



Lunch Menu

from 11:30am - 2pm

STEAK BURGER w FRIES

Scotch Fillet Steak, Onion Jam, Mesclun, Tomato, Swiss Cheese
Beetroot Relish, Horseradish Aioli in Turkish Bun & Fries 28
+Gluten Free 2.5

FALAFEL BOWL

House Made Green Falafel, Hummus, Tahini Sauce,
Chopped Salad, Pickled Cabbage, Zoug (Israeli Green Paste)
& Naan Bread 24 (vg) (gf**)

FISH TACO

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

PRAWN ANGEL HAIR PASTA

Shark Bay Prawns, Confit Cherry Tomatoes & Garlic, House-
Made Pasta Sauce, Pangrattato 26

FRIED SQUID TENTICLES w Chilli Jam, Shaved Pumpkin &

Zucchini & Herb Salad w Tamarind Dressing 26

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

BRUSCHETTA w Roast Capsicum Piperade, Burrata, Vinaigrette
Dressing, Shaved Prosciutto & Crispy Capers (*) 20

SEE OUR BOARD FOR WEEKLY SPECIALS

(vn) **vegan** (v) **vegetarian** (gf) **gluten free** (*) **vegan option**
(gf**) **gluten free option**

Brunch Menu

from 11:30am - 2pm

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

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

APPLE CRUMBLE BRIOCHE w Honeycomb, Maple Crumb &

Vanilla Bean Ice Cream 19 (v)

BREAKFAST BURGER w BBQ Sauce, Lettuce, Tomato, Avo,

Bacon, Hash Brown, Fried Egg & Aioli 20

+ Fries 4

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

Designed to Share

Available from 11:30am - 2pm

MEZZE - Chefs selection of Cured Meats - Spreads - Sourdough 31

(gf**)

BREADS & SPREADS - Assorted House Made Spreads 18 (v)

(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.

Sparkling 18+

Crittenden Pinocchio Prosecco glass 9 bottle 39

White

Pheasant Farm Rose 2018 Barossa Valley 8 / 28

KuKu Sauvignon Blanc Marlborough 9 / 39

Catalina Sounds Sauvignon Blanc Marlborough NZ 9.5 / 45

Mount McLeod Chardonnay 9 / 39

Crittenden Pinocchio Pinot Gris 10 / 42

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

Beer & Cider

Guage Roads Single Finn - Middy 8 Schooner 10

Guage Roads Side Track - Middy 7 Schooner 9

Corona 9

Emu Export 9

Little Creatures Pale Ale 8

Matsu Ginger Beer Middy 10 Schooner 12

Spirits

Illegal Tender Gin & Tonic 14

Illegal Tender Barley Legal Rum &

Bundaberg & Coke 12

Jack Daniels & Coke 12

Kraken Black Spiced Rum & Coke 12

Cocktails

Margarita 14

Cosmo 14

El Peachy 14

Stitch Up 14

Espresso Martini 14

Aperol Spritz 14

Gin Elderflower Spritz 14

Bloody Mary 14

Illegal Tender Barley Legal Mojitos 16

Mimosa 9



Breakfast 7am - 11am

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

SMASHED AVO & PEAS Marinated Feta, Beetroot Pesto,

Dressed Greens on Sourdough 22 (v) (*)

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

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

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

APPLE CRUMBLE FRENCH BRIOCHE w honeycomb crumble & Vanilla Bean Ice Cream 19 (v)

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

+ Gluten Free 2.5 + Hash Brown 4.5 +Salmon 6

BREAKFAST BURGER w BBQ Sauce, Lettuce, Tomato, Avo, Bacon, Hash Brown, Fried Egg & Aioli 20

+ 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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Turn Over For Lunch 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