



primary

@ PIONEERS PARK

FULLY LICENSED—OPEN 7 DAYS 8AM-4PM



View photos & specials

breakfast 8am-3pm (# until 4pm)

Primary works eggs any style, bacon, tomato, Hungarian chipolatas, house made potato rosti, field mushroom, tomato relish, on sourdough	30.00
Vegetarian works eggs any style, tomato, house made potato rosti, maple roast pumpkin, spinach, field mushroom, tomato relish, on sourdough	26.00
Eggs on toast (v)(gfo) eggs any style on sourdough, multigrain or English muffins (Add sides)	14.00
Potato rosti stack maple bacon, avocado, poached egg, house made hollandaise (Smoked salmon instead of bacon 26.5)	25.00
Eggs Benedict (gfo) soft poached eggs, bacon, house made hollandaise, on English muffins (Eggs Atlantic 26.50, Eggs Florentine 19.50)	24.00
House made muffins # (fresh daily) sweet or savoury with butter	5.50
Breakfast roll (gfo) bacon, fried egg, American cheddar, lettuce, BBQ mayo, milk bun (Add avocado 4.5 rosti 5.5)	18.00
Toast (gfo) sourdough or multigrain with raspberry jam, vegemite, peanut butter, or honey	10.00
Noisette fruit toast (v) with butter	9.50
Scones # raspberry jam, double cream	11.50
Chia & coconut açai granola bowl (veg, gf) maple & pecan granola, strawberries, blueberries, banana, vanilla coconut yoghurt, cashew butter	21.50
Corn fritters (v) smashed avo, roquette, red onion, sour cream, sweet chilli sauce (Great with bacon 5.5, beef brisket 8)	24.50
Buttermilk pancakes caramelized banana cremeux, warm Nutella fudge sauce, fresh strawberries, banana, and hazelnut, banana chip & choc chip crumble (add maple bacon 6)	23.00
Avo smash (v)(gfo)(vo) beetroot hummus, fetta, mint & roquette salad, ancient grain crumb, poached eggs on multigrain (Vegan option 15) (Add smoked salmon 8, slow cooked lamb 8)	24.50
Warm Nourish Bowl (v)(gf)(vo) crispy cauliflower, maple roast pumpkin, sweet potato, grilled fetta, charred broccolini, spiced black bean & lentil salad, poached egg, beetroot hummus, avo smash, mint, lime & soy dressing (Add grilled chicken breast 7) (Vegan option 18)	26.50

sides

Egg (1)	4.00
Avocado (smashed or sliced)	4.50
Spinach	4.00
Fetta	4.00
Roasted tomato	4.00
Maple roast pumpkin	4.00
Garlic sauteed button mushrooms	4.00
Beetroot hummus	4.00
Grilled broccolini	4.00
Spiced sweet potato	4.00
Crispy cauliflower	4.00
Bacon	5.50
House made potato rosti	5.50
Corn fritter	5.50
Haloumi	5.50
Chipolatas(2)	6.00
Grilled chicken breast	7.00
Slow cooked Moroccan spiced lamb	8.00
16 hour slow cooked beef brisket	8.00
Smoked salmon	8.00
Buttermilk fried Chicken	9.00
Gluten free toast	add 2.50

sauces

House made hollandaise	4.00
Tomato relish	2.00
Seeded mustard aioli	2.00
Chipotle mayo	2.00
Sweet chilli sauce	1.50
Jalapeno & coriander aioli	2.00

kids

Egg anyway and bacon on sourdough	11.50
Coco pops	7.00
Pancakes with maple syrup & ice cream #	10.50
Fish & chips #	10.50
Ham & cheese toastie with chips #	10.50
Margherita pizza # (v) (add ham 4)	10.50
Chicken nuggets and chips #	10.50
Cheeseburger & chips	12.50
Kids pasta with Napoli sauce & parmesan	9.50

(v) vegetarian, (veg) vegan, (vo) vegan option, (gf) gluten friendly, (gfo) gluten friendly option

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

lunch 8am-3pm (# until 4pm)

