

MENU

Please place all orders at the counter
See our Blackboard for seasonal options
•• Gluten free option available

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, natural yoghurt, and milk. 12.50

Warm Apple Pie. Lightly spiced and stewed New Zealand apples, encased in flaky puff pastry. Served with a scoop of vanilla ice cream. 11.00

Warm Rhubarb & Apple Crumble. Rhubarb and apple roasted in demerara sugar and orange, with a crumble topping. Served with natural yoghurt and cream. 16.00

Crêpes. Served with lemon and sugar 10.00

Crêpes. Served with maple syrup, free range bacon and banana. 17.50

Potato & Feta Hash Cakes. Moroccan spiced potato and feta hash cakes with wilted spinach, roasted tomato and a chive and yoghurt sauce. 18.50 ••
With free range bacon. 20.00 ••

Creamy Mushroom Medley. Trio of mushrooms cooked in a rich, creamy garlic and herb sauce served on toasted potato and rosemary bread. 18.50 ••
With free range bacon. 20.00 ••

Eggs Benedict. Poached free range eggs, sliced smoked free range ham and hollandaise sauce served on toasted ciabatta. 18.00 ••

Eggs Florentine. Poached free range eggs, wilted spinach and hollandaise sauce served on toasted ciabatta. 18.00 ••

Eggs Pacifica. Poached free range eggs, in-house smoked NZ salmon and hollandaise sauce, served on toasted ciabatta. 19.00 ••

Big Picnic Breakfast. Your choice of poached, scrambled or fried free range eggs, served on toasted ciabatta with homemade hash brown, free range bacon, garlic roasted mushrooms, roasted tomato, Island Bay Butchery sausages with hollandaise sauce. Vegetarian option available. 23.00 ••

Eggs on Toast. Your choice of poached, scrambled or fried free range eggs served on toasted ciabatta. 9.50 ••

Extras. Homemade hash browns, roasted tomatoes, hollandaise sauce, wilted spinach, garlic roasted mushrooms, free range bacon, Island Bay Butchery sausages, avocado (in-season). 5.00 each. Side salad 7.00.
In-house smoked salmon. 8.00.

YES, WE TAKE BOOKINGS

Picnic is also available for your private functions
No surcharge on public holidays

Soup of the Day. Served with toasted ciabatta. Please see our Blackboard. 14.00 ••

Smoked Salmon Nicoise Salad. In-house smoked NZ salmon, salad greens, gourmet potatoes, green beans, Kalamata olives, capers & cherry tomatoes with a lemon dressing. Topped with a soft poached free range egg. 23.00 ••

Red Chicken Curry. Served in a pappadum bowl with green beans and capsicum, with a side of fruit chutney and basmati rice. Garnished with toasted coconut, almonds and coriander (hot or mild). 23.00 ••

Smoked Fish Cakes. In-house smoked warehou and kumara fish cakes with side of wasabi mayonnaise. Topped with a poached free-range egg. Served with a side salad. 23.00 ••

Lamb & Kumara Pie. Chunky NZ lamb with Moroccan spices nestled in a homemade short pastry with a kumara mash topping. Served with a side salad and pickle. 23.00

Picnic Beef Burger. Our famous Picnic burger patty, Swiss cheese, bacon, red onion, tomato, gherkin, Rocket Fuel sauce, home made aioli and seasonal lettuce in a toasted bun. Served with shoe string fries and Watties tomato sauce. 23.00

Shoe String Fries. Served with Watties tomato sauce and home made aioli. 8.50 ••

KIDS

Fruit & Marshmallow Skewer. 4.00 ••

Egg on Toast. Kids choice of poached, scrambled or fried free range egg on toast. 5.00 ••

Cup of Soup & Toast. Kids choice of soup of the day served warm in a cup with toast. 6.50 ••

Island Bay Butchery Sausages & Hash Browns.
Served with Watties tomato sauce. 8.00

Kids Toasted Sammies. ••

Cheese. 5.00

Cheese & pineapple. 6.50

Cheese & ham. 6.50

Cheese, ham & pineapple. 7.50

Kids Picnic Box. A cheese & ham toasted sammie with a fruit & marshmallow skewer, a Charlies kids juice, and a chocolate brownie bite, served in a take away box. 10.00 ••

Kiddy Crêpes. Served with maple syrup & banana. 8.00

Ice Creams. See cart at side door.

