

ALL DAY BRUNCH

More Breakfast than Lunch

HOUSE MADE BREADS

- Sourdough toast w/butter & condiments (v) 6
- Toasted banana bread w/maple butter 8
- Fruit bread w/whipped cinnamon butter 8

EGGS YOUR WAY

- Chargrilled sourdough w/eggs (GFA) 12

SEASONAL FRUIT SALAD

- W/ Kangaroo island honey and labne (GF,V) 16

COCONUT CHIA PUDDING

- W/ grilled pear, mango, fresh apple and nut granola (v) 17

SMASHED AVOCADO

- Toasted rye bread, poached eggs, haloumi, mixed seeds and shaved zucchini & herb salad (v,GFA) 22

VEGETABLE FRITTERS

- Smashed avo, poached eggs, tahini yoghurt (v) 20

WOOD ROASTED FIELD MUSHROOMS

- Sourdough toast, poached eggs, balsamic glaze, lemon & herb ricotta, pumpkin seed dukkah (v,GFA) 19

BRUNCH BURGER

- Fried egg, broiche bun, maple smoked bacon, tomato chutney, Swiss cheese & hash brown 18

CHILLI CRAB SCRAMBLED EGGS

- Roasted thyme tomatoes, Korean hung labneh, sourdough, bean shoots, witlof & fresh herbs (GFA) 22

TIRAMISU FRENCH TOAST

- Coffee mascarpone, caramel sauce, Granola, sour cherries, chocolate Ice cream 20

BIG BREAKFAST

- Eggs your way on sourdough, chorizo, bacon, roasted tomato, mushroom ragu & haloumi 27

EXTRAS

- AVOCADO / BACON / CHORIZO 6 EA
- HALOUMI MUSHROOM RAGU 5 EA
- HASH BROWN ROASTED TOMATO 5 EA

Bites to Start

ZAATAR ROASTED FLATBREAD

- W/ Sumac & olive oil (v,vg) 9

CRISPY CAULIFLOWER BITES

- W/ yoghurt kadni (v) 16

PRAWN TOAST

- Fermented chilli, Sesame 16

KOREAN FRIED CHICKEN

- W/ Gochugang, peanuts, green papaya & spout salad, kimchi mayo (GF) 18

TEMPURA FRIED SOFT SHELL CRAB BUNS

- Seven pepper and lime aioli, coriander, avocado and crunchy slaw 22

Sharing is Caring

(or have it all to yourself)

CHICKEN SALAD

- Soy poached chicken, black rice salad, coriander, avocado, coconut lime dressing, ancient grains (GF) 22

BLUE SWIMMER CRAB SPAGHETTI

- Chilli, wood roasted cherry tomatoes & basil 29

CHORIZO STUFFED SQUID

- Caponata, chilli and lime romesco 28

MIDDLE EASTERN CHICKEN

- W/ pearl cous cous, mixed herbs, lemon, & coriander yoghurt (GFA) 26

SPICED TUNA

- Braised lentils, pancetta, broadbeans, bitter leaves & gremolata (GF) 32

BEEF BURGER

- Burger sauce, house made pickles, cheese, tomato, lettuce & chips 20

12HR SLOW COOKED LAMB SHOULDER

- Tatziki, tomato& cucumber tabouli & flatbread 34

On the Side

CHIPS

- 10

HONEY ROASTED CARROTS,

- SPICED LABNE, PUFFED GRAINS (GF) 8

MIXED LEAF SALAD CUCUMBER

- & HERB DRESSING (GF,V,VG) 7

BITTER LEAVES WITH PICKLED PEAR AND AGED BALSAMIC

- 8

Wood Oven Pizza 12"

MARGHERITA

- San Marzano tomato, fior di latte, basil (v) 20

SOPRESSA

- Ricotta, sage, chilli oil 22

MUSHROOM AND TRUFFLE

- Trio of mushrooms, truffle crème fraiche, truffle honey 24

CAPPA

- Capocollo, pecorino, rocket 26

BURRATA

- Fresh & roasted heirloom tomatoes, San Marzano sauce, basil (v) 26

GF PIZZA BASE

- + 5

VEGAN CHEESE

- + 3

Sweeter Side

Please ask our wait staff for dessert options

Smoothies

BREAKFAST TREAT

- Mixed berries, ice-cream, honey, full cream milk 10

GREEN SMOOTHIE

- Spinach, apple, cucumber, banana, ginger, coconut water (v) 10

MANGO COLADA

- Mango, orange, coconut milk (v) 10

Juice

FRESHLY SQUEEZED OJ

- 7

Breakfast Tipple

NV SIDWOOD ESTATE

- SPARKLING PINOT NOIR 9
- CHARDONNAY Adel Hills SA

BLOODY MARY

- Absolut vodka, tomato juice, lemon, tobasco, worcestershire sauce, pepper, 18

RASPBERRY MIMOSA

- Chambord, Sparkling wine, raspberry sorbet, lemon 16

WAKE UP ESPRESSO MARTINI

- Double espresso, Absolut vanilla vodka, Kahlua 18

(GF) gluten free (V) vegetarian (VG) vegan
GFA + \$2.50

We take your allergy & dietary requirements very seriously. Please advise at the time of booking & we will do our best to accommodate you.

@pipponorthadelaide