Toasted roti wrap # (v) red capsicum, roast pumpkin, spinach, Persian fetta, roquette salad, fruit chutney	18.50
Salt and pepper calamari Crispy fried with Asian salad, gochujang and lime aioli, spring onion, crispy shallots	28.50
16 hour slow cooked beef brisket quesadilla tasty cheese, spring onions, jalapenos, smashed avo, charred corn, capsicum & lime salsa. Mexican spiced fries, chipotle mayo	28.50
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 (Vegetarian 20.5 or Vegan 19.5, with maple roast pumpkin)	29.00
Build your own salad Start with the side salad and add any sides (add prices as listed) to make your own creation	8.00
Hot honey fried chicken burger grilled pineapple, American cheddar, dill pickles, lettuce, milk bun, jalapeno & coriander aioli, chips (add bacon 2.75)	26.00
Primary beef burger 160g Angus beef served medium, maple bacon, American cheddar, onion jam, lettuce, pickles, smokey BBQ mayo, milk bun, chips (Add a fried egg 4 add buttermilk fried chicken 9 Vegetarian with field mushroom 20)	26.50
Steak sandwich scotch fillet, bacon, tomato, tasty cheese, roquette, onion jam, seeded mustard aioli, tomato relish, chips on a Turkish roll (Add a fried egg 4, or avocado 4.5)	27.00
Chicken sandwich chicken breast, bacon, tomato, tasty cheese, roquette, onion jam, seeded mustard aioli, tomato relish, chips on a Turkish roll (Add a fried egg 4, or avocado 4.5)	26.50
Cheese board # (v) three cheeses (check with your waiter), fresh fruit, quince paste, crackers (plus antipasto selection of cured meats & marinated vegetables add 29)	38.00
Trio of dips # three dips (check with your waiter), three breads, roquette salad (plus antipasto selection add 29)	19.00
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	11.00
Potato wedges # sour cream, sweet chilli sauce	13.00
Side salad (v) mixed leaf, tomato, cucumber, red onion, olives, lemon dressing	8.00
Garlic and herb bread # Add cheese 2	6.00

drinks

hot drinks

Espresso	4.30
Double Espresso	4.80
Long Black	5.30
Piccolo	5.00
Magic	5.50
Cappuccino, Latte, Flat White	5.50
Mocha, Vienna	6.00
Short Macchiato	5.00
Long Macchiato	5.50
Hot Chocolate with marshmallows	5.50
Chai Latte	5.50
Dirty Chai	6.00
Honey Spice Sticky Chai brewed, steamed with milk	7.50
Babyccino with marshmallow	3.00
Pup Cup	2.50
Loose leaf tea english breakfast, earl grey, sencha green, lemon grass & ginger, peppermint, chamomile, Malabar chai tea	5.50
Extras:	
Mug	1.00
Coffee shot	1.00
Alternative milk: soy, almond, lactose free, oat	1.00
Flavoured syrups: vanilla, caramel, hazelnut	1.00

milk drinks

Iced coffee espresso, ice cream, milk, vanilla syrup, whipped cream, dusted with choc	8.50
Iced chocolate ice cream, choc syrup, milk, whipped cream, dusted with choc	8.50
Milkshakes chocolate, vanilla, strawberry, caramel, coffee (extra ice cream 1.50)	8.50
Kids flavoured milk	3.00

cold drinks

Purezza premium sparkling water on tap 750ml	4.50
Old fashioned lemonade	6.50
Lemon, lime and bitters	6.50
Coke no sugar, lemonade, fanta	5.50
Spiders lemonade, raspberry, coke, fanta	7.50

Cold brew coffee	5.50
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specialty cold drinks

Iced Matcha with a strawberry twist	9.00
Mont Blanc	9.00

juices

	small	large
Orange	3.50	5.50
Pineapple	3.50	5.50
Apple juice	3.50	5.50
Cold Pressed Juices (bottled)		8.00
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)		

beer, cider & spirits

Beer Great Northern Super Crisp Lager, Corona, Asahi	10.00
Craft Beer 3806 Brewing Pale Ale	10.00
D'Angelo Apple or Pear Cider	10.00

Spirits & liqueurs	12.00
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Espresso Martini	22.00
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sparkling wine

Pizzini Prosecco King Valley, Vic	18.00
Piccolo 250ml	
Pizzini Prosecco NV King Valley, Vic	40.00
Bottle only	

white wine

	glass	bottle
Montevecchio Moscato Heathcote, Vic	10.00	40.00
San Pietro Pinot Gris Gippsland, Vic	10.00	40.00
Starborough Sauvignon Blanc Marlborough, NZ	10.00	40.00
D'Angelo Lady Chardonnay Officer, Vic	10.00	40.00

red wine

Pizzini Rosetta King Valley, Vic	10.00	40.00
San Pietro Pinot Noir Mornington Peninsula	10.00	40.00
Longhop Angaston Merlot Barossa Valley, SA	10.00	40.00
Cooper Burns Grenache		
Shiraz Mourvedre Barossa Valley, SA	10.00	40.00

something sweet

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

thank you

Our coffee freshly roasted by **Roasting Warehouse**
We use free range eggs from **Sth Gippsland Eggs**
Our bakery choice is **Noisette Bakery**
Our gluten free bread is from **Deek's Bakery**
Cakes not made in house **Sweet by Nature**

surcharges

As a Fair work employer looking after our team, and adhering to the Restaurant industry award, a *15% surcharge will apply on public holidays.*

1.5% surcharge will apply to all card transactions

functions

Looking for the perfect evening **function venue**?

We can host up to 120 guests cocktail style and up to 50 guests seated.

Our functions commence any time from 6pm and finish at 11pm.

Click on the functions tab at primarypp.com.au for further details

bookings

We have limited tables available for bookings, keeping the remainder available for walk in customers.

Bookings can be made via the website at primarypp.com.au and click on the "book now" tab

gift vouchers

Looking for the perfect **gift**?

Gift vouchers are now available to purchase in store or online via primarypp.com.au and click on the "gift voucher" tab

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Primary at Pioneers Park



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