

Takeaway Ordering options

- Download Bopple App
- or call 99215525
- or order at the counter
- Please wait outside until you are called



**Dine in
must follow
COVID-19 restrictions
Please order at the counter**

Dine in or Takeaway
7am - 2pm WEDNESDAY - SATURDAY
7am - 1pm SUNDAY

PLEASE NOTE KITCHEN CLOSSES HALF HOUR BEFORE CLOSE

ALL DAY BREAKFAST

EGGS YOUR WAY Scrambled 15, Fried or Poached w TBW Sourdough 14

ACAI SMOOTHIE BOWL Red Lime Jones Granola, Seasonal Fruit 17 (vn)

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

SMASHED AVO & PEAS Marinated Feta, Beetroot Pesto, Sprouts, Dressed Greens on Sourdough 22
+Bacon 6 +Poached Egg 2.5 + Gluten Free 2.5 (v) (*)

CHILLI FRIED EGGS Herbed Cream Cheese, Smashed Avo on Sourdough w sprouts 22
+Chorizo 5 +Bacon 6 +Gluten Free 2.5

EGGS BENNI w BACON Poached Eggs, Bacon, Hollandaise & Spinach on Sourdough 22
+Gluten Free 2.5 + Hash Brown 3

Cilbir EGGS (Turkish Eggs) Mild Spiced Yoghurt, Chilli Butter, Poached Eggs, Jalapeno Oil, Za'atar, Dukkah served with Roti Bread 20 + Bacon 6 + Chorizo 5 (gf**)

House-Made Beans with Eggs Slow Roasted Tomatoes, Chargrilled Capsicum, Baked Eggs & Sourdough 18 (*) (V) (gf**)

FRIES w Aioli 9.5 (V)

SIDES + Bacon 6 +Avo 4 +Poached Egg 2.5 + Gluten Free 2.5 (2 slices) +TBW Sourdough 2 (1 slice)
+ 2 Hash Brown 4.5 + Hollandaise 3 + Chorizo 5 + Slow Roasted Tomatoes 4 + Truffle Mushrooms 6
+Chilli Oil 4 + House-Made Beans 6

KIDS WAFFLE w BANANA & MAPLE Banana & Maple Waffles 9 + Bacon 4 + Yoghurt 50c + Ice Cream 50c

KIDS EGGS ON TOAST Fried, Scrambled or Poached 8 + Bacon 4

HAM & CHEESE CROISSANT w Mustard 10.5

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

SOURDOUGH TOAST Choice of Jam, Honey or Vegemite 7 (v) (*)

HOUSE-MADE TARTS - See cabinet as they change weekly
Made weekly with fresh local produce served with side salad - single 10 double 16

Please see our cabinet selection for more menu items changing daily. Please note these may be served before above menu items when ordered.

SOCIAL DISTANCING

Please respect our rules of staying 1.5m away from everyone
for our
social distancing requirements

**More Goodness Available
in our
Cabinet**

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(vn) Vegan (v) Vegetarian (*) Vegan Option (gf) Gluten Free (gf**) Gluten Free Option

Freshly Roasted Five Senses Coffee

HOT

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 & Coffee) 4.5
Baby Chino 1.5
Mocha 4.5
Affogato 5

Five Senses Tea
Pot of Tea 5 - Pot of Tea for 2 - 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

Coke, Diet Coke, Apple 5
San Pellegrino Sparkling Water 4
Fresh OJ 6
Lemon, Lime & Bitters 5

Spruce Juice Cold Pressed Juice - See board 9

Captain Cold Drip Coffee 5
Captain Cold Drip Bottle 945ml 20
Iced Coffee, Choc or Chai 7
Iced Latte 4.5
Five Senses Summer Days Cold Brew in can 9

Milk Shakes 7
Chocolate - Strawberry - Caramel - Spearmint - Vanilla

Mango Smoothie 8

KOMBUCHA 6.5
Strawberry
Passionfruit rap

18+

Sparkling

DeBortoli Rococo Premium Curvee 38
Howard Vineyard Pinot Noir Chardonnay 9 39
Crittenden Pinocchio Prosecco 9 38

White

DeBortoli Rose Pale & Dry 8 29
Kuku Sauvignon Blanc Marlborough 9 39
Hare & Tortoise Pino Gris 9 39
Ferngrove Wine Co Independence Chardonnay
Margaret River 9 39

Red

Mothers Milk Shiraz 9 39
Yilgarnia Cabernet Merlot Denmark 9 39

Beer & Cider

Little Creatures Rogers 3.8% 8
Emu Export 8
Corona 9
Gage Roads Single Finn Summer Ale 9
James Squire 150 Lashes 9
Bentspoke Crankshaft 9
Bentspoke Barley Griffin Pale Ale 8
Bertie Cold Pressed Cider 8

Cocktails

Mimosa 9
Gin, Elderflower & Grapefruit 14
Bloody Mary 14
Aperol Spritz 14

+More goodness in our cabinet changing daily

+ All our products are of the highest standard & prepared daily from fresh locally sourced produce. Including Lirravale Eggs & TBW (The Breadwright)

+ 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

+ Our Menu has been carefully designed with LOVE and alterations may not be available.

piper lane cafe

Sorry No BYO 10% surcharge public holiday

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LUNCH MENU 11:30am - 1.30pm

STEAK Sandwich w FRIES

Scotch Fillet Steak, Onion Jam,
Meculin, Tomato, Swiss, Beetroot Relish,
Horseradish Aioli in Turkish Bun & Fries 28 (gf**)

Thai CHICKEN Salad

Rice Noodles, Asian Slaw with Nam Jim &
Roasted Peanuts 28

Falafel Pita

House Made Green Falafel, Humus, Tahini, Sauce,
Chopped Salad, Pickled, Cabbage, Zhoou
(Israeli Green Chilli Paste 18 (vn) (gf**))

Fish Taco

Shark Bay Whiting w Slaw & Lime Dressing
in a Soft Tortilla 18

SEAFOOD Crepe

Filled with Fish, Calamari, Local Scallops &
Prawns Poached with Leek, Cheese, Cream &
Wine served with a Tossed Salad 30

House Made Burger w Fries & Bruschetta See Board

Check out our board for Burgers & Bruschetta
using fresh local produce that changes
weekly

18+ Sparkling

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