



# CRAFTED RELAXED

EAT DRINK SHARE  
IN THE GARDEN

## SMITHS ALL DAY BREAKFAST

8.50	<b>PICNIC</b> TOAST: WHOLEGRAIN, SOURDOUGH, GLUTEN FREE OR POTATO BREAD WITH HOMEMADE PRESERVES & MARMITE	V
15.50	COCONUT MACADAMIA GRANOLA, GRILLED STONE FRUIT, TAHINI, WHIPPED COCONUT CREAM OR GRAIN FREE APPLE ALMOND QUINOA GRANOLA W/ NEW SEASON APPLE, COCONUT MYLK	VE GF VE
16.50	FRENCH TOAST W/BURNT HONEY SAUCE, ALMOND BRITTLE ADD HOLLY BACON + 8.50	V
17.50	SMOKED SARDINES ON <b>PICNIC</b> POTATO BREAD TOAST, OVEN DRIED TOMATOES, WILTED GREENS	GF*
21.50	JAPANESE OKONOMIYAKI PANCAKES, BBQ SAUCE, MAYO	V
19.50	DHAL FRITTERS, POTATO CURRY, PEANUT & COCONUT CHUTNEY, POPPADOM ADD FRIED EGG + 3.5	VE
12.50	TWO EGGS AS YOU LIKE ON <b>PICNIC</b> TOAST: WHOLEGRAIN, SOURDOUGH, POTATO OR GLUTEN FREE BREAD	
18.50	YOUR CHOICE OF OMELETTE, CHEESE & HERBS WITH ANY TWO FILLINGS; BACON / WILTED GREENS / PORK SAUSAGE / KIMCHI / ROASTED BROCCOLI	GF, V
18.50	ORGANIC BEEF BOLOGNESE, BUTTERED <b>PICNIC</b> POTATO BREAD TOAST, PARMESAN	GF*
24.50	OPEN BREAKFAST SANDWICH: SLOW COOKED BRISKET, ONION & POTATO HASH, 'CHEESE WHIZZ', FRIED EGG	

## SMITHS MORNING MEDICINE

15.00	BLOODY MARY; CUCUMBER INFUSED VODKA, TOMATO JUICE, KOREAN CHILI, CUCUMBER
15.00	MIMOSA; SPARKLING WINE, COINTREAU, FRESH ORANGE JUICE
14.00	HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016 , 150ML GLASS
66.00	HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016 750ML BOTTLE
145.00	VEUVE CLICQUOT, NV, 750ML BOTTLE

GF GLUTEN FREE // DF DAIRY FREE // VE VEGAN // V VEGETARIAN

FOR MORE INFORMATION ON GLUTEN FREE OPTIONS PLEASE ASK THE RESTAURANT TEAM

**eatdrinksharehb**

## SMITHS AFTER 12

14.50	CHICKEN LIVER PARFAIT, GRILLED <b>PICNIC</b> SOURDOUGH TOASTS, CORNICHONS 12.00 match w/ LITTLE X VINEYARDS SYRAH, 2014	GF*
22.50	SALAD BOWL: GRILLED FIGS, FENNEL, DATE MOLASSES, RADICCHIO, CAULIFLOWER CREAM, PRESERVED LEMON & BLACK LENTILS 12.00 match w/ THE BONE LINE BARE BONE CHARDONNAY, 2017	GF V
22.50	BURRATA: CAPER BERRIES, ROCKET, OLIVE STREUSEL, GRILLED SOURDOUGH 11.00 match w/ PARITUA STONE PADDOCK ROSÉ, 2018	V
26.50	GRILLED SALMON, MELON SALAD, MINT, ALMOND HARISSA SAUCE 14.00 match w/ HUIA BRUT ROSÉ METHODE TRADITIONAL, 2016	GF DF
23.50	RICOTTA & BASIL RAVIOLI, CONFIT CHERRY TOMATOES, MOZZARELLA SAUCE V 12.00 match w/ FIDORA PINOT GRIGIO, 2016	V
24.50	TWICE COOKED PORK SANDWICH, TONKATSU SAUCE, CRACKLING, PICKLES, ASIAN SLAW 12.00 match w/ TRINITY HILL MARSANNE VIOGNIER, 2017	
24.00	FRITTO MISTO: PRAWNS, CALAMARI, SEASONAL VEGETABLES, HERBS, LEMON, COCKTAIL SAUCE 11.00 match w/ SMITH & CO SAUVIGNON BLANC, 2018	DF
26.50	PATANGATA STATION FLAT IRON STEAK, CHIMICHURRI SAUCE, GREEN BEANS, ONION RINGS 12.00 match w/ LITTLE X VINEYARDS SYRAH, 2014	

## SIDES & SAUCES

3.50	HOLLANDAISE / ROASTED GARLIC AIOLI / TOAST SLICE / EXTRA EGG
5.50	WILTED GREENS / HOUSE MADE KIMCHI / FRESH TOMATO & BASIL / ROASTED BROCCOLI
7.50	HOUSE MADE POTATO CROQUETTES / PORK SAUSAGES / GARDEN SALAD / SHOESTRING FRIES
8.50	HOLLY BACON / GRILLED SALMON / ORIGIN EARTH HALLOUMI

WE ARE PROUD TO SUPPORT GM FREE HAWKES BAY CAMPAIGN, OUR LOCAL PLANT AND VEGETABLE SUPPLIERS KAHIKATEA GARDENS, EPICUREAN, AND HAWKES BAY ROADSIDE STALLS // OUR BACON & EGGS ARE ALWAYS FREE RANGE

**PICNIC** IS OUR STAND ALONE FOOD STORE // BAKERY WHERE ALL OUR BREAD IS BAKED; VISIT US JUST DOWN THE ROAD ON MAHIA STREET  
ONE ACCOUNT PER TABLE // A SURCHARGE OF 2% WILL APPLY TO ALL CREDIT CARD TRANSACTIONS