

# 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](mailto: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 Spencer Gulf kingfish, 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, black truffle jus gras. \$52

Roasted breast of duck, medium rare, summer pea purée, house made dashi soba noodles, asparagus \$48

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

## Side Dishes:

Butter lettuce, pear, pecorino dressing. \$13

Roasted kipfler potatoes, smoked garlic dressing. \$15

Crumbed, crisp sumac zucchini fries, lime dressing. \$14

## Dessert:

Duo of house sorbets & seasonal fruits. \$20

Cheese: Udder Delights (Adelaide Hills, cows' milk triple cream brie), Apostle Whey 'Bolte's' (Victorian, cows' milk, blue vein), Manchego Cheddar (Spanish sheep milk, semi-hard cheese), fig compote. \$28

Sugared Italian doughnut, whipped ricotta, plum & pistachio. \$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

\*A merchant surcharge applies to all credit card payments | Public holidays incur a 15% surcharge



# Welcome to Pipers of Penola

## Breakfast Menu: (Sunday 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

Mortadella & mozzarella grilled toastie, pan-fried egg, 'Giardiniera' pickles. \$24

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

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

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. \$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

NV Leconfield, Coonawarra 'Syn Rouge', Sparkling Shiraz, S.A. \$12

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No Split Bills, thank you!!

