

SHARED PLATES

ARANCINI OF THE DAY \$ 17.9

Served with aioli

CHIPS S L \$ 6/12

Served with aioli

WEDGES \$ 13

Served with sweet chilli and sour cream

TRIO OF DIPS* \$ 18

Beetroot, capsicum and walnut, hummus served with flatbread

BRUSCHETTA* \$ 17

Diced tomato and red onion, goats cheese, basil on ciabatta with balsamic glaze

GRAZING PLATTER* \$ 29

Featuring an assortment of cheeses and cured meats along with fresh fruit

EXTRA BREAD \$ 4

15% Surcharge on public holidays
For dietary requirements please see waiter
*Can be changed to Gluten Free

LUNCH MENU

FROM 11AM-2:30PM

SOUTHERN FRIED CAULIFLOWER \$ 20.9

Served with chips, house salad and vegan chipotle

PUMPKIN SALAD* \$ 21.5

Spinach, rocket, quinoa, roasted red onion, asparagus, currants, goats feta and mixed seeds

Add chicken \$ 6

Add falafel \$ 5

GREEK SALAD* \$ 19.9

Salad greens, cucumber, red onion, cherry tomato, goats feta and marinated olives

Add chicken \$ 6

Add falafel \$ 5

CEASAR SALAD* \$ 21

Cos lettuce, bacon, parmesan, croutons, ceasar dressing topped with poached egg

Add chicken \$ 6

SOUP OF THE DAY* \$ 15

Served with toasted herb sourdough

BEER BATTERED FISH* \$ 28.5

Served with chips, tartare and house salad

QUICHE OF THE DAY \$ 21

Check our specials board

LEMON PEPPER CALAMARI* \$ 28.5

Served with chips, house salad and garlic aioli

BEEF AND BACON BURGER* \$ 27.5

Lettuce, pickles, burger sauce, grilled onions and chips

PASTA SPECIAL \$ 29.9

Check our specials board

AUTHENTIC BUTTER CHICKEN* \$ 28.5

Served with basmati rice and garlic naan

OPEN STEAK SANDWICH* \$ 28.5

On sourdough, scotch fillet, aioli, lettuce, tomato, cheese, bacon, fried egg and chips

TOASTED SANDWICH

CHICKEN* \$ 17.9

Pesto, avocado, semi dried tomato, mozzarella blend

HAM* \$ 17.9

Goats feta, vintage cheddar, mozzarella blend

PUMPKIN* \$ 15.9

Avocado, goats feta, mozzarella blend, spinach

RUBEN* \$ 19

Pastrami, sauerkraut, russian dressing, tasty cheese. Made on rye bread

ADD CHIPS \$ 4

VEGAN MENU

BREAKFAST

FROM 8AM TO 11AM

VEGAN GRANOLA \$ 16

House made with coconut
yoghurt and fruit

VEGAN SMASHED AVOCADO* \$ 23.5

Served on sourdough with
beetroot puree and seed mix

VEGAN TOAST SELECTIONS* \$ 11

Sourdough, white, grain or rye
with your choice of spreads

VEGAN VEGGIE BREAKY* \$ 26.5

Grain toast, hash brown,
grilled tomato, button
mushrooms, house made baked
beans, wilted spinach, avocado

VEGAN PUMPKIN TOASTIE* \$ 15.9

Avocado, tomato, spinach

ADD ONS

RELISH
SPINACH \$ 3.5

HASH BROWN
AVOCADO \$ 4.5

GRILLED TOMATO

BUTTON MUSHROOM

HOUSE MADE BAKED BEANS

15% Surcharge on public holidays
For dietary requirements please see
waiter

*Can be changed to Gluten Free



VEGAN MENU

LUNCH

FROM 11AM TO 2PM

VEGAN CHIPS \$ 6 \$ 12
Served with tomato sauce S L

VEGAN WEDGES \$ 13
Served with sweet chilli

VEGAN TRIO OF DIP PLATTER* \$ 18
Beetroot, hummus and avocado
served with toasted flatbread

VEGAN BRUSCHETTA* \$ 17.9
Diced tomato, red onion, caper berries
on ciabatta with balsamic glaze

VEGAN SOUTHERN FRIED CAULIFLOWER \$ 20.9
Served with chips, house salad
and vegan chipotle

VEGAN PUMPKIN SALAD* \$ 21
Spinach, rocket, quinoa, roasted
red onion, asparagus, currants
and mixed seeds

