

BREAKFAST

7AM TO 11AM

LUNCH 11:30AM TO 2PM

Please note the kitchen is closed between

11am to 11:30am

Piper Classics

CHILLI FRIED EGGS

Chilli Oil, Herbed Cream Cheese, Smashed Avo,
Sprouts on Sourdough 22 (GFO)

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, VGO + GFO)

EGGS BENNI

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

SALMON EGGS BENNI

Poached Eggs, Spinach, House-made Hollandaise
& Sourdough 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)

Summer Breakfast

EGGS YOUR WAY

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

BREAKFAST BURGER

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

MIDDLE EASTERN SPICED GREEN

SHAKSHUKA w Broccoli, Zucchini, Avocado &
Baked Eggs served w Sourdough & Hummus 24
(Vegan GFO)
(allow 15 minutes)

Toasts

TBW FRUIT TOAST Served with Jam & Butter 8 (V)

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

HAM & CHEESE CROISSANT

w Mustard 10.5

Add Some 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



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
DF dairy free

HOT CHIPS w Aioli 10

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

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LUNCH 11:30AM TO 2PM

Salads & Meals

FISH TACO

Shark Bay Whiting w Slaw, Pico de Gallo Salsa & Lime Dressing in Soft Tortilla 19
pair w Mount McLeod **Chardonnay** 9

CHICKEN TACO

Fried Chicken w Slaw, Pico de Gallo Salsa & Lime Dressing in Soft Tortilla 19
pair w Pinocchio **Pinot Grigio** 10

TWICE COOKED PORK BELLY Cauliflower Puree & Summer Grape Salad 29
pair w KuKu **Sauvignon Blanc** 9

ABROLHOS GIN & BEETROOT CURED SALMON

Herbed Cheese, Horseradish Cream, Cucumber, Dill, Mango, Pickled Ginger & Sourdough 28
pair w Crittenden **Prosecco** 9



The Kids

Under 12

KIDS Fish & Chips 12
Fruit & Yoghurt 9

KIDS WAFFLE w Banana & Maple 9
+ Bacon 4 +Yoghurt 50c + Ice-cream 50c (v)

Summer Lunch

POKE SALAD BOWL

brown rice, seaweed salad, cucumber, zucchini, carrot, avocado, pickled cabbage, edamame bean, julienne radish & pickled ginger
CHOICE OF Miso chicken, tofu (vegan) or smoked salmon or prawns 25
pair w **Pinocchio Sangiovese** 9

GREEN FALAFEL PITA

house-made hummus, tomato & cucumber pickled cabbage & flat bread 28 (Vegan)
pair w **Gin & Elderflower Spritz** 16

PRAWN & PAPAYA SALAD

Shredded Papaya, Mint, Coriander, Cucumber, Bean Shoots, Spring Onions, Chilli, Pickled Ginger, Dried Shallots & Nam Jim 28
pair w Oakover **Cab Merlot** 9

GRILLED HALLOUMI & WATERMELON SALAD

w fresh herbs, avocado, white miso & sesame dressing 26 (V)
pair w **Pinocchio Sangiovese** 9

Look for More
Goodness in our
cabinet



Burgers

Perfectly paired with GAGE ROADS beer on tap

STEAK BURGER

Scotch Fillet Steak w Swiss, Rocket, Tomato, Onion Jam, Beetroot Relish & Aioli in Potato Bun + Fries 28 (GFO)

SMASH BEEF BURGER w FRIES

Double Smash Pattie, Dirty Burger Sauce, American Cheese, Pickles & Potato Bun w Fries 24 (GFO)

FRIED ZA'ATAR CHICKEN BURGER

House Made Chilli Mayo, Pickles, Slaw in a Potato Bun w Fries 24 (GFO)

HOT CHIPS w Aioli 10

GFO gluten free option
VGO vegan option
V vegetarian
GF gluten free
Vegan
DF Dairy Free

BOOZY LUNCH

\$45pp - your choice of meal off our lunch menu and enjoy bottomless Mimosas for an hour. 3 flavours

Available from 10am - 2pm

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

Drinks

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
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
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

18+ White

Crittenden Prosecco 9 / 39
Murray River VIC 10.5%
House wine 6
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%
Pierro Semillon Sauvignon Blanc 65
Margaret River WA 2021 13.5%

Red

Pinocchio Sangiovese 9 / 39
Mornington Peninsula VIC 2018 14%
Oakover 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 10 Middy 14
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
Ardbeg Single Malt Whiskey 20
The Balvenie Aged 12yr Whiskey 20

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
Dark and Stormy 16
Kraken rum, Matso's Ginger beer and lime
Aperol Spritz 16
Aperol, Prosecco and soda

Moscow Mule 16
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

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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.