

Welcome to Pipers of Penola

Winter Menu 2025

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

Salad of roast beetroot, star anise confit orange, Shadows of blue, barley & pecan dressing. \$23

Shaved terrine of poached octopus, yuzu & pickled white ginger vinaigrette, aioli, crisp kipfler. \$25

Crispy sweet & sour lime dressed quail, crushed cucumber salad, peanut & chilli dressing. \$25

Crumbed free range rabbit croquette, whole grain mustard potatoes, carrot & star anise dressing. \$24

Main Course:

Roasted Limestone Coast rack of lamb, medium rare, baked garlic baba ganoush, nduja & chick pea dressing, pickled turnip. \$47

Grilled Baudin Rocks King George whiting, ragoût of prawn, saffron & Pernod, shaved bok choy, fennel salad. \$47

Riverine 200 day grain fed eye fillet of beef, medium rare, pomme purée, roasted onion, shimeji mushrooms, jus gras. \$52

Crispy skin duck breast, medium rare, seared house made duck neck sausage, braised French lentils, truffled cauliflower purée. \$48

Comté & braised leek tortellini, pesto dressing, zucchini ribbons, broad beans. \$46

Side Dishes:

Butter lettuce, pear, pecorino dressing. \$13

Roasted kipfler potatoes, Shepherds Lane bacon, parmesan dressing. \$15

Grilled sprouted cauliflower, garlic & almond butter. \$14

Dessert:

Duo of house sorbets & seasonal fruits. \$20

Cheese: Woombye Cheese Company (Queensland, cows' milk triple cream brie),
Apostle Whey Bolte's Bonanza (Victorian, cows' milk, blue vein), Capra Foglia
Noce (Italian, goats' milk wrapped in walnut leaf, semi-hard cheese),
fig compote. \$28

Orange & Frangelico sugared Italian doughnut, whipped ricotta, roasted
macadamia nut. \$24

Spiced date pudding, rum caramel, coconut praline, vanilla ice cream. \$23

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

Camomile

Earl Grey

Darjeeling

Peppermint

Jasmine China

Irish Breakfast

Sencha Green

Lemon Grass & Ginger

Chai



Welcome to Pipers of Penola Breakfast Menu: Sundays Only

Warm croissant, Lurpak butter & jam. \$9.50

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

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

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

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. \$24

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

Crisp hash brown, sautéed spinach, Shepherds Lane ham, poached eggs, mustard hollandaise. \$25



Beverages:

Mocopan coffee:

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

Cocktails:

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

Mimosa:

2019 Grey-Smith, Coonawarra, Sparkling Blanc de Blancs, S.A, Orange juice \$16

Sparkling + Champagne by the glass:

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

2019 Grey-Smith, Coonawarra Sparkling Blanc de Blancs, S.A. \$15

2023 Majella, Coonawarra, Sparkling Shiraz, S.A. \$13

*A merchant fee applies to all credit card payments.

No Split Bills, thank you!!