

Piper Classics

CHILLI FRIED EGGS (GFO)

w Chilli oil, herbed cream cheese, smashed avo on toasted ciabatta 26
+Chorizo 6

BREAKKY BURRITO (GFO) bacon, scrambled egg, tomato, cheddar, lettuce, aioli & spicy BBQ sauce in a wrap 25
+Hash browns 6

BACON BENNI (GFO) 2 poached eggs, spinach, hollandaise & ciabatta 25
+Tomatoes 4

PULLED PORK BENNI (GFO) 2 poached eggs, spinach, hollandaise & ciabatta 25

SMOKED SALMON BENNI (GFO) 2 poached eggs, spinach, hollandaise & ciabatta 26
+Truffle Mushrooms 6

BEEF RENDANG BENNI
an authentic Malaysian curry on ciabatta, wilted spinach, poached eggs, hollandaise 25

HOT CHIPS w Aioli 12 +Chilli oil 4.5

WEDGES w sour cream and sweet chilli 14

KIDS EGGS ON TOAST

Fried, Scrambled or Poached 13 +Kids Bacon 4

KIDS WAFFLE w Banana & Maple 9

+ Bacon 2 +Yoghurt 50c + Ice-cream 50c

Loaded Waffle w berry coulis, strawberries and maple 14

Sides

1 egg 4	Gluten Free 2.5	Chilli Oil 3
Ciabatta (1) 2.5	Hollandaise 3	Avo 4
Tomatoes 4	Hashbrowns 6	Bacon 6
Chorizo 6	Truffle Mushrooms 6	Salmon 7
House Beans 6	Vegan Feta 6	Hot Chips 4

Breakfast

Until 11am

THE BIG BREAKFAST (GFO) w eggs your way, slow roast tomatoes, mushrooms, hash browns, bacon, house-made beans & ciabatta 33

EGGS YOUR WAY (V, GFO)
Fried or Poached on ciabatta 15 Scrambled 16

TURKISH EGGS (Cilbir) (V, GFO)
2 poached eggs, herbed Greek yoghurt, aleppo butter, jalapeno oil, za'atar & toasted roti 23
+Truffle Mushrooms 6 +Bacon 6 + Chorizo 6
+ Tomatoes 4 + Hash Browns 6 + Salmon 7

BREAKFAST BURGER (GFO - bread)
BBQ sauce, lettuce, tomato, avo, bacon, hash brown, fried egg & aioli in a potato bun 22
+ Fries 4 .5 +Onion Rings 6

BRUSCHETTA (V, GFO)
Toasted ciabatta w tomato, fresh mozzarella, confit cherry tomatoes, basil & balsamic glaze 18
+Egg 3.5 +Bacon 6 +Chorizo 6 +Smoked Salmon 7

FRIED CHICKEN WAFFLES (GF)
Savoury waffle w crispy fried chicken, poached egg, chipotle aioli, fresh chilli, lemon, spring onions & maple 25
+Bacon +Hash Browns 6 +Avo 4 +Chorizo 6

MIDDLE EASTERN RED SHAKSHUKA
w tomato, capsicum, herbs & baked eggs, avocado served w ciabatta & beans 26
(VGO & GFO)
+Bacon 6 +Chorizo 6 +Smoked Salmon 7

HOT CAKES
w lemon curd, berry compote & seasonal fruit & vanilla labneh 19
+Bacon 6 +Hash browns 6 + ice cream 4

Monthly Special

Okonomiyaki Japanese Savoury Pancake (Veg option)

w tonkatsu sauce, kewpi, bonito flakes 24

Vegan

Until 11am

BRUSCHETTA (GFO) Toasted ciabatta w buttery garlic Nuttelex, confit cherry tomatoes, beetroot pesto, marinated vegan feta & balsamic glaze 18
+Truffle Mushrooms 6 +Slow Roast Tomatoes 4

CRUSHED AVOCADO (GFO) beetroot pesto, herbed zucchini spirals, salsa verde & spiced seeds on ciabatta 23
+Egg 3.5 +Marinated Vegan Feta 6

FRENCH TOAST (DF - VEGAN)
Wild berry compote, salted caramel, seasonal fruit, maple 22 + Ice cream 4 + Bacon 6
+Cocowhip 6

ACAI SMOOTHIE BOWL (GF + DF) w granola & seasonal fruit 18 + Peanut Butter 2 + Cocowhip 6

