

ALL - DAY BREAKFAST

AVAILABLE
WED-MON
7-2

S I G N A T U R E S

EGGS BENNY 26

Spicy 12-hour slow-cooked pork, Belgium waffle, Smoked Paprika Hollandaise, Crispy fried shallots

AVOCADO & PEA SMASH 24

Fresh Peas, Beetroot Pesto, Candied Cherry Tomatoes, Whipped Fetta & Ciabatta topped with hazelnut dukkah & Beetroot Chips (GFo, Veg, Vo, Nuts)

CHILLI SCRAMBLE 24

Chilli-Scrambled eggs, ciabatta, Smokey Chilli Hummus, Pickled Onions & Crispy Shallots topped with freshly grated Grana Padano (GFo, DFo, Veg)

BAKED EGGS 26

Spicy Chorizo, Cherry Tomatoes, Smokey Beans, Two Eggs, Ciabatta, Fetta & Herbs (GFo, DFo)

WAFFLE BURGER 28

Two Beef Patties, Bacon, Smokey whiskey Maple Syrup & American Cheese (DFo)

THE LOX 24

Toasted Bagel, Dill and Spanish onion, Cream Cheese, Smoked salmon, Poached Egg, Capers, Zesty rocket salad & Dill Oil (Veg)

L I G H T

EGGS ON TOAST 16

Lirravale free-range eggs Poached, Fried or Scrambles on Ciabatta (GFo, DFo, Veg)

TOASTED CIABATTA 12

Toasted Ciabatta with choice of Peanut Butter, Vegemite, Honey, or Strawberry Jam (GFo, Vo, Veg)

EXTRAS

Bacon, Smoked Salmon 8

Sausage/ Chorizo 7

Baked Beans 6

Avocado/Vegan Fetta 5

Mushroom/ Roasted Tomato 4.5

Egg (1)/ Ciabatta (1) 4

Hashbrown (1) 3

BBQ/Tomato sauce/ Chilli Oil 2

"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."

S W E E T

BISCOFFE FRENCH TOAST 24

Brioche, Biscoff Cookie crumble & Biscoff Caramel Sauce with Vanilla Ice Cream and Strawberries (Veg)

CHOCOLATE ESPRESSO WAFFLE 23

Espresso syrup, Chocolate Dirt, Fresh Berries & Sweet Mascarpone (Veg)

ACAI BOWL 18

Granola, Seasonal Fruit, Coconut yoghurt & Mixed Berry Compote (GF, Nuts, V)
+Add Peanut Butter 2

STRAWBERRY RICOTTA 18

Ciabatta, Fresh Strawberries, Reduced Balsamic, Ricotta & Mint Oil (GFo, Veg)

C L A S S I C S

PIPER BIG BREAKFAST 34

Lirravale Eggs, Bacon, Roasted Tomatoes, Smokey Beans, Sausage, Mushrooms & Hashbrown (GFo, DFo)

POTATO WAFFLE & EGGS 28

Crispy Potato Waffle, Brisket, Fried eggs, Hot Honey & Red Capsicum emulsion (GF, V)

BREAKFAST BURRITO 28

Rocket, Bacon, Swiss Cheese, Fried Egg, Hashbrown, Slaw & Smokey BBQ Sauce

MUSHROOM MEDLEY 26

Creamy Truffle Bechamel, Roasted Shallots, Sauteed with Mushrooms and Rocket on Ciabatta (DF, GFo)

K I D D I E S

BACON & EGG 10

Fried, Poached or Scrambled Egg with Bacon on Ciabatta (GFo)

WAFFLES 12

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

TOASTIE 9

Toasted Cheese & Tomato
+Add Ham 3 (GFo)

LUNCH MENU

AVAILABLE
FROM
11.30

BURGERS &

SANDWICHES

CHICKEN BURGER 29
brioche bun, Buttermilk fried Chicken breast with pickle salt, American Cheese, Sriracha Mayonnaise, Kimchi, Onion rings and Chips (GFo)

DOUBLE CHEESE BURGER 29
Brioche bun, Onion Jam, Bacon, Burger Sauce, American Cheese, Pickles & Chips (GFo)

STEAK SANDWICH 32
grilled Scotch fillet, Garlic bread Ciabatta, Chimmichurri Sauce, rocket, Swiss Cheese, Red capsicum emulsion, Sliced Tomatoes & Chips (GFo)

GOODNESSES

POKE BOWL 26
Seasoned Sushi rice, Pickled daikon, edamame, Carrot, Cucumber, Cherry Tomatoes, Avocado, Pickled Ginger, Furikake, Roasted Sesame and Miso Dressing with your choice of topping:

- Fried Chicken (GF, DF)
- Salmon (GF, DF)
- Roasted Cauliflower (GF, V, Veg, DF)
- Shark Bay Prawns (GF, DF)
- Marinated Mushrooms (GF, DF, V, Veg)

KIDDIES

CHEESEBURGER 16
Beef pattie, American Cheese, Tomato sauce Pickles & Chips (GFo)

CHICKEN BURGER 16
Fried Chicken, Tomato, rocket, Mayonnaise & Chips (GFo,DF)

CHICKEN & CHIPS 14
Fried Chicken tenders, Tomato sauce & Chips (GFo)

FISH & CHIPS 14
Tempura battered Fish, Chips & Tomato sauce (GF, DF)

SEAFOOD

FISH TACO'S 25
Crispy Tempura battered Red spot emperor Slaw, Pickled onion, Sriracha Mayo and Crispy Shallots (GFo, DF)

SALT & PEPPER SQUID 28
Crispy Squid, rocket, Pickled veg, Lemon & Chilli Vinaigrette, Lime dust, confit garlic aioli & Fried shallots (GF, DF)

FISH & CHIPS 29
Red Spot emperor fried in a light Tempura batter, Crunchy slaw, Tartare and Lemon (GF,DF)

SPAGHETTI AGLIO E OLIO 30
Seared Shark Bay Prawns, Spaghetti, Chilli, Confit Garlic, Olive Oil, Parsley and Crispy Shallots

LIGHT

MISO GLAZED PUMPKIN 28
Miso Glazed roast pumpkin, Roasted Cauliflower, Cashew Cream, Hazelnut Dukkah & Herbs (GF, V, DF, Nuts)

FATTOUSH SALAD 18
Rocket, Cherry Tomatoes, Cucumber, Pickled Onion, Radish with a Fried Pita Bread and Zesty Lemon Vinaigrette (V,DF)

GRAB - N - GO

Freshly stocked daily with toasties, gourmet, Bagels, buttery croissants, muffins, and indulgent cakes – perfect for a quick snack or sweet treat on the go.

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