

Welcome to Pipers of Penola

Hours of operation: Thursday 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

Public holidays incur a 15% surcharge.

Entrée:

Seared scallops, truffled corn purée, dashi dressing, crisp kataifi. \$26

Grilled wild caught Spencer Gulf prawns, golden beetroot carpaccio, aioli, chimichurri dressing. \$24

Pipers smoked salmon gravlax, chive cream, mixed seed crackers, Yarra Valley salmon roe, crushed boiled egg yolk. \$25

Seared Westerly downs quail & XO dressing, shaved Korean spiced carrot, sella rice. \$24

Roasted Jerusalem artichoke, tatsoi, macadamia nut, shaved Cabot Clothbound cheddar. \$23

Main Course:

Roasted back strap of wild venison, crisp butternut pumpkin, sautéed spinach, duxelles. \$47

Seared King George whiting, blue swimmer crab, truffled shaved potato, saffron cream, fennel. \$46

Riverine 200 day grain fed eye fillet of beef, medium rare, confit potato, pancetta, Tuscan kale, South Spore shiitake & oyster mushrooms, jus. \$48

Roasted rack of lamb, medium rare, crumbed short rib, braised lamb & chickpea ragoût, garlic dressing. \$46

Whipped Persian fetta tortellini, Echo Park black truffle & broad beans vinaigrette, miso aubergine purée. \$45

Side Dishes:

Butter lettuce, nashi pear, pecorino dressing. \$13

Roasted kipfler potatoes, smoked garlic dressing. \$15

Garlic butter sautéed flat beans, pickled pork trotter dressing, toasted bread crumbs. \$14

Dessert:

Duo of house sorbets & seasonal fruits. \$20

Cheese: Woombye Triple cream brie (Queensland, cows' milk cheese), Saint Agur (French, cows' milk blue cheese), L'Amuse Gouda (Dutch, cows' milk hard cheese), fig compote. \$28

Poached rhubarb tart, honey crème pâtissière, vanilla Chantilly. \$24

Rum Baba, candied pineapple, poached pear, prune & cognac ice cream. \$23

Valrhona Guanaja 70% dark chocolate soft centred pudding,
Pedro Ximinez sabayon. \$25

T2 loose leaf tea & Vittoria 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



Pipers of Penola

Breakfast Menu:

SUNDAY ONLY

A selection of assorted pastries at our display table.

Warm croissant, Lurpak butter & jam. \$9.50

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

Toasted bagel, house smoked salmon, pickled onion, cream cheese, capers. \$20

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

The English: Eggs' sunny side up, Shepherds Lane bacon, smoked 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, Shepherds Lane bacon. \$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

Shepherds Lane Breakfast Burger:

Beef patty, Shepherds Lane bacon, egg, cheese, pickle, relish, milk bun, shoe string fries. \$23

Beverages:

T2 loose leaf tea & Mocopan coffee. English Breakfast, Jasmine China, Irish Breakfast, Camomile, Earl Grey, Sencha Green, Darjeeling, Lemon Grass & Ginger, Peppermint. \$5.00

Juice: Orange Juice, Apple Juice. \$5

Cocktails:

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

Mimosa: 2021 Cuvée-Co Wines, , Limestone Coast 'The Kenneth', Sparkling Pinot/Chardonnay, S.A, orange juice. \$18.50

Champagne by the glass: Piper Heidsiek, Reims 'Cuvée Brut' Champagne, France. \$26

Sparkling by the glass: 2021 Cuvée-Co Wines, Limestone Coast 'The Kenneth', Sparkling Pinot/Chardonnay, S.A. \$16

Sparkling red by the glass: 2021 Majella, Coonawarra Sparkling Shiraz, S.A. \$14