WINE LIST

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www.picniccafe.co.nz

	Glass	Bottle
Bubbles		
Champagne Lallier Brut (375ml)		35
Quartz Reef Methode Traditionelle NV		50
Verve Clicquot Brut NV		110

Whites

Tony Bish Fat'n'Sassy Chardonnay Hawkes Bay	11	40
Cypress The Terraces Chardonnay Hawkes Bay		45
36 Bottles Reisling Central Otago		40
Brightwater Riesling Nelson		40
Whitehaven Pinot Gris Marlborough	11	40
Lamont Pinot Gris Central Otago		45
Astrolabe Savignon Blanc Marlborough	11	40
Little Darling Savignon Blanc Marlborough		40

Rosé

Cathys Central Otago	11	40
Georges Road Waipara		40

Reds

Red Barrel Merlot Hawkes Bay		39
Spade Oak Voysey Syrah Gisborne		39
Charles Wiffen Pinot Noir Marlborough	11	40
Pond Paddock Pinot Noir Martinborough		46
Mondillo Pinot Noir Central Otago		55

Beer

Croucher Low Rider		9
Heineken		9
Corona		9

Wellington Local Range		11
Garage Project Beer (lager)	Parrot Dog Dead Canary Pale Ale	
Tuatara APA	Parrot Dog Bitter Bitch IPA	
Pan Head Port Road Pilsner		

Cider

Moa Apple Cider		9
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PRIVATE FUNCTIONS

Picnic is available for private functions.
 Please ask staff for further information regarding
 your booking or contact Paul.

04 472 6002 | 021 304 491
paul@picniccafe.co.nz

DRINKS LIST

Picnic is available for your private functions
Please call 472 6002

	Large	Regular
Hot Drinks & Coffee		
All coffee served double shot		
Short Black		4.00
Long Black		4.00
Long Black with cold milk		4.50
Americano with cold milk		4.50
Long Macchiato		4.50
Vienna		4.50
Cappuccino	5.50	4.50
Flat White	5.50	4.50
Latté	5.50	4.50
Mochaccino	5.50	
Affogato	5.50	
Chai Latté in a tall glass	5.00	
Hot chocolate	5.00	
Kids warm hot chocolate		4.50
Hot lemon, honey & ginger	5.00	
Fluffy		2.50
Decaf – add		.50
Soy milk or almond milk – add		.50
Cup of hot water		.50

Tea Total Infused Teas

Earl Grey Special		4.50
Special Breakfast Blend		
Japanese Sencha 'Kalegawa' Green Tea		
Japanese Lime Green Tea		
Lemon Citrus Fruit Infusion		
Berry Crumble Fruit Infusion		
Pure Peppermint Herbal Infusion		
Pure Chamomile Herbal Infusion		

Cold Drinks

Iced coffee		8.00
Iced chocolate		8.00
Thickshakes – lime, chocolate, strawberry, vanilla, caramel, orange, spearmint, raspberry, creaming soda or banana		8.00
Phoenix organic lemonade		5.00
Charlies kids apple, orange or blackcurrant		3.00
Charlies bottled water		5.00
Bundaberg ginger beer		5.00
Charlies squeezed orange juice		5.00
Coke, Coke Zero		5.00
Sparkling waters – plain, feijoa apple & lemon, cranberry & lime		5.00
Phoenix Organic Juices – apple, apple orange & mango, apple & feijoa, peach & raspberry		5.00