

# Welcome to Pipers of Penola

## **Breakfast Menu: (Sunday only)**

Warm croissant, Lurpak butter & jam.  
\$9.50

Short Stack: Buttermilk & blueberry  
pancakes, whipped maple butter, maple  
syrup. \$22

The Classic: Poached eggs, grilled house  
sourdough, spinach, Shepherds Lane  
bacon, hollandaise. \$22

The English: Eggs' sunny side up,  
Shepherds Lane bacon, house made  
sausage, tomatoes, mushrooms, spinach,  
grilled house sourdough. \$26

Eggs Benedict: Poached eggs, Shepherds  
Lane ham, sautéed spinach, grilled house  
sourdough, hollandaise. \$22

House made brioche French toast,  
poached mixed berry compote, maple  
syrup. \$18

2 eggs sunny side up, grilled flat bread,  
shaved pastrami, pesto, Uncle Roy's  
passata. \$23

Parmesan scrambled eggs, house  
sourdough, blistered tomatoes, smoked  
salmon. \$22

Crisp crumbed poached egg, smashed  
avocado, grilled sourdough, aioli,  
furikake. \$23

Toasted rolled oats muesli, coconut,  
cranberries, sunflower seeds, saffron  
poached pear, berry yoghurt. \$18

Bhaji style potato fritters, poached eggs,  
labna dressing, house pickles. \$23

## **Beverages:**

T2 loose leaf tea & Mocopan coffee.  
English Breakfast, Jasmine China, Irish  
Breakfast, Camomile, Earl Grey, Sencha  
Green, Darjeeling, Lemon Grass &  
Ginger, Peppermint. \$5

**Alternate milks:** Lactose free, Oat, Soy  
& Almond milk. \$1

**Juice:** Orange Juice, Apple Juice. \$5

## **Cocktails:**

**Espresso Martini:** Absolute Vodka,  
espresso, Patrón XO Cafe, sugar syrup.  
\$24

**Mimosa:** NV Cuvée-Co Wines,  
Wrattonbully 'Fizzy Issy', Blanc de  
Blancs, S.A, orange juice. \$14.50

**Champagne by the glass:** Piper  
Heidsiek, Reims 'Cuvée Brut'  
Champagne, France. \$26

**Sparkling by the glass:** NV Cuvée-Co  
Wines, Wratonbully 'Fizzy Issy', Blanc  
de Blancs, S.A. \$11

**Sparkling red by the glass:** 2021  
Majella, Coonawarra Sparkling Shiraz,  
S.A. \$14

\*A merchant fee applies to all credit  
card payments.

No Split Bills, thank you!!

