

WINNER REGIONAL BUSINESS EXCELLENCE AWARD 'HOSPITALITY, FOOD + DINING'

SUMMER MENU 8 till 2pm NO MENU CHANGES

AVAILABLE DINE IN and TAKEAWAY

JAM ON TOAST

₩vegan and gf option

house-made seasonal jam, toasted sourdough, grass-fed butter 12

EGGS ON SOURDOUGH

df and gf option

2 soft-fried Tommy's pastured eggs, buttered sourdough toast, baby cos leaves, house dressing 16.5 ADD organic bacon 6 / halloumi 6 / sausage 5 / avocado 5 / mushrooms 6

CHIA BIRCHER

₩vegan/gf/df

rolled rice, chia, coconut labna, seasonal fruit 17.5

WAFFLES

wego/gf

buckwheat & rice flour waffles, seasonal fruits, maple syrup, mascarpone 22.5

TAMBORINE MTN BEEF SAUSAGES

df/gf option

local beef sausages, house breakfast sauce, 2 soft-fried Tommy's pastured eggs, sourdough, baby cos 27.5 ADD organic bacon 6 / halloumi 6 / avocado 5 / mushrooms 6 / toasted sourdough 3

SMASHED AVO ON SOURDOUGH wegan df and gf options toasted sourdough, beetroot hummus, house pickle, avocado, whipped feta, dukkha, baby gem, house dressing 23.5 ADD pastured soft fried egg 3.5 / organic bacon 6 / halloumi 6 / mushrooms 6 / beef sausage 5

ZUCCHINI & GREEN PEA FRITTERS wego/gf/vegan option zucchini, garden pea and chickpea flour fritters w herbed labna, pickled daikon, cucumber salad 25.5 ADD pastured soft fried egg 4 / organic bacon 6 / halloumi 6 / avocado 5

SAVOURY TART and GARDEN SALAD

₩veqo/qf

gluten free savoury tart of the day, Tommy's pastured eggs, seasonal vegetables, fresh garden salad, cherry tomato jam 26 see fridge for selection

HOUSE PIE and GARDEN SALAD see hot box for selection house made pie, fresh garden salad, house dressing, cherry tomato jam 24

SAUSAGE ROLL and GARDEN SALAD see hot box for selection house made sausage roll, fresh garden salad, house dressing, cherry tomato jam 22 (weekends only)

CHEF'S SALAD of THE DAY

see fridge for selection

half serve 12 / full serve 18 ADD avocado 5 / halloumi 6 / lightly spiced free-range chicken 8 / pan fried fish fillets 8

CHARCUTERIE BOARD gf option

serves 2-3 people available as takeaway picnic boxes selection of Salumi Australia cured meats and cheeses, Sicilian green olives, seasonal house pickled vegetables and relish, fresh fruits, sourdough 70

BURGERS

BACON & EGG BURGER gf option

Tommy's pastured fried egg, organic bacon, breakfast sauce, leaves, on a milk bun 16.5

ADD halloumi 6 / provolone 3 / double bacon 6 / fermented hot sauce 3

GRILLED CHICKEN BURGER

af option

lightly spiced free-range chicken, gourmet tomato, provolone, sriracha mayo, baby gem lettuce, on a milk bun 25.5 ADD organic bacon 6 / avocado 5 / fermented hot sauce 3

BOMBAY FISH BURGER

af option

pan fried fish fillets, house tartare, pickled red onion, baby gem lettuce, on milk bun 25.5 ADD avocado 5 / fermented hot sauce 3

TOASTIES available till 3pm

HAM + CHEESE TOASTIE

local smoked leg ham, whipped feta, provolone, honey mustard, sourdough 15.5

VEGO TOASTIE

₩vego/vegan option

roasted seasonal vegetables, golden goddess, provolone, herb mayo, sourdough 15.5

KIDS under 10 yrs

Cheese toastie 9 ADD smoked leg ham 4

Jam on sourdough, grass-fed butter 8 gf option
Waffle with maple syrup, cream, fruit 12 ₩vego/gf

Waffle with maple syrup, cream, fruit 12

✓ vego/gf

Soft fried Tommy's egg on sourdough 8

df/gf option

Soft fried Tommy's egg on sourdough
ADD bacon 6 / avocado 5 / sausage 5

Avocado on sourdough 8 wegan/df/gf option

CAKES *vegan, nut free, low sugar, gf and df options* made in house by us, using Tommy's pastured eggs, sustainable flour, grass-fed butter, local premium chocolate, local seasonal produce *see counter for selection*

WHOLE CAKES TAKEAWAY

✓ vegan/df/gf options

available pre-order POA

WHOLE SAVOURY TARTS TAKEAWAY available pre-order 75

₩ vego/gf

ARE YOU A LOCAL GROWER

ARE YOU A LOCAL GROWER
TALK TO US IF YOU HAVE SURPLUS PRODUCE
WE'D LOVE TO BARTER WITH YOU

Thank you for your understanding, to assist cover staff penalty rates we apply : 10% surcharge on weekends