ADD FALAFEL \$ 5

VEGAN GREEK SALAD* \$ 19.9
Salad greens, cucumber, red onion,
cherry tomato and marinated olives

ADD FALAFEL \$ 5

VEGAN SOUP OF THE DAY* \$ 15
Served with toasted sourdough

VEGAN PUMPKIN TOASTIE* \$ 15.9
Avocado, tomato, spinach

KIDS MENU

BREAKFAST

8AM TO 11AM

CORNFLAKES

With milk and honey

\$ 6

CHEESE TOASTIE*

With fruit and yoghurt

\$ 10

FRIED EGG ON TOAST*

With bacon

\$ 10

WAFFLES

With maple syrup, strawberries and ice cream

\$ 10

PANCAKES

With maple syrup, ice cream and sprinkles

\$ 10

LUNCH

11AM TO 2PM

NUGGETS AND CHIPS

With tomato sauce

\$ 10

FISH AND CHIPS

With tomato sauce

\$ 10

CALAMARI AND CHIPS

With tomato sauce

\$ 10

CHEESE TOASTIE*

With fruit and yoghurt

\$ 10

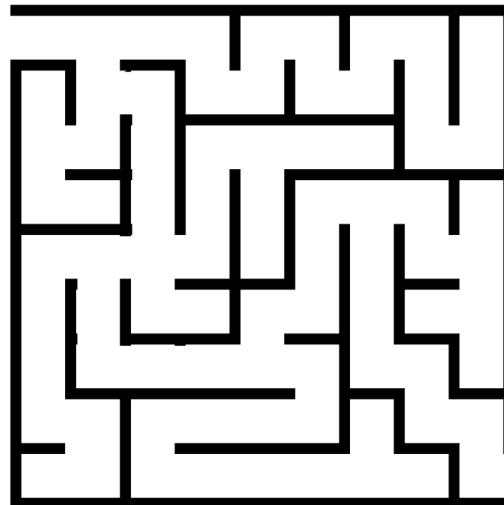
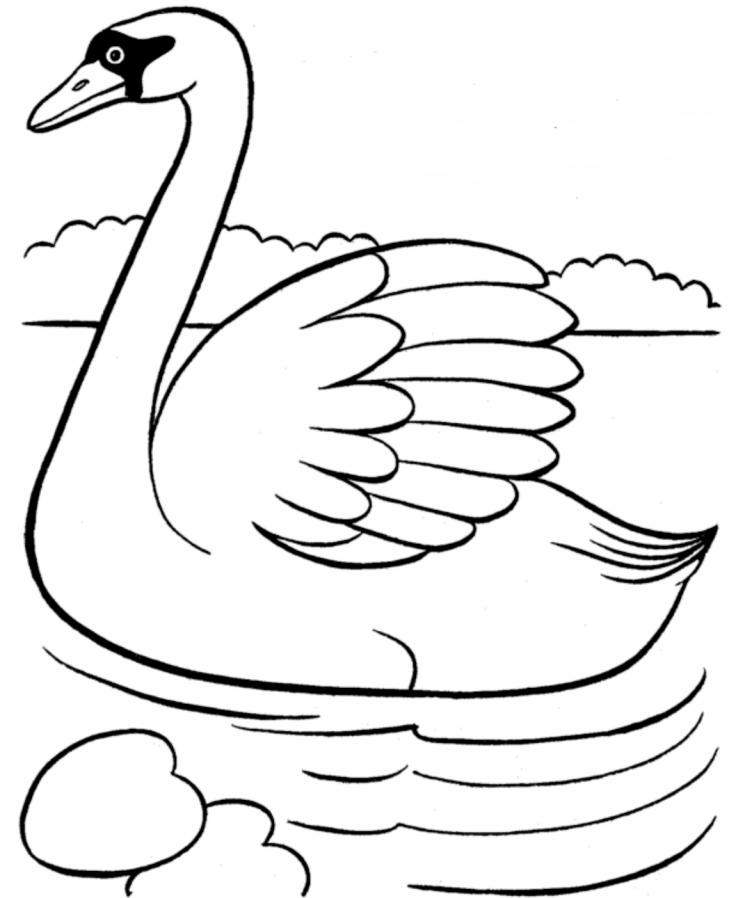
HAM AND CHEESE PIZZA

\$ 10

BOWL OF CHIPS

With tomato sauce

\$ 10



pipers 
BY THE LAKE