

ALL DAY MENU 8 till 2pm

We politely decline menu substitutions or changes. When ordering alert staff to any coeliac requirements. Please be mindful there is a 60-minute seating limit during busy periods, longer time frames may be granted on request. We thank you for your understanding.

CROISSANT

house-made seasonal jam, grass-fed butter 14
local smoked leg ham, swiss cheese, Dijon mustard 18

EGGS ON SOURDOUGH DFO GFO

2 soft-fried pastured eggs, buttered sourdough toast, green leaves, house dressing 19
ADD organic smoked bacon 7.5 / halloumi 6.5 / avocado 5
casalinga pork sausage 6.5

DATE, COCONUT & TURMERIC PORRIDGE V V DF GF

rolled rice, seasonal fruit compote, warm coconut milk 18.5

WAFFLES V GF

buckwheat & rice flour waffles, seasonal fruits, maple syrup, mascarpone 26
ADD organic smoked bacon 7.5

FARINATA WRAP V DF GF VEO

house grilled chickpea flat bread, beetroot hummus, avocado, roasted and pickled seasonal veg, leaves, garlic aioli 26
ADD pastured soft fried egg 4.5 / organic smoked bacon 7.5
halloumi 6.5 / casalinga pork sausage 6.5

ROASTED GOURMET MUSHROOMS VEO GFO

Swiss brown, shiitake and field mushrooms, whipped feta on brioche 28
ADD pastured soft fried egg 4.5 / organic smoked bacon 7.5
casalinga pork sausage 6.5

TAMBORINE MTN SAUSAGES DF GFO

2 casalinga pork sausages, 2 soft-fried pastured eggs, sourdough, bulldog sauce, baby leaves, house dressing 30.5
ADD organic smoked bacon 7.5 / halloumi 6.5 / avocado 5

SMASHED AVO HOUSE-BAKED FOCACCIA V DF GFO

avocado, beetroot hummus, dukkha, micro herbs, green leaves, house dressing 26
ADD pastured soft fried egg 4.5 / organic smoked bacon 7.5
halloumi 6.5 / casalinga pork sausage 6.5
swap in house-baked gluten free focaccia 4

SOUP VEO DFO GFO see counter for today's soup

DF dairy free GF gluten free V V vegetarian V V E vegan O option

SAVOURY TART and GARDEN SALAD V GF

gluten free savoury tart of the day made with pastured eggs, seasonal vegetables, fresh garden salad, house dressing 28.5
ADD cherry tomato jam 3 *see fridge for salad selection*

HOUSE MADE FREE-RANGE CHICKEN and LEEK PIE

with GARDEN SALAD *see hot box for selection, until sold out*
house made pie, fresh garden salad, house dressing 26
ADD cherry tomato jam 3

GARDEN SALAD V DF GF

see fridge for salad selection
half serve 12 / full serve 17.5 w house dressing
ADD avocado 5 / halloumi 6.5 / lightly spiced free-range chicken 10.5

BURGERS

BACON & EGG DFO GFO

pastured fried egg, local organic smoked bacon, house bulldog sauce, aioli, green leaves, on a milk bun 18.5
ADD sweet potato chunks + aioli 6.5

GRILLED CHICKEN GFO

lightly spiced free-range chicken, gourmet tomato, Swiss cheese, sriracha mayo, green leaves, on a milk bun 27
ADD sweet potato chunks + aioli 6.5

BEEF BRISKET DFO GFO

slow cooked grass-fed beef brisket, coleslaw, sriracha, cucumber pickle, mustard, Swiss cheese on milk bun 28
ADD sweet potato chunks + aioli 6.5

ROASTED SWEET POTATO CHUNKS V DF GF 9

ADD garlic aioli V DF GF 2.5

KIDS OPTIONS under 10 yrs

cheese toastie 10.5 ADD local smoked leg ham 5.5
jam on sourdough, grass-fed butter DFO 9.5
waffle with maple syrup, cream, fruit V GF 15.5
soft fried pastured egg on sourdough DFO GFO 9.5
ADD organic smoked bacon 7.5 / avocado 5 / sausage 6.5
avocado on sourdough V DF GFO 9.5

FRONT BAR MENU 8 till 3pm or until sold out

TOASTIES

HAM + CHEESE

local smoked leg ham, whipped feta, swiss cheese, Dijon mustard, sourdough 17.5

VEGO V V

roasted swiss brown and field mushrooms, 3 cheeses, spinach, pickled onion, sourdough 17.5

HOT PASTRIES

see hot box for selection

CAKES V DF GFO

see counter for selection

made in house by us, using Tommy's pastured eggs, sustainable flour, grass-fed butter, local premium Cravve chocolate

10% WEEKEND SURCHARGE

20% PUBLIC HOLIDAY SURCHARGE

BANK RATE CARD SURCHARGE on ALL CARD PAYMENTS

WINNER REGIONAL BUSINESS EXCELLENCE AWARD

'HOSPITALITY, FOOD + DINING'

WINNER COMMUNE COFFEE AWARDS 'BEST COFFEE'

AWARDED 'BEST OF QLD EXPERIENCE' TOURISM EVENTS QLD

Our passion is focused on the integrity and quality of seasonal, fresh produce.

