

Picnic Toasted Granola

Maple and honey toasted oats with coconut, pecan nuts, pumpkin & sunflower seeds, banana chips, dried apricots and dark chocolate. Served with seasonal fruit, dried cranberries, yoghurt, & milk 17.0

Warm Rhubarb & Apple Crumble

Rhubarb & apple roasted in demerara sugar, with a crumble topping. Served with yoghurt & cream 19.5

Crêpes

Served with lemon & sugar 13.0

Crêpes

Served with maple syrup, bacon & banana 26.5

Eggs Florentine (Spinach) | GFO 25.0

Eggs Benedict (Ham) | GFO 26.0

Eggs Pacifica | GFO 30.0

(In-house smoked NZ salmon)

All with poached free range eggs served on toasted ciabatta with hollandaise sauce

Big Picnic Breakfast | Veg option available, GFO, VO

Free range eggs on toasted ciabatta with homemade hash browns, bacon, sausage, garlic roasted mushrooms, roasted tomato and hollandaise sauce 29.5

Eggs on Toast | GFO

Free range poached, scrambled or fried eggs served on toasted ciabatta 13.5

Extras

Homemade hash browns, roasted tomatoes, wilted spinach, garlic roasted mushrooms, sausages, avocado (in-season) 7.0 each

Bacon 8.0

Halloumi 9.0

Hollandaise sauce 3.0

Side salad 8.0

In-house smoked NZ salmon (1 piece) 11.0

Rico sausage (doggie treat) 3.5

KIDS MENU

Fruit & Marshmallow Skewer | GF 5.0

Egg on Toast | GFO

Poached, scrambled or fried free range egg on toast 8.0

Cup of Soup & Toast | GFO

Soup of the day served warm in a cup with toast 11.0

Sausages & Hash Browns

Served with tomato sauce 10.0

Kids Toasted Sammies | GFO

Cheese 7.0 Cheese & pineapple 8.0

Cheese & ham 8.0 Cheese, ham & pineapple 9.0

Kids Picnic Box | GFO

A cheese & ham toasted sammie with a fruit and marshmallow skewer, a kid's juice, and a chocolate brownie bite, served in a take-away box 13.0

Kiddy Crêpes

Served with maple syrup & banana 10.0

Smashed Avocado | GFO

Smashed avocado on multigrain with beetroot hummus, quinoa tomato salsa, feta, dukkah & a poached egg 26.5

Add bacon 29.5

Potato & Feta Hash Cakes | GF

Moroccan spiced potato & feta hash cakes with wilted spinach, roasted tomato and a chive yoghurt 26.5

Add bacon 29.5

Creamy Mushroom Medley | GFO

Trio of mushrooms cooked in a rich, creamy garlic and herb sauce served on toasted polenta & parmesan bread 26.5

Add bacon 29.5

Corn Fritters | GF

Homemade corn fritters served with a fresh garden salad, sour cream and sweet chilli sauce 26.5

Add bacon 29.5

POP (Picnic on a Plate) | GF

In-house smoked NZ salmon, served with homemade hash browns, roasted tomato, avocado and wasabi mayo 33.0

Chicken Caesar Salad | GFO

Free range chicken, fresh cos lettuce, crispy bacon, garlic croutons and parmesan tossed in a creamy Caesar dressing. Topped with a poached egg 29.5

Smoked Salmon Nicoise Salad | GF

In-house smoked NZ salmon, salad greens, gourmet potatoes, green beans, kalamata olives, capers and cherry tomatoes with a lemon dressing. Topped with a poached egg 35.0

Red Chicken Curry | GFO, VO

Red chicken curry served in a poppadom bowl with green beans, bok choy and capsicum, accompanied by fruit chutney and basmati rice. Garnished with toasted coconut, almonds and coriander (spicy or mild) 29.5

Picnic Beef Burger | GFO

Our famous Picnic burger patty, Swiss cheese & smoked cheddar, bacon, red onion, tomato, beetroot, gherkin, Rocket Fuel sauce, homemade aioli and seasonal lettuce in a toasted milk bun. Served with shoestring fries and tomato sauce 29.5

Lamb & Kumara Pie

Chunky NZ lamb with Moroccan spices nestled in shortcrust pastry with kumara & rosemary mash topping. Served with a side salad and pickle 29.5

