

PIPPO

START YOUR MORNING RIGHT

TOASTED SOURDOUGH | Vg | \$8.5

White or Dark Rye served with Cultured Butter and Condiment

TOASTED FRUIT LOAF | Vg | \$10

2 slices served with Cultured Butter and Condiment

BANANA BREAD | V | \$7.5

Served with Cultured Butter and Condiment

CHIA AND MUSELI PUDING | V | \$16

Overnight Soaked Chia, Rolled Oat and Sultanas with Lebneh and Seasonal Fruits

THE BASIC | V | \$15

Free-range Eggs cooked to your liking on Toasted Sourdough with Homemade Tomato Relish

THE CLASSIC BENNY | \$21

Artisan Sourdough topped with Baby Spinach, Shaved Leg Ham, Free-range Poached Eggs and Hollandaise

THE COMPLETE | \$27

Our style Big Breakfast has Free-range Poached Eggs, Barossa Smoked Bacon, Braised Wild Mushroom, Roasted Cherry Tomatoes, Hashbrown, Chorizo Hummus, and Toasted Artisan Sourdough

EXTRAS-

Adelaide Hills Bacon Rasher- \$4.9

Braised Wild Mushroom- \$4.9

Grilled cherry Tomatoes - \$4.9

Barossa Chorizo- \$4.9

Avocado- \$4.9

Buttered Spinach- \$4.9

Free-range Eggs- \$4.9

Haloumi- \$6.9

Smoked Salmon- \$6.9



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BREAKFAST SAMPLER BOARD | \$75

Smoked Tasmanian Smoked Salmon, Free-range Poached Eggs, Scrambled Eggs, Freshly smashed avocado, Beetroot Hummus, Bacon Rashers, Hollandaise, Grilled Broccolini, Sauteed Spinach, Grilled Tomatoes, Braised Wild Mushroom, Belgian Waffles, Bourbon maple syrup, Seasonal Berries and Toasted Sourdough

GETTING THROUGH THE DAY

8am-3pm

PIPPO HOTCAKES | V | \$20

Tripple staked Pancake with Whipped Cheesecake and Seasonal Fruits topped with Pistachio Pashmak

CHICKEN AND WAFFLE | \$22

Marriage of Southern Fried Chicken and Belgian Waffle in a Bourbon Maple Paradise finished with Prosciutto Crumble

CHOOK AND PAW PAW DUMPLING | GF | \$22

Pot Sticker Homemade Dumplings with Chef's Sweet and Sour Sauce

PIPPO TOAST | \$23

Freshly smashed Avocado with Heirloom Tomato, Fetta, Chilli, Toasted Exotic Seeds and roquette with pomegranate vinaigrette on Toasted Dark Rye Sourdough topped with Free-range Poached Eggs

MUSHROOM DELIGHT | V | \$24

Braised King Oyster, Shimeji and Button Mushroom with sauteed Spinach on toasted Sourdough finished with Creme de truffle topped with Free-range Poached Eggs.



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GETTING THROUGH THE DAY

8 am - 3pm

A BEET CORNY | V | \$20 | ADD Free-range Eggs for extra \$4

Corn and Beetroot Fritter with House-made Spicy Vegetable Salsa served with Roquette, Pear, Shallots and Parmesan Cheese Salad

CHILLI CRAB OMELET |GF | \$26

Soft Shell Crab with Chilli, Shallots and Garlic in Soft Egg Blanket served with Cavalo Nero, Garlic, Tomaya and Pecorino

GRAVLAX BOWL | \$23 | Add Eggs for \$4

Salmon Gravlax with Beet Hummus, Cavalo Nero, Braised Wild Mushroom, Truss Cherry Tomatoes, Baby Spinach, Avocado and Croutons finished with Lemon Dill Emulsion.

