

ALL - DAY BREAKFAST



SIGNATURES

THE BENNY BOMB

Flaky Croissant, Filled with (2) Poached Lirrivale Eggs, Baby Spinach, Hollandaise Sauce, Confit Tomatoes & Drizzle of Chilli Oil (V)

*ADD: BACON (1) 4 CHORIZO 7, SALMON 9

CHILLI FRIED EGGS

Chilli fried Lirrivale Eggs (2), Herbed Cream Cheese, Smashed Avocado on toasted Ciabatta topped with Chilli Oil

*ADD: EGG(1) 4, BACON (1) 4 CHORIZO 7, SALMON 9

TURKISH EGGS

Two perfectly poached Lirrivale eggs served over creamy garlic and herb yoghurt, finished with warm Aleppo chilli oil, a sprinkle of sumac and fresh mint. Served with soft roti for dipping. (GFo, V, Nuts)

*ADD: EGG(1) 4, CHORIZO 7, SALMON 9, CHILLI OIL 4

BREKKY BURGER

Toasted Brioche bun, Bacon, Cheese, Fried Egg, Beef Pattie, Hashbrown & Homemade tomato Relish

*ADD: HASHBROWN (1) 3 CHIPS 4

BREAKFAST BURRITO

Bacon, Cheese, Fried Egg, Sausage, Rocket with Slaw, Smokey BBQ sauce

*ADD: HASHBROWN (1) 3

25

PIPER BIG BREAKFAST

Local Lirrivale Eggs(2) cooked to your liking, Bacon, Confit Tomatoes, Breakfast Sausage (1), Roasted Mushrooms, Baby Spinach & Hashbrown (GFo, DFO)

36

26

ADULTS ONLY PANCAKES

Light, fluffy buttermilk pancakes topped with golden caramelised bananas and finished with a rich salted caramel rum sauce. Sprinkled with toasted macadamia crumb for a warm, nutty crunch.

*ADD: ICE CREAM 2, BACON (1) 4

28

23

HOT HONEY CHICKEN WAFFLE

Crispy fried Chicken, Fresh Fennel sla & Belgium Waffle finished with Hot honey sauce, Fresh Chilli & Crispy Fried Shallots

*ADD: EGG(1) 4, BACON (1) 4, HALLOUMI 8

29

26

AVOCADO PEA SMASH

Fresh Peas, Beetroot Pesto, Confit Cherry Tomatoes, Whipped Fetta & Ciabatta topped with Dukkah (GFo, VegO, V, Nuts)

*ADD: EGG(1) 4, BACON (1) 4, CHORIZO 7, SALMON 9

24

28

*Bottomless
Brunch \$70pp*

LIGHTER

EGGS YOUR WAY

(2) Lirrivale Eggs Cooked to your liking, served on Sourdough Ciabatta (GFo, DFO, V)

*ADD: HASHBROWN (1) 3, BACON (1) 4, CONFIT TOMATOES 4.5 HALLOUMI 8

16

ACAI SMOOTHIE BOWL

Acai Sorbet, House-made Granola, Seasonal Fruit, Coconut Yoghurt (GFo, V, VEG, LF, Nuts)

21

TOASTED CIABATTA or FRUIT TOAST

Toasted Ciabatta (1) or Fruit Toast with choice of Peanut Butter, Vegemite, Honey, or Strawberry Jam (Vo, Veg, DFO)

8

KIDDIES

BACON & EGG

Fried, Poached or Scrambled Egg (1) with Bacon on White bread (GFo)

12

WAFFLES

Belgium waffle, Berries, Banana, Maple Syrup & Ice Cream (Veg)

14

COCONUT YOGHURT BOWL

Coconut Yoghurt, Housemade Granola & Seasonal Fruits with a drizzle of honey

10

EXTRAS

Smoked Salmon 9, Sausage (1)/Chorizo 7, Bacon (1) 4, Chilli Oil/Tomato Relish 3, Avocado/Vegan Fetta 6, Mushroom/ Roasted Tomato 4.5, Egg (1) 4, Hashbrown (1) 3, BBQ/Tomato sauce 2, Ciabatta (1) 6, Halloumi/ grilled Chicken 8 Chips 4

NOTE

"We do our best to cater for allergies and dietary needs; however, our kitchen is not gluten-free and may contain traces of allergens. Gluten-free or vegan option available +\$2.50. A 10% surcharge applies on Sundays, and a 15% surcharge applies on public holidays".