Soup of the Day | GFO

Served with toasted ciabatta. Please ask our friendly staff 21.0

Weekly Special

Please ask our friendly staff

Shoestring Fries | GFO

With tomato sauce & homemade aioli 11.0

Kumara Fries | GFO

With homemade aioli & sweet chilli sauce 14.0

Hot Drinks & Coffee Regular Large

All coffee served double shot

Short black	5.0	
Long black	5.5	
Americano	5.5	
Add cold milk, runny cream	.5	
Long macchiato	6.0	
Vienna	6.5	
Cappuccino	6.0	7.0
Flat white	6.0	7.0
Latté	6.0	7.0
Matcha latté	6.0	7.0
Mochaccino		7.0
Chai latté in a tall glass		6.5
Hot chocolate		6.5
Affogato		7.0
Hot lemon, honey & ginger		6.5
Kids warm hot chocolate	5.5	
Fluffy	2.5	
Extra shot	1.0	
Decaf	1.0	
Soy, coconut, oat, or almond milk	1.0	
Syrups: vanilla, caramel, or hazelnut	.5	

Tea Total Infused Teas 6.0

Earl grey, English breakfast, Sencha green, Lime green, Lemon citrus, Berry crumble, Peppermint, or Chamomile

Cold Drinks

Iced latté in a tall glass	7.5
Iced Americano	6.5
Mocha on Ice	7.5
Iced Matcha	7.5
Iced Chocolate, Iced Coffee, Iced Mocha (icecream)	10.0
Thickshakes: Lime, Chocolate, Strawberry, Vanilla, Caramel, Orange, Spearmint, Raspberry, Creaming Soda, Banana	10.0
Kids milkshakes (flavours above)	8.0
Phoenix organic lemonade	6.5
Bundaberg ginger beer or lemon, lime & bitters	6.5
Charlies squeezed orange juice	7.0
Coca-Cola classic or sugar free	6.0
Lipton peach or lemon iced tea (sugar free)	5.5
Bottled water	6.0
Phoenix sparkling water	6.0
Phoenix Organic Juices: Apple, Orange, apple & mango, Apple & feijoa	6.5
Goodbuzz Kombucha: Feijoa or Raspberry & lemonade	7.0

Wine Glass Bottle

Bubbles

Matahiwi Estate Blanc De Blanc NZ	15.0	45.0
Mimosa (bubbly & orange juice)	16.0	
Quartz Reef Methode Traditionelle NV		68.0
Veuve Clicquot Brut NV		130.0

Whites

Pond Paddock Chardonnay, Martinborough	14.5	55.0
Odyssey Iliad Res. Chardonnay, Gisborne		60.0
Boneline Riesling White Label, Waipara		54.0
Terrace Edge Liquid Geography Riesling, Waipara		53.0
Whitehaven Pinot Gris, Marlborough	14.5	55.0
Man O' War Exiled Pinot Gris, Waiheke		58.0
Astrolabe Sauvignon Blanc, Marlborough		58.0
Caythorpe Sauvignon Blanc, Marlborough	14.5	54.0

Rosé

Astrolabe Pinot Noir Rosé, Marlborough	14.5	55.0
Elephant Hill Tempranillo Rosé, Hawke's Bay		58.0

Reds

Clearview Estate Merlot, Cape Kidnappers		53.0
Torlesse Merlot / Cabernet, Waipara	14.5	55.0
Ka Tahi Syrah, Hawke's Bay		53.0
Charles Wiffen Pinot Noir, Marlborough	14.5	55.0
Peregrine Pinot Noir, Central Otago		78.0
Palliser Estate Pinot Noir, Martinborough		87.0

Beer

Heineken		11.0
Corona		11.0

Wellington Local Range Beer

Garage Project Beer (lager)		13.0
Pan Head Port Road Pilsner		13.0
Pan Head Supercharger APA		13.0
Garage Project Hapi Dāze Pale Ale		13.0
Parrotdog Birdseye Hazy IPA		13.0
Cassel Milk Stout		13.0
Fugazi Garage Project (2.2% alcohol)		11.0
Tiny IPA Garage Project (Alcohol free)		11.0

Cider

Zeffer Crisp Apple		13.0
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YES, WE TAKE BOOKINGS

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Available for evening private functions

15% surcharge applies on public holidays

Yes, we are dog friendly