

BREAKFAST

7AM TO 11AM

LUNCH 11:30AM TO 2PM

Please note the kitchen is closed between

11am to 11:30am

Piper Classics

CHILLI SCRAMBLED EGGS

Chilli Oil, Herbed Cream Cheese, Smashed Avo,
Sprouts on Ciabatta w fresh chilli 22 (GFO)

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

SMASHED AVO Marinated Whipped Feta,
Beetroot Pesto, Mixed Sprouts on Ciabatta 22
(V, VGO + GFO)

EGGS BENNI

BACON Poached Eggs, Spinach, House-made
Hollandaise & Ciabatta 22 (GFO)

SALMON EGGS BENNI

Poached Eggs, Spinach, House-made Hollandaise
& Ciabatta 22 (GFO)

The Kids

Under 12

KIDS EGGS ON TOAST

Fried, Scrambled or Poached 12
+Kids Bacon 4

KIDS WAFFLE w Banana & Maple 9

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

KIDS OVERNIGHT OATS

Mixed Nuts & Seeds w Seasonal Fruit and Coconut
Yoghurt 9 (DF)

Breakfast

EGGS YOUR WAY

Scrambled 15, Fried or Poached
on Ciabatta 14 (V GFO)

BREAKFAST BURGER

BBQ Sauce, Lettuce, Tomato, Avo, Bacon, Hash
Brown, Fried Egg & Aioli in a Potato Bun 19
+ Fries 4

MIDDLE EASTERN RED SHAKSHUKA w tomato,
capsicum, garlic, herbs & Baked Eggs & Avocado
served w Ciabatta & Hummus 24 (VGO & GFO)
(allow 15 minutes)

BRUSCHETTA

Ciabatta toast w tomato salsa, basil & parmesan 12
+egg 2.5 +bacon 6 +chorizo 6 +smoked salmon 6

Toasts

FRUIT TOAST Served with Jam & Butter 8 (V)

CIABATTA TOAST Served with Butter, Jam or Vegemite
7 (V) (GFO)

HAM & CHEESE CROISSANT
w Mustard 10.5

Add Some Sides

+Poached Egg 2.5 +Gluten Free 2.5 +TBW
Ciabatta (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

HOT CHIPS w Aioli 10



Bowls of Goodness

ACAI SMOOTHIE BOWL

Acai berry smoothy Granola & Seasonal Fruit
(GF DF Vegan) 17

OVERNIGHT OATS

Mixed Nuts & Seeds w Seasonal Fruit and
Coconut Yoghurt 18 (Vegan DF)

HOTCAKES

Wild Berry Compote w Lemon Curd,
Persian Fairy Floss &
Vanilla Bean Ice-Cream 19

GFO gluten free option
VGO vegan option
V vegetarian
GF gluten free
Vegan

BOOZY BRUNCH

\$45pp - your choice of Piper Classics & Bowls of
Goodness and enjoy
bottomless Mimosas for an hour.
Available from 10am - 2pm
Please note: Its "one in all in" for the table

LUNCH 11:30AM TO 2PM

Please note almost all our meals are gluten free or can be altered to gluten free

Burgers & Tacos

FISH TACO (GFO)

Shark Bay whiting w lettuce, slaw, pico de gallo salsa & lime dressing in soft tortilla 19

CHICKEN TACO (GFO)

Fried chicken w lettuce, slaw, pico de gallo salsa & lime dressing in soft tortilla 19

PANKO CRUMBED CAULIFLOWER TACO (Vegan)

Fried panko crumbed cauliflower w lettuce, slaw, pico de gallo salsa & wasabi dressing 19

STEAK SANDWICH (GFO)

Scotch fillet steak w swiss, mesclun, tomato, onion jam, beetroot relish & aioli in garlic butter brushed ciabatta + fries 28

SMASH BEEF BURGER w FRIES (GFO)

Double smash pattie, dirty burger sauce, American cheese, pickles & potato bun w fries 24

FRIED ZA'ATAR CHICKEN BURGER (GFO)

House made chilli mayo, pickles, slaw in a potato bun w fries 24

PIPERS PLANT BASED BURGER (Vegan)

Plant based pattie w lettuce, tomato, red onion, pickles, dirty burger sauce & fries 24



The Kids

KIDS Fish & Chips 12

Fruit & Yoghurt 9

KIDS WAFFLE w Banana & Maple 9

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

GFO gluten free option - VGO vegan option -
V vegetarian - GF gluten free - Vegan

Lunch

Poke Bowls

CRISPY PORK BELLY (GF)

brown rice, Asian slaw, edamame beans, baby cos, crispy shallots, nam jim & sesame seeds 25

SALT & PEPPER CALAMARI (GF)

brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame beans, radish, pickled ginger, poke dressing & Japanese mayo 24

SMOKED SALMON (GF)

brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame beans, julienne radish, zucchini & pickled ginger, poke dressing 25

MARINATED TOFU (Vegan & GF)

brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame beans, julienne radish, baby cos & pickled ginger, poke dressing 24

PAN FRIED PRAWNS (GF)

brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame beans, julienne radish, pickled ginger, poke dressing 25

