb 22

Avo smash (v)(gfo)(vo) beetroot hummus, fetta,

mint & roquette salad, ancient grain crumb, poached eggs on multigrain 21.5 (Vegan option 15)

(Add smoked salmon 8, slow cooked lamb 8)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach,

Persian fetta, roquette salad, fruit chutney 18.5

Nourish Bowl (v)(gf)(vo)

crispy cauliflower, roast pumpkin, sweet potato, grilled haloumi, charred broccolini, avocado, spiced black bean & lentil salad, poached egg, ancient grain crumb, beetroot hummus 24.5

(Add grilled chicken breast 7) (Vegan option 18)

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

16 hour 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)

Korean fried chicken burger

slaw, miso mayo, sweet & spicy sauce, Asian pickles, 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 26 (Vegetarian with field mushroom 20)

Steak or chicken sandwich

Scotch fillet OR chicken breast, bacon, tomato, tasty cheese, roquette, onion jam, seeded mustard aioli, tomato relish, chips on a Turkish roll (steak) 27 (chicken) 26

(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** 3.8
Cappuccino, latte, flat white 5
Mocha, Vienna 5.5
Piccolo, short macchiato 4.5
Long black, long macchiato 4.8
Hot chocolate with marshmallows 5
Chai latte 5
Baby chino with marshmallows 2.5
Loose leaf tea English breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile 5
Honey Spice Sticky Chai brewed, steamed with milk 7
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 6
Lemon, lime and bitters 6
Coke no sugar, lemonade, fanta 5
Spiders lemonade, raspberry, coke, fanta 7
Orange, pineapple or apple juice
small 3 large 5

Cold drip coffee 5.5

Cold Pressed Juices (bottled) 7.5

- Antiox**
(apple, raspberry, passionfruit, rhubarb)
Immunity
(carrot, orange, pineapple, celery, lemon, turmeric)
Tropical Bliss
(orange, mango, passionfruit, lucuma)
Botanical
(apple, spinach, kale, cucumber, celery, lettuce, lemon, ginger)

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** 10
Corona, Asahi 10
3806 Brewing Pale Ale 10
D'Angelo Apple or Pear Cider 9.5
Spirits & liqueurs 30mls from 10
Espresso Martini 18

Sparkling Wine

- Alpine Prosecco**
King Valley Vic Piccolo 200ml 18
Paul Louis de Blancs NV,
Loire Valley France Piccolo 18
Pizzini Prosecco NV
King Valley Vic Bottle only 40

White Wine

- Montevecchio Moscato**
Heathcote Vic Glass/bottle 10/40
San Pietro Pinot Gris
Gippsland Vic Glass/bottle 10/40
Starborough Sauvignon Blanc
Marlborough N.Z Glass/bottle 10/40
D'Angelo Lady Chardonnay
Officer Vic Glass/bottle 10/40
Paringa Estate Chardonnay,
Mornington Peninsula VIC Bottle only 55

Red Wine

- Pizzini Rosetta**
King Valley VIC Glass/bottle 10/40
Rob Dolan 'True Colours' Pinot Noir
Yarra Valley VIC Glass/bottle 10/40
Longhop Angaston Merlot
Barossa Valley SA Glass/bottle 10/40
Cooper Burns Grenache Shiraz Mourvedre
Barossa Valley Glass/bottle 10/40
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

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