15% surcharge on public holidays





0480 344 539 WED to SUN 8am – 3pm www.northstores.com.au

DRINKS BEER + CIDER

Balter Brewing Captain Sensible 375ml 3.5%		9
ON TAP	350ML	1 L
Balter Brewing XPA 5%	9.5	24

COCKTAILS + SPIRITS

ESPRESSO MARTINI 20

42° below South vodka, Kahlua, Espresso

Witches Falls Pink Lady Apple Cider 5.3%

NEGRONI or NEGRONI SPRITZ 90ml Negroni LoBorn original gin, Loborn Amaro no 2, sweet vermouth Spritz - above w sparkling water

ELDERFLOWER GIN SPRITZ

LoBorn original gin, organic elderflower, sparkling water

LOBORN ORIGINAL GIN 15

mixer Fever-tree tonic OR ginger kombucha COLD

AUSTRALIAN NATURAL WINES

Low intervention production/sustainable practices/zero or minimal sulphates/vegan/often organically grown grapes/ hand harvested.

WHITE 2022 Sven Joschke Fume Blanc Eden Valley SA	150ml 14	BTL 60
2023 Battles Blendaberg White Riesling Gewurztraminer and Pinot Grigio Margaret River WA	16	62
ROSE' 2023 Latta 'What A Melon' Rose Sangiovese Pyrenees VIC	16	62
RED 2023 Poly Pinot Noir Adelaide Hills SA served chilled	13	48
2023 Latta 'Shays Flat' Grenache Cogshill Creek VIC		70

COLD DRINKS		
Picnic Cold Pressed Juice see fridge for selection		
Picnic Iced Espresso Latte or Chocolate Milk		
Picnic Iced Mayde Maple Matcha		
Mayde Iced Tea hibiscus lemon myrtle unsweetened	7.5	
Coco Coast Coconut Water Natural OR Lychee	7	
Burleigh Drink Co. (real fruit/no added sugar)		
Lemonade OR Pink Dragon fruit Lemonade		
Juice Bomb Sparkling Juice (real fruit/no added sugar)		
Apple Blackcurrant OR OJ Passionfruit		
ON TAP 350ml	1 L	
Kombucha Buchi ginger 7.5	18	
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4.5

UV Filtered natural spring water available next to espresso machine

Picnic Sparkling Water

HOT DRINKS	SM/LG
Reuben Hills Coffee 'O.G. Blend'	
flat white/latte/cappuccino	5/6
long black	4.5/5.5
piccolo/macchiato	4.5
espresso	4
Reuben Hills featured Single Origin	5.5/6.5
Featured batch brew weekends only	- /5
Hot chocolate	5/6
Mocha	5.5/6.5
Chai latte	5/6
Sticky chai, brewed with milk in teapot	6.5
SPECIALITY DRINKS hot or iced option	
Turmeric latte	6.5
Mayde Maple matcha	8
Social Alchemy adaptogenic chocolate	8
alternative milks – Bonsoy, almond, oat	1
skinny or lactose free .5 decafe or extra sl	not .8 / honey .5

TEAS

20

Mayde Artisan Organic Tea in teapot 6

- English breakfast
- Earl grey
- Green sencha-jasmine-rose
- Australian native lemon myrtle blend
- Serenity chamomile blend

PICNIC REAL FOOD BAR

local Eagle Heights Butchery.

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At Picnic our focus and passion is on the integrity of our product. We use fresh, seasonal, quality and premium produce, favour local where possible, and have a kitchen garden onsite. Everything is made from scratch incl. our pies, pastries, cakes, jams, relishes, dressings, sauces and cold-pressed juice. Selected supply partners are Reuben Hills micro roastery coffee, organic Mayde Tea, local 'on tap' Balter Beer, Buchi Kombucha and Witches Falls cider. Sourdough freshly baked by Pixel Bakery. We use Tommy's pastured eggs, Salumi Australia cured meats, and

Our sustainability mission is low waste. We have installed a 'closed loop compost' system, fresh UV filtered spring water supply, bio-wastewater system.

Tenants all recycle and use sustainable products and practices. Picnic's takeaway packaging is all bio compostable.

We wish to minimise accidents and property damage. Thank you for keeping CHILDREN SUPERVISED and SAFE at ALL TIMES respecting property, Tenants and Patrons of NORTH STORES.

NO running on decks, picking flowers or fruit, swinging on handrails, standing on deck wires, throwing gravel, kicking balls, climbing in garden beds or on watering systems, standing on chairs.

SMOKING NOT PERMITTED on the PROPERTY, FOOTHPATHS, GRASSED AREAS, TOILETS or CARPARK.

Smoking permitted 4 metres from front NORTH STORES property boundaries.

Toilets located at end of deck walkway, purple door, this building.

We are DOG and HORSE friendly (3)