Toasts

FRUIT TOAST Served with Jam & Butter 8 (V)
Toasted **CIABATTA** Served with Butter, Jam or Vegemite 7 (V) (GFO)
Ciabatta w house made **Eggplant Chutney** 12
(1 slice) +2 slices \$12 +egg 3.5

GFO gluten free option, VGO vegan option,
V vegetarian, GF gluten free, Vegan ,
DF dairy free

Burgers & Tacos

BAJA FISH TACO (GFO)
Battered Red Emperor, lettuce, pickled cabbage, salsa & cilantro lime crema in corn tortilla 24

CHICKEN TACO (GF)
Zatarar fried chicken w lettuce, slaw, pickle onion & cilantro lime dressing in corn tortilla 24

PULLED PORK TACO (GFO)
w sticky Asian sauce, lettuce, slaw, pickled onion, and cilantro lime dressing in a corn tortilla 24

PANKO CRUMBED CAULIFLOWER TACO
w lettuce, pickled cabbage & cilantro lime dressing corn tortilla 22

STEAK SANDWICH (GFO)
Sirloin, swiss, lettuce, tomato, beetroot & onion relish, horseradish aioli, toasted ciabatta & fries 29

SMASH BEEF BURGER w FRIES (GFO)
Double smash patty, dirty burger sauce, American cheese, pickles & potato bun w fries 26

SMASH BEEF BURGER w THE LOT
Added egg, bacon, lettuce, tomato & pickles 32

SPICY STICKY CHICKEN BURGER w slaw, aioli, pickles & fries 26

BRUSCHETTA Toasted ciabatta, fresh mozzarella, confit cherry tomatoes, basil, balsamic glaze 18
+fried egg 3.5 +smoked salmon 7 + Chorizo 6

+ 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
+15% surcharge applies on all public holidays
+10% Sunday surcharge
+ Our Menu has been carefully designed with LOVE and alterations may not be available.

Lunch

11.30AM - 2PM

Salad Poke Bowls

CHOOSE YOUR POKE!

Rice, butter lettuce, carrot, pickled cabbage, cucumber, edamame beans, pickled ginger, avocado, cherry tomatoes, daikon, pumpkin & beetroot w poke dressing & cilantro lime crema
SMOKED SALMON (GF, DFO) 26

PAN FRIED PRAWNS w CHILLI OIL (GF, DFO) 25

SZECHUAN SALT & PEPPER CALAMARI w CHILLI OIL (DFO, GF) 25

FRIED ZAVATAR CHICKEN w FRESH CHILLI (GF) 25

ASIAN STICKY PULLED PORK (GF, DFO) 25

PANKO CRUMBED CAULIFLOWER (Vegan Option) 24 w Salsa Verde

Small Plates

PANKO CRUMBED CAULIFLOWER (VGO)
salad greens & cilantro lime aioli 15
vegan option salsa verde

FRIED ZAVATAR CHICKEN BITES (GF)
salad greens & cilantro lime crema 15

HOT CHIPS w garlic aioli 12

Beer Batter ONION RINGS 15

POTATO WEDGES
w sour cream & sweet chilli 14

Unlimited filtered water
Purezza sparkling water on Tap 750ml \$6

Seafood

BEER BATTERED FISH & CHIPS (DFO)

Red Emperor, chips, butter lettuce, pickled onion & aioli 28

CREAMY GARLIC PRAWN LINGUINE

served w garlic bread 29

LEMONGRASS & PEPPER SQUID dusted w lime & chilli served with chilli jam 26

More Goodness

LEEK & CAULIFLOWER CROQUETTES (V)

Crispy croquettes with parmesan on a bed of cauliflower puree topped with mesclun & fried shallots 24
+Smoked salmon 7 +Chilli oil 3
+Eggplant chutney 4.5

PUMPKIN ARANCINI (3) filled with mozzarella on basil pesto, pickled zucchini roll, basil oil & beetroot onion jam 28
+Chilli Oil 3 + Chorizo 6. + Smoked Salmon 7

BRUSCHETTA (GFO + Vegan) Toasted ciabattaw, confit tomatoes, beetroot pesto, marinated vegan feta & balsamic glaze 18
+Truffle Mushrooms 6 +Slow Roast Tomatoes 4

ACAI SMOOTHIE BOWL (GF + DF) w granola & seasonal fruit 18 + Peanut Butter 2 + Cocowhip 6

The Kids

KIDS FISH & CHIPS 15

Fruit & Yoghurt 14

KIDS WAFFLE w Banana & Maple 9

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

Monthly Special

SEE BOARD FOR OUR SEASONAL

SPECIAL ABOVE THE COUNTER