OSSO BUCCO SHAKSHUKA | \$24

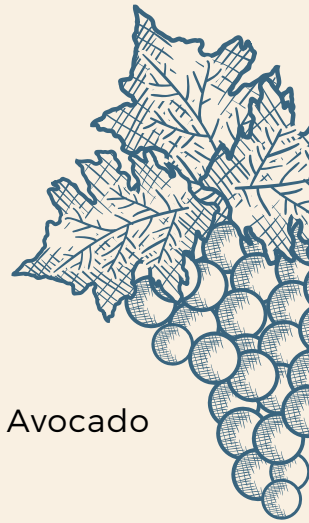
Oven Baked Osso Bucco with Capsicum, Onion and Garlic in Tomato Puree topped with Free-range Eggs served with Toasted Sourdough

PHILLY CHEESESTEAK BURGER | \$22

Thinly sliced Rib Eye Steak with American Cheese, Caramelised Onion, and Peppers in toasted Brioche, served with Fries

FRIED CHICKEN BURGER | \$22

Herb crusted Chicken Breast with Cheddar Cheese, Pineapple Slaw and Spicy Aioli in Toasted Brioche, served with Fries



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GETTING THROUGH THE DAY

8am- 3pm

HALOUMI AND AVOCADO BURGER | \$23

Grilled SA Haloumi with Avocado, freshly sliced Tomato, Romaine Lettuce and Garlic Aioli in toasted Brioche, served with Fries

BREAKFAST BURGER | \$21

Grilled Adelaide Hills Bacon with Fried Egg, Cheddar Cheese, Hashbrowns, and Homemade Tomato Chutney in toasted Brioche, served with fries

SZECHUAN SQUID | \$26

Pan fried local Squid fillet with Capsicum, Onion and Garlic on a bed of Romaine Lettuce, finished with Garlic Vinaigrette

CLASSIC CAESAR SALAD | \$21 | ADD FRIED CHICKEN FOR EXTRA \$5

Romaine Lettuce, Croutons, Crispy Prosciutto, Shaved Parmesan tossed in Chef's Caesar dressing and topped with Free-range Poached Eggs

FRIES

BASIC FRIES | V, GF | \$11

Served with Garlic Aioli or Tomato Sauce

TRUFFLE FRIES | V, GF | \$16

Served with Truffle Aioli, Truffle Honey and Parmesan

LOADED FRIES | GF | \$21

Served with Bacon, Fried Chicken, Caramelized Onion, Melted Cheese and Garlic Aioli



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GETTING THROUGH THE DAY

11.30am-3pm

HOMEMADE GNOCCHI

OSSO BUCCO RAGU | \$27

Slow cooked Osso Bucco in a rich Tomato sugo with Italian Herbs and Spices

AL FUNGHI | V | \$25

Mushroom Medley and Spinach in Garlic Creme Fraiche

AL PESTO | V | \$25

Homemade Pine nuts and Basil Pesto with Fior Di Latte

SALMONE E SALATA | \$27

Salmon Gravlax with Avocado, Roquette, Grana Padano and Pickled Onion finished with EVOO, Pomegranate Vinaigrette



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FINISH YOUR DAY IN STYLE

STARTERS AND SHARES

GARLIC BREAD | V | \$10

Cultured Butter, Confit Garlic and Parmesan

CRUSTY BREAD | Vg | \$14

Artisan French Rolls, Balsamic reduction, EVOO and Dukkha

BEETROOT HUMMUS | Vg | \$12

Beetroot flavored Hummus with Grilled Pita

GARLIC TOMAYA | Vg | \$12

Garlic and Lemon emulsion with Grilled Pita

AJVAR| Vg | \$12

Spicy Mixed Vegetables Dip with Grilled Pita

TAPAS

CALAMARI | \$18

Fried local Squid Fillet with cucumber noodle salad

SAUSAGE | GF| \$16

Grilled Middle Eastern Sausage with Spicy Tomato and Pomegranate sugo

CHICKEN WINGS | \$14

Mediterranean Fried Chicken Wings with Garlic and Cucumber Sauce

LAMB