

all day breakfast menu

Please order at the counter with your table number Kitchen closes 2pm Mon-Sat 12pm Sundays

Check out the cabinet for more lunch options - please note delivery may vary
between kitchen and cabinet orders

TBW FRUIT TOAST

Served with Jam & Butter 8 (v) (*)

SOURDOUGH TOAST

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

BUTTERSCOTCH BRIOCHE

French Toast, Butterscotch Sauce, Marscapone,
Macadamia Nuts & Seasonal Fruit 18

ACAI SMOOTHIE BOWL

Red Lime Jones Granola, Seasonal Fruit 18 (vn)

PARMESAN & LEEK CROQUETTES

Creamed Cauliflower Puree, Dressed Rocket,
Parmesan w Creamy Croquettes 19.5 (v)
+Poached Egg 2.5 + Bacon +Salmon +Chorizo 5

EGGS BENNI w BACON

Poached Eggs, Bacon, Hollandaise, Asparagus on
Sourdough 22
+Gluten Free 1.5 +Truffle Mushrooms 6
+Roast Tomatos 4

EGGS ROYALE - SALMON

Poached Eggs, Salmon, Hollandaise, Asparagus &
Fried Capers on Sourdough 26
+Gluten Free 1.5 +Truffle Mushrooms 6
+Roast Tomatos 4

Hummus Plate

Baked Mushrooms & Eggplant, Herbs, Tahini &
Pickled Vegetables Served w Flat Bread 18 (vn)
+Egg 2.5

CHILLI FRIED EGGS

Herbed Cream Cheese, Smashed Avo on
Sourdough 20 +Gluten Free 1.5 +Chorizo 5
+Bacon 6 +Salmon 6 +Chorizo 5

SMASHED AVO

Sourdough, Marinated Feta, Beetroot Pesto, Sprouts (vn,
gf available) 20
+Bacon 6 +Chorizo 5 +Salmon 6 +Poached Egg 2.5

BREKKY BURITTO

Bacon, Scrambled Egg, Avo, Tomato, Cheddar,
Lettuce, Aioli & Spicy BBQ Sauce 19

EGGS YOUR WAY

w Sourdough Fried or Poached 12
Scrambled 13 +Gluten Free 1.5

SIDES

+Truffle Mushrooms 6 + Bacon 6 +Avo 4
+Hollandaise 4 +Poached Egg 2.5 +Chorizo 5
+Slow Roasted Tomatos 4 +Salmon 6 +Gluten
Free 1.5

KIDS UNDER 12 YRS

Waffle w Maple & Banana 9 (v)
Egg on Toast Fried, Poached or Scrambled 8
Fruit, Yoghurt & Honey 6 (v) (*)

lunch menu

Monday-Saturday from 11:30 - kitchen closes at 2pm

GREEN FALAFEL BOWL

House-made Hummus, Couscous, Tomato &
Cucumber Pickled Salad 28 (vn)(gf option)
Beautifully Matched with a Glass of Rose Wine 8

KING PRAWN SALAD

Green Papaya, Sugar Snap Peas, Vermicelli Noodles,
Prawns w Thai Dressing 25 (gf)
Perfectly Matched w Amelia Park SSB Glass 8 Bottle 38

FISH & CHIPS

Beer Battered Shark Bay Whiting w Fries & Lemon 18
Best w Iced Cold Pale Ale 8

STEAK SANDWICH

Scotch Fillet Sandwich w Onion Jam, Beetroot
Salad, Brie & Fries 28 (gf option)
Perfect Match w Amelia Park Trellis Merlot 8

MASTERSTOCK CHICKEN WINGS

Twice Cooked Crispy Chicken Wings Poached in a
Traditional Chinese Masterstock w Szechuan Salt &
Sticky Orange Reduction 16

BEETROOT & GIN CURED SALMON

Beetroot & Gin Cured Salmon w Horseradish Cream
Pomegrante & Dill 18 (gf)

DRESSED GREENS

Rocket, Parmesan & Seville Vino Cotto 9 (gf) (v)

BASTON GROVE GOURMET OLIVES

Locally Grown Olives Marinated in Oil & Herbs 8 (vg)
Served Either Hot or Cold

SWEET POTATO FRIES w Smashed Avo 12 (Vn)

FRIES w Aioli 9

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

Make Sure You Check out our Friday Evening Evening Menu

7:30 - 3 Monday to Saturday 7:30-1 Sunday

Sorry No BYO 10% surcharge public holiday

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Freshly Roasted Five Senses Coffee

HOT

White / Black coffee 4
Large, Soy, Almond, Extra Shot 50c
Hot Chocolate 4
Chai Latte 4
Dirty Chai (combination of Chai & Coffee) 4.5
Baby Chino 1.5
Mocha 4
Affogato 5

Mayde Tea
Pot of Tea 5 - Pot of Tea for 2 People 8
Earl Grey or 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

18+ FULLY LICENSED

SPARKLING

Rococo Premium Cuvee 35 glass 8
Howard Vinyard Clover Sparkling 2018 (Adelaide Hills) 42

WHITE WINE

Amelia Park Trellis Semillon Blanc Sauvignon 2018 (Margaret River) 37 glass 8
Unico Zelo Jade & Jasper Fiano 2018 (South Australia) 38
Harvest Sauvignon Blanc 2018 (South Australia) 38
In Dreams Chardonnay 38 glass 8
Plantagenet Riesling 2017 (Mount Barker) 39
Matua **Lighter** Sauvignon Blanc 9% 32 glass 8

ROSE

DeBortoli Rose Pale & Dry 32 glass 8

COLD

Coke, Diet Coke, Noah Apple 5
San Pellegrino Sparkling Water 4
Fresh OJ 6
Cold Pressed Juice (see board) 9
Angostura Lemon, Lime & Bitters 5

Cold Drip Coffee 5
Iced Coffee, Choc or Chai 7
Iced Latte 4.5

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

KOMBUCHA 6.5
Ginger Pop
Passionfruit rap
Lemon Licks

RED WINE

Rockcliffe Third Reef Pinot Noir 2017 (Great Southern) 38
Amelia Park Trellis Cabernet Merlot 2017 (Margaret River) 35
Ottelia Coonawarra Cabernet Sauvignon 2013 (South Australia) 49
Glaetzer The Wallace Shiraz Genache 2016 (Barossa Valley) 38 glass 8

BEERS & CIDER

Little Creatures Rogers 3.8% 8
Corona 9
Emu Export 8
Hahn Super Dry 3.5% 7
James Squire 150 Lashes 8
Maggie Beer Heritage Pear Cider 8
West Winds Gin & Tonic 8

COCKTAILS

Bloody Mary 12
Gin, Grapefruit & Elderflower Spritz 12
West Winds Gin & Tonic 8
Tequila Sunrise 12
Aperol Spritz 12

+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

We LOVE our Cocktails but weekends are only available from 8:30am

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

piper lane cafe

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