PANKO CRUMBED CAULIFLOWER (Vegan)

brown rice, baby cos, avocado, radish, cucumber, carrot, edamame beans, pickled cabbage, fresh chilli, poke dressing & wasabi mayo 24

MISO CHICKEN (GF)

Chicken Breast in honey & white miso, brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame beans, julienne radish, pickled ginger & poke dressing 25

FRIED ZA'ATAR CHICKEN (GF)

brown rice, seaweed salad, cucumber, carrot, avocado, pickled cabbage, edamame beans, julienne radish, baby cos & pickled ginger, fresh chilli, poke dressing & chilli mayo 25



Download our App to order ahead of from the table

Salads

PRAWN & PAPAYA SALAD (GF)

Shredded papaya, mint, coriander, cucumber, bean shoots, spring onions, chilli, pickled ginger, toasted peanuts, dried shallots & nam jim 28

GRILLED HALLOUMI & WATERMELON SALAD w
fresh herbs, avocado, white miso & sesame dressing
26 (V & GF)

SEAFOOD CREPE

Filled with Abrolhos scollops, king prawns, fish poached in a creamy white wine & leek sauce w seasonal salad 30

Small Plates

SALT & PEPPER CALAMARI

served w chilli mayo 14 (GF)

PANKO CRUMBED CAULIFLOWER (Vegan)

served w wasabi mayo 12

FRIED ZA'ATAR CHICKEN BITES (GF)

served with chilli mayo 14

BRUSCHETTA

Ciabatta toast w tomato salsa, basil & parmesan 12
+fried egg 2.5 +bacon 6 +chorizo 6 +smoked salmon 6

HOT CHIPS w Aioli 10

BOOZY LUNCH

\$45pp - your choice of meal off our lunch menu and enjoy bottomless Mimosas for 1 hour.

Available from 10am - 2pm

Please note: Its "one in all in" for the table

Hot

White / Black coffee 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
Organic Earl Grey, English Breakfast,
Ruby Breakfast using Organic Ceylon Tea Leaves
Meaningful Green
Organic Lemongrass & Ginger
Organic Peppermint
Herb Garden - Caffeine Free

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
Ginger Beer 5
Kombucha - Strawberry, Passionfruit or Ginger 6.5

Spruce Juice Cold Pressed Juice see board 9
Mango or Banana Smoothie 8

Milkshakes 7
Chocolate, Strawberry, Vanilla, Spearmint, Caramel

Cocktails

Stitch Up 16
Vodka, Stitch up syrup (mandarin and pineapple)
Sours 16
Disaronno, Sours syrup(Lime, lemon and orange)
Cosmo 16
Vodka, Triple Sec , Cranberry and lime
Margarita 16
Tequila, Triple Sec, lime and salt
Waterboy 16
Tequila, Watermelon & Strawberry style Margi
Dark and Stormy 16
Kraken rum, Matso's Ginger beer and lime
Aperol Spritz 16
Aperol, Prosecco and soda
Moscow Mule 18
Vodka, Matos's Ginger beer and lime
Negroni 18
Gin, Campari, Sweet Vermoth
Elder Flower Gin Spritz 16
Gin, Elderflower and Grapefruit cordial
Bloody Mary 16
Vodak, Tomato juice, lemon juice,
Worcestershire sauce, Tobasco, salt and pepper
Espresso Martini 16
Vodka, Kahlua and Espresso

Mimosa 9
Prosecco and orange juice

LTM - Lily's Tropical Matini 16
Kraken, pineapple and apple juice

Illegal Tender Grapefruit Gin Spritz 16
Gin, Grapefruit, Lemon juice, egg whites and simple syrup

FACEBOOK - @piperlanecafe

08 99047068
hello@piperlanecafe.com.au

INSTAGRAM - @piperlane_cafe

www.piperlanecafe.com.au

+ 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.

18+ White

Astoria Fano Asolo Prosecco 44
Elegant, fresh & fruity w a dry finish
Crittenden Prosecco 9 / 39
Murray River VIC 10.5%
House wine 8
KuKu Sauvignon Blanc 9 / 39
Marlborough NZ 2019 12.5%
Mount McLeod Chardonnay 9 / 39
Gippsland NZ 2018 12.5%
Pinocchio Pinot Grigio 10 / 42
Mornington Peninsula VIC 2020 12.5%
Shaw & Smith Sauvignon Blanc 14 / 56
Adelaide Hills SA 2021

Red

Pinocchio Sangiovese 9 / 39
Mornington Peninsula VIC 2018 14%
Oakoaver Cabernet Merlot 9 / 38
Swan Valley WA 2019 14.2%
Teusner Wark Shiraz 9 / 42
Barossa Valley SA 2018 14.5%

Tap, bottled & Cider

Gage Roads Single Finn 4.2%
Schooner 10 Middy 8
Gage Roads Side Track 3.5%
Schooner 9 Middy 7
Matso's Ginger Beer 3.5%
Schooner 14 Middy 10
Emu Export 7
Corona 9
Hello Sunshine Cider 9

Spirits

Stableviews Gin 14
Illegal Tender Spiced Rum 14
Stableviews Abrolhos Gin 14
Kraken Rum 12
Rhapsody Ruby Pink Gin 14
Ardbeig Single Malt Whiskey 20
The Balvenie Aged 12yr Whiskey 20