



Lunch & Dinner

from 11:30am - 2pm - Evenings Thurs-Sat

OYSTERS - GIN & TONIC - Cucumber Salsa
or NATURAL 4.8 ea (gf df)

GRILLED **SCOLLOPS** - w Soy, Sesame, Ginger Dressing & Asian
Greens (6) 22 (df)

FISH TACO
Shark Bay Whiting w Slaw, Pica de Gallo Salsa & Lime Dressing
in Soft Tortilla 19

STEAK BURGER w FRIES
Scotch Fillet Steak, Onion Jam, Mesclun, Tomato, Swiss Cheese
Beetroot Relish, Horseradish Aioli in Potato Bun & Fries 28

BBQ PULLED BEEF BRISKET **NACHOS** w Corn Chips, Salsa,
BBQ Brisket, Sour Cream, Cheddar and Jalapeno 19

VEGETARIAN LOADED NACHOS w Corn Chips, Salsa,
Guacamole, Sour Cream, Cheddar & Jalapeno 19 (V)

SPICED **SARDINES** from Portugal in Olive Oil, Sourdough,
Rocket, Fennel & Watermelon garnish 18

CALAMARI w Nori Dust, Chilli Jam, Lime Cheek on Mesclun,
Apple and Beetroot Julienne 23

HONEY MISO **CHICKEN** POKE BOWL w Edamame Beans, Rice,
Pickled Ginger, Pickled Cabbage, Seaweed Salad, Cucumber,
Avocado, & Sesame 25 (*)
Swap Chicken for Smoked Salmon or Tofu

SPICY **CHICKEN KATSU** BURGER in a Potato Bun w Slaw &
Japanese BBQ Sauce & Mayonaise & Fries 26

GRILLED **RIB EYE** w Creamy Mash, Grilled Asparagus & Confit
Cherry Tomatoes & Paris Butter 40 (gf)

PANZANELLA SALAD w La Delizia Buratta, Cherry Tomatoes,
Vinaigrette Dressing, Shaved Prosciutto, Crunchy Herbed
Sourdough & Vino Cotto & Crispy Capers (*) 26

Brunch

from 11:30am - 2pm

SMASHED **AVO** & PEAS Marinated Feta, Beetroot Pesto,
Dressed Greens on Sourdough 22 (v) (*) (gf**) + Chorizo 5 + Bacon 6 + Gluten Free 2.5 + Salmon

CHILLI FRIED EGGS Herbed Cream Cheese, Smashed Avo,
Sprouts on Sourdough 22 (vg) (gf**) + Chorizo 5 + Bacon 6 + Gluten Free 2.5 + Hash Brown 4.5

BREAKFAST **BURGER** w BBQ Sauce, Lettuce, Tomato, Avo,
Bacon, Hash Brown, Fried Egg & Aioli 18 + Fries 4

ACAI SMOOTHIE BOWL w Granola, Seasonal Fruit 17 (vn) (gf)

Designed to Share

Available from 11:30am - 2pm and late Thurs - Sat

CHARCUTERIE BOARD - Chefs Selection of Cured Meats, Dips,
Camembert, Seasonal Fruit, Sour Dough 32 (gf**) +

OLIVES - Mixed Olives (v, gf) 9 (gf**) +

HOT **CHIPS** & aioli 10

MELTED MINI **CAMEMBERT** Cheese w Blueberry & Walnut, Maple
& Sourdough Bread & Crackers 16 (gf**) +

+ We are not a nut or gluten free kitchen, therefore we cannot guarantee possible traces of these. We do however take allergies seriously & try our very best to suit dietary requirements. +Please make us aware of any allergies as not everything is listed on the menu + 10% surcharge applies on all public holidays + Our Menu has been carefully designed with LOVE and alterations may not be available.
(vn) **vegan** (v) **vegetarian** (gf) **gluten free** (*) **vegan option** (gf**) **gluten free option**

Sparkling

18+

Crittenden Pinocchio Prosecco glass 9 bottle 39
Dunes and Green Chardonnay

White

House wine 6
KuKu Sauvignon Blanc Marlborough 9 / 39
Catalina Sounds Sauvignon Blanc Marlborough NZ 12 / 47
Mount McLeod Chardonnay 9 / 39
Crittenden Pinocchio Pinot Gris 10 / 42
Pierro Semillon Sauvignon Blanc 65

Red

Crittenden Estate Pinocchio Sangiovese Mornington
Peninsula 9 / 39
Oakover Cabernet Merlot Swan Valley 9 / 38
Teusner Wark Shirazz Barossa Valley 9 / 42
Nikola Estate Cabernet Sauvignon Margaret River 9 / 39

Beers

Guage Roads Single Finn - Middy 8 Schooner 10
Guage Roads Side Track - Middy 7 Schooner 9
Corona 9
Emu Export 9
Matsu Ginger Beer Middy 10 Schooner 14