LUNCH MENU



SIGNATURES

OPEN STEAK SANDWICH

Grilled Scotch Steak sliced on a slice of Sourdough Ciabatta, Romesco sauce & Rocket with Pickled Onions and Shaved Parmesan & Chips (GFo)

GRILLED SOUVLAKI CHICKEN

Juicy, marinated chicken and red onion skewers, grilled to perfection, served with warm, soft pita, crisp lettuce, fresh tomatoes, and zesty lemon slices, all topped with creamy tzatziki dressing. (GFo)

DOUBLE CHEESEBURGER

2 Homemade Beef Patties, Burger cheese, Caramelised Onion Relish, BBQ sauce, & Pickles on a brioche bun and served with Chips (GFo)

32

MEDITERRANIAN LAMB TACO

Slow-roasted lamb shoulder, Mint yoghurt dressing, Fresh Tabbouleh, topped with Pickled onion and pomegranate

ADD: A SHOT OF YENI RAKI AND KEEP IT GOING-SIP BITE, REPEAT!!! 12

25

28

MUSHROOM & PEA RISOTTO

Creamy Italian-style risotto slowly simmered with sauteed mushrooms, sweet garden peas, rich parmesan cheese and finished with a touch of butter and fresh herb Oil. (V, GF)

23

29

FISH / SEAFOOD

GRILLED CALAMARI SALAD

Pan-seared calamari served with peppery rocket, sweet orange segments, tomato, and onion, delicately scented with Geraldton wax and finished with a bright citrus dressing. (GFo)

FISH TACO'S

Golden-battered Red Spot Emperor fish served in a warm tortilla with crunchy slaw and a drizzle of classic tartar sauce for the perfect bite (GFo)

FISH & CHIPS

RGolden-Battered Red Spot Emperor, Crunchy slaw, Tartare & Lemon served with Chips (GFo, DF)

LIGHT

GREEN GODDESS BOWL

A vibrant, nourishing bowl built on a bed of fluffy quinoa and topped with a rotating selection of seasonal vegetables. Finished with crisp greens, fresh herbs, and our house-made Green Goddess Avocado dressing (GF, V, Vego, Nuts)

**ADD: EGG(1) 4, HALLOUMI 8, CHICKEN 8*

CHICKEN CAESAR SALAD

Crispy Fried Chicken Schnitzel, Poached Lirrivale Egg (1), Cos Lettuce, Zesty Caesar Dressing Topped with grated Peccorino & Crunchy Garlic Croutons & Maple Bacon (GFo)

**ADD: EGG(1) 4, BACON (1) 4*

27

THE BARRA BURGER

Grilled Barramundi, Pickled Fennel slaw, Rocket and Lemon Caper Aioli served on Brioche bun, Charred Lemon served with chips (GFo)

29

25

CREAMY GARLIC PRAWN LINGUINI

Juicy, pan-seared garlic prawns tossed through perfectly cooked linguini, coated in a rich, Creamy garlic sauce & Finished with freshly grated Parmesan.

**ADD: CHILLI OIL 3*

32

30

KIDDIES

CHEESEBURGER SLIDER

Slider bun, Beef pattie, American Cheese, Tomato sauce, Pickles & Chips (GFo)

16

28

CHICKEN BURGER SLIDER

slider bun, Fried Chicken, Mayonnaise & Chips served with Tomato sauce (GFo,DF)

16

CHICKEN & CHIPS

Fried Dino Chicken Nuggets, Tomato sauce & Chips.

14

25

FISH & CHIPS

Tempura battered Fish, Chips & Tomato sauce (GF, DF)

14

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