We favour organic and local where possible and have a onsite kitchen garden and mini fruit orchard. Everything we offer is hand-made.

Our partners are: Reuben Hills micro roastery coffee, Mayde Tea, Social Alchemy, Buchi Kombucha, Balter Brewing, Diablo Ginger Beer. Pixel Bakery Sourdough, Tommy's pastured eggs, Eagle Heights Butchery, and Cravve premium chocolate.

BEVERAGE MENU

HOT	REG/LG
Reuben Hills Coffee O.G. Blend	6/7
espresso	5
Reuben Hills premium ACE Blend REG 2 shots	7/7.5
Reuben Hills featured Single Origin	7/8
Reuben Hills featured Batch Brew	7
Hot chocolate GF	6/7
Mocha	6/7
Chai latte	6/7
Sticky chai, teapot brewed on milk	7 contains honey

SPECIALITY DRINKS hot or iced option

Turmeric Latte	7.5
Mayde Maple Matcha	8.5
Social Alchemy Adaptogenic Chocolate	8.5
alternative milks Bonsoy, almond, oat, coconut	1
skinny or lactose free .5 decafe or extra shot	1
raw honey or urban barista caramel or vanilla syrup	1

TEA

Mayde Artisan Organic Tea in teapot	6.5
English breakfast	
Earl grey	
Green sencha-jasmine-rose	
Australian native-lemon myrtle	
Serenity chamomile	

COLD

Montblanc	10
Iced Latte, Iced Long Black	7.5
Reuben Hills Cold Batched Brew	8
Reuben Hills Coconut Cold Brew	8.5
Mayde Iced Tea Hibiscus Lemon Myrtle unsweetened	7.5
Cold Pressed Juice see fridge	11
Chocolate Milk GF	7.5
Coco Coast Coconut Water Natural OR Lychee	7
Karma Organic Cola OR Lemmy Lemonade	7
Strange Love Lo-Cal Soda	7
Yuzu OR Mandarin OR Pear Cinnamon	

ON TAP	350ML	1L
Buchi Blackcurrant Elderberry Kombucha	8.5	23
Picnic Sparkling Water	4.5	11

BEER		
Balter Brewing Captain Sensible 3.5%	10	
ON TAP	350ML	1L
Balter Brewing XPA 5%	12	32
Diablo Ginger Beer 4%	12.5	33
served over ice, fresh lime GF Coeliac		

AUSTRALIAN NATURAL WINE

Low intervention production/sustainable practices/zero or minimal sulphates/vegan/often organic grapes/hand harvested

SPARKLING	250ML	150ML	BTL
2024 Natural Order Wine 'Lake of Stars' Pet Nat			
Adelaide Hills SA	16 can		
NV Ophelia Methode Traditionelle			53
Adelaide Hills SA			

WHITE

2022 Sven Joschke 'La Gabriella' Fume Blanc		
Eden Valley SA	14	60

ROSE'

2024 Sven Joschke 'La Adeline' Rose	14	60
Barossa Valley SA		

RED

2024 Natural Order Wine 'Earth Twitch' Grenache		
Barossa Valley SA	16 can	

COCKTAIL, SPIRIT

AMARO MONTBLANC	16
LoBorn amaro no 2, Reuben Hills iced black, cold foam	
NEGRONI or NEGRONI SPRITZ 90ml Negroni	21
LoBorn original gin, amaro no 2, sweet vermouth Spritz w sparkling water	
ELDERFLOWER GIN SPRITZ	19
LoBorn original gin, organic elderflower, sparkling water	
LOBORN ORIGINAL GIN	16
mixer Fever-tree tonic OR blackcurrant elderberry kombucha	

NORTH STORES PRECINCT GUEST POLICIES

Picnic Real Food Bar is part of the North Stores precinct; a thoughtfully designed space created for everyone to enjoy.

North Stores is an environmentally sustainable precinct celebrating real food, local produce, boutique beverages, ceramic art, holistic wellness, and international creativity. Out of respect for all tenants, we kindly ask visitors to follow the guidelines below to help ensure a safe, clean, and enjoyable environment for everyone.

THANK YOU FOR KEEPING CHILDREN SUPERVISED AND SAFE

No running on decks	No standing on chair	No kicking balls
No climbing through garden beds	No jumping on irrigation systems	No throwing gravel
No swinging on handrails or standing on deck wires	No picking flowers or fruit (reserved for Picnic Real Food Bar use only)	

A children's playground is located behind North Stores, accessible via Geissmann Street.

NO SMOKING or VAPING PERMITTED on NORTH STORES PROPERTY inc FOOTPATH, CARPARK, TOILETS, GRASS AREA

Our fresh-air environment is intended to be enjoyed by everyone. The designated smoking area is located 4 metres from PICNIC towards Geissmann Street. We kindly ask that smoking occur at least 10 metres from POTTA STUDIO as tenant suffers severe sensitivities and breathing difficulties in re to smoke exposure.

