

Welcome to Pipers of Penola

Hours of operation: Wednesday to Saturday for dinner starting at 6pm

Breakfast: Sunday 8.30 am to 11.00 am Closed:

Mondays & Tuesday

58 Riddoch Street, Penola SA 5277 Phone: (08) 8737 3999

Email: pipers@pipersofpenola.com.au

Entrée:

Roasted Abrolhos Island half shell scallops, garlic & herb crumb, brandy cream dressing. \$26

Roasted Woombye Camembert, brioche, Medjool date, pecan & endive salad, Dolce Vita Balsamic. \$25

Carpaccio of poached octopus, yuzu & pickled white ginger vinaigrette, aioli, crisp kipfler. \$27

Shaved Tanara Giancarlo prosciutto di Parma, thyme roasted nectarine, burrata, fresh basil, pistachio. \$25

Tartare of seared venison loin, cold smoked quail egg, horseradish cream, leek ash. \$26

Main Course:

Roasted Limestone Coast rack of lamb, medium rare, baked garlic baba ganoush, nduja & chick pea dressing, pickled turnip. \$49

Seared Murray Cod fillet, roasted pumpkin purée, Yorkshire pudding, green peppercorn sauce, French shallot. \$49

Riverine 200 day grain fed eye fillet of beef, medium rare, braised beef cheek, dauphine potato, parsnip purée, mushroom jus gras. \$54

Crumbed, braised pork scotch fillet, brown sugar roasted apple, cider dressing, shaved roasted cauliflower remoulade, white miso. \$48

Potato & herb Parisian gnocchi, sugar snap peas, snow peas, cashew cream, watercress dressing. \$47

Side Dishes:

Butter lettuce, pear, pecorino dressing. \$15

Crisp kipfler potatoes, roasted garlic & lemon dressing. \$16

Grilled asparagus, XO butter. \$16

Dessert:

Duo of house sorbets & seasonal fruits. \$20

Cheese: Udder Delights (South Australian, cows' milk, triple cream cheese),
Apostle Whey Bolte's Bonanza (Victorian, cows' milk, blue vein cheese),
18 month Comté (French, cows' milk, hard cheese), apricot conserve. \$28

Cinnamon yeast doughnuts, dark chocolate sauce, red liquorice ice cream,
crispy kataifi. \$24

Pineapple & coconut tarte tatin, palm sugar caramel, pandan ice cream, rum
anglaise. \$24

Valrhona Satilia Noire 62% dark chocolate soft centred pudding, Pedro Ximinez
sabayon. \$25

Loose leaf tea or Coffee:

\$6.50 with house made petit four.

English Breakfast	Jasmine China
Camomile	Irish Breakfast
Earl Grey	Sencha Green
Darjeeling	Lemon Grass & Ginger
Peppermint	Chai



Welcome to Pipers of Penola

-No substitutions or alterations please.

Shepherds Lane bacon (2 pieces) \$8

Warm croissant, Lurpak butter & jam. \$9.50

The Classic: Poached eggs, grilled house sourdough, spinach, Shepherds Lane bacon, hollandaise. \$24

The English: Eggs' sunny side up, Shepherds Lane bacon, sausage, tomatoes, mushrooms, spinach, grilled house sourdough. \$29

Eggs Benedict: Poached eggs, Shepherds Lane ham, sautéed spinach, grilled house sourdough, hollandaise. \$24

Parmesan scrambled eggs, house sourdough, blistered tomatoes, smoked salmon. \$23

Crisp crumbed poached egg, smashed avocado, grilled sourdough, aioli, furikake. \$25

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

Bhaji style potato fritters, poached eggs, labna dressing, house pickles. \$24

Crisp, pan seared pork belly, poached eggs, green mango salad, crispy chilli hollandaise. \$27

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

Crisp hash brown, sautéed spinach, Shepherds Lane ham, poached eggs, mustard hollandaise. \$26

Toasted Craters Small Batch Crumpet, smashed avocado, Tasmanian smoked salmon, poached eggs, buffalo feta. \$27

Beverages:

Mocopan coffee:

Espresso, flat white, cappuccino, latte, double espresso, short macchiato, long macchiato, long black. \$5

T2 loose leaf tea:

English Breakfast, Jasmine China, Irish Breakfast, Camomile, Earl Grey, Sencha Green, Darjeeling, Lemon Grass & Ginger, Peppermint, Chai. \$5

Hot chocolate: \$5

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

Extra Shot: \$1

Juice: Orange Juice, Apple Juice. \$5

Mimosa: NV Cuvée & Co, Wrattenbully 'Ada' Prosecco, Orange juice \$14.50

Sparkling + Champagne by the glass:

NV Piper Heidsiek, Reims 'Cuvée Brut' Champagne, France. \$26

NV Cuvée & Co, Wrattenbully 'Ada' Prosecco \$13

2022 Majella, Coonawarra Sparkling Shiraz, \$14



*We our own house made sourdough, cured Shepherds Lane Bacon, ham & Shepherds Lane sausages.

A merchant fee applies to all credit card payments | No Split Bills.