Cocktails 16

Margarita
Cosmo
El Peachy
Stitch Up
Espresso Martini
Aperol Spritz
Gin Elderflower Spritz
Bloody Mary
Nigroni
Mimosa 9
Dark & Stormy
Moscow Mule
Mixed Berry Daiquiri

LTM- Lily's Tropical Martini

Spirits

Illegal Tender G&T 14
Kraken Rum 12
Barley Legal Whisky 14
Rhapsody Ruby Gin & Soda 14
Abrolhos Gin 14
Ardbeg Single Malt Whisky 16
The Balvenie aged 12 yrs 16



Breakfast 7am - 11am

BREAKKY BURRITO Bacon, Scrambled Egg, Tomato, Cheddar, Lettuce, Aioli & Spicy BBQ Sauce 20

SMASHED AVO Marinated Feta, Beetroot Pesto, Mixed Sprouts on Sourdough 22 (v) (*)

+ Chorizo 5 + Bacon 6 + Poached Egg 2.5 +Gluten Free 2.5

CHILLI FRIED EGGS Herbed Cream Cheese, Smashed Avo, Sprouts on Sourdough 22

+Chorizo 5 +Bacon 6 + Gluten Free 2.5 +Hash Brown 4.5

VANILLA PANNA COTTA w Berry Couli, Milk Crumb & Granola 19

EGGS BENNI w BACON Poached Eggs, Spinach, Hollandaise & Sourdough 22

+ Gluten Free 2.5 + Hash Brown 4.5 (swap salmon no cost)

BREAKFAST BURGER w BBQ Sauce, Lettuce, Tomato, Avo, Bacon, Hash Brown, Fried Egg & Aioli 18

+ Fries 4

CILBIR EGGS (TURKISH EGGS) Mild Spiced Yoghurt, Chilli Butter, Poached Eggs, Jalapeno Oil, Za'atar, served with Roti Bread 20 (v)

+Bacon 6 +Chorizo 5 +Gluten Free 2.5 Salmon 6

EGGS YOUR WAY - Scrambled 15, Fried or Poached 14 on Sourdough (v)

+Bacon 6 +Chorizo 5 +Gluten Free 2.5 Salmon 6

ACAI SMOOTHIE BOWL w Granola, Seasonal Fruit 17 (vn) (gf)

Fries with Aioli 9 (gf **)

SIDES +Poached Egg 2.5 +Gluten Free 2.5 +TBW Sourdough (1 slice) 2.5 +Chilli Oil 2.5 +Hollandaise 3 +Avo 4 +Slow Roasted Tomatoes 4 +2 Hash Browns 4.5 +Truffle Mushrooms 6 +House Made Beans 6 +Bacon 6 +Chorizo 6 +Salmon 6

The Kids

under 12 years 7am - 2pm

KIDS EGGS ON TOAST Fried, Scrambled or Poached 12
+Kids Bacon 4 (poached not available after 11am) (v)

KIDS WAFFLE w Banana & Maple 9

+ Bacon 4 +Yoghurt 50c + Ice-cream 50c (v)

Something Lighter

All Day 7am - 3pm

TBW **FRUIT TOAST** Served with Jam & Butter 8 (v)

HAM & CHEESE CROISSANT w Mustard 10.5

TBW **SOURDOUGH TOAST** Served with Butter, Jam or Vegemite 7 (v) (*)

HOUSE MADE TARTS - see our cabinet as they change weekly made with fresh local produce served with a side salad 16

We value our suppliers and aim to source as much local produce. Happy eggs from **Lirravale**, Sourdough and pastries from **The Bread Wright**, Seafood from **McBoats**, Olive Oil from **Bastongrove** are some of our local suppliers Meat from **Mick Davey Butchers** MDB, **Rigters** IGA are some of our local suppliers

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FACEBOOK

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INSTAGRAM

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Turn Over For Lunch & Dinner,
& Drinks Menu

Drinks

Hot

White / Black 4.5

Large, Soy, Extra Shot, Almond, Oat, Lactose Free 50c

Hot Chocolate 4

Chai Latte 4.5

Dirty Chai (combination of Chai and Coffee) 4.5

Baby Chino 1.5

Mocha 4.5

Affogato 5

Pot of Tea for One 5

Pot of Tea for Two 8

Earl Grey, English Breakfast,

Serenity-Chamomile, Rose, Lavender, Passionflower

Digest - Peppermint, Liquorice, Fennel, Calendula

Green Sencha- Green Sencha, Jasmine Flowers, Rose Petals

Energise-Lemongrass, Papaya pieces, Ginger, Cinnamon

Cold

Iced Latte 4.5

Iced Coffee, Chocolate, Mocha or Chai 7

Captain Cold Drip Coffee 5

Captain Cold Drip Coffee Bottle 20

Coke, Diet Coke 5

San Pellegrino Sparkling Water 4

Lemon Lime Bitters 5

Kombucha 6.5

Strawberry

Passionfruit

Spruce Juice Cold Pressed Juice see board 9

Mango or Banana Smoothie 8

Milkshakes 7

Chocolate, Strawberry, Vanilla, Spearmint, Caramel