

Breakfast

7am untill 11am

EGGS ON TOAST Lirravale Free Range Eggs, poached, fried or scramble on ciabatta	16
PIPER BIG BREAKFAST <i>GFO</i> Fried eggs, bacon, sasauge, house made beans, roasted tomato, mushrooms and hashbrown	34
KOREAN FRIED CHICKEN AND WAFFLE Gochujang and maple glaze, pickle diakon slaw, friukake	26
PERSIAN EGGS <i>V</i> Poached eggs with herbed greek yogurt, Aleppo butter, dill oil, roti	22
MUSHROOM MEDLEY Creamy truffle bechamel, roasted shallot, sautéed assorted mushrooms, ciabatta	26
SMASH AVOCADO TOAST <i>GFO, Veg O, Nuts</i> whipped fetta, confit cherry tomatoes, dukkah, beetroot pesto on ciabatta • marinated vegan feta sub available	24
CHILI FRIED EGGS W/ SWEETCORN FRITTERS Chilli oil, fried shallot, coriander, rocket, pickled onion, eggplants chutney	20
SMOKED SALMON BRUSCHETTA <i>GFO</i> Basil pesto, rockets, cherry tomatoes, capers, pomegranate with danish feta	25
BREAKFAST BURITOS Scrambled eggs, cheese, bacon, tomato, hashbrowns, slaw, Bbq sauce	28
POACHED RHUBARB HOTCAKE <i>V, Nuts</i> Passionfruit curd, vanilla lebneh, pistachio shortbread crumb	23
BANANA BREAD FRENCH TOAST <i>Veg O, GFO</i> Sarah's famous banana bread, salted caramel, coconut yogurt, seasonal fruits	21
STEAK AND EGG OPEN-FACE SANDWICH <i>GFO</i> 200g scotch fillet, fried egg, swiss, onion jam, rockets, tomato, horseradish aioli, ciabatta	30
COCONUT CHIA PUDDING PARFAIT <i>GF, Nuts</i> House made granola, coconut yougurt, wild berry compote, toasted coconut, fresh berry	19
ACAÍ BOWL <i>GF, Nuts</i> Granola, seasonal fruits • add peanut butter 2	18

Our menu has been designed with LOVE and alterations may not be available

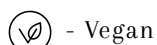
JAZZ UP YOUR MEAL

Bacons/Smoked salmon	8
Sausage/Chorizo	7
Bake beans	6
Avocado/Vegan feta	5
Mushroom/Roasted tomato	4.5
Egg (1)	4
Hashbrown(1)/Ciabatta(1)	3
BBQ/Tomato sauce/Chilli oil	2

KIDS 12 and under

TOASTIE	8
Tomato & Cheese Toastie • add ham 3 / vegemite 1	
EGG AND BACON	9
poached, fried or scramble on toast	
WAFFLE <i>GFO</i>	7
strawberry, banana and maple syrup • add vanilla ice cream 2	

Veg O - Vegan option, **V** - Vegetarain, **GF** - Gluten free, **Nuts** - contain nuts, **GFO** - Gluten free option



- Vegan

We do not operate a nut-free or gluten-free kitchen, so we cannot guarantee the absence of traces of these allergens. However, please inform our friendly staff of any allergies, and we will do our best to accommodate your dietary needs.

Lunch

11:30am untill 2pm

Smaller

SHARK BAY PRAWNS	28
Fried basil, Thai tamarind chilli caramel, crispy shallot, coriander	
PULLED BEEF TACOS (2)	23
Flour tortillas, slaw, pickled onion, smashed avocado	
KOREAN FRIED CHICKEN	22
Honey and sesame soy glaze, pickled daikon	
CRISPY NORI CALAMARI	21
Crunchy asian slaw, Sriracha mayo	
MUSHROOM ARANCINI	18
with spiced tomato chutney, truffle mayo	
ABROLHOS OCTOPUS CARPACCIO	26
nashi pear, fennel, rocket and parmesan, jelapeno oil	

Larger

DOUBLE CHEESE BURGER	26
Brioche bun, secret sauce, pickles, melty american cheese serve with chips	
POKE SALAD BOWL	
Seasoned sushi rice, pickled daikon, edemame, carrots, cucumber, cherry tomato, avocado, furikake, pickle ginger, roasted sesame and miso dressing with your choice of topping	
• Smoked salmon	26
• Tuna salad in Sriracha mayo	24
• Teriyaki Chicken	25
• Roasted cauliflower	24
STEAK SANDWICH	30
200g scotch, swiss, horseradish aioli, onion jam, rockets, roasted mushroom, tomato, chips	
FISH AND CHIPS	28
Red spot emperor, light tempura batter, crunchy slaw, tartare sauce	
BRAISED BEEF SHORT RIB	34
Rosemary and red wine braised rib, creamy polenta, confit cherry tomatoes	
ROASTED CAULIFLOWER	26
Galangal and ginger infused coconut sauce, crunchy asian slaw, chili oil, fried shallot	

SIDE

CHIPS	Small 8 Large 12
w/ Aioli	
ONION RINGS	10
panko crumb, sriracha mayo	
CEASAR SALAD	12
cos lettuce, parmesan, garlic croutons, bacon, ceasar dressing	

KIDS

CHEESEBURGER	14
burger sauce, pickle, american cheese serve with fries	
FETTUCINE BOLOGNESE	15
pamesan	
CHICKEN AND CHIPS	12
Fried chicken, tomato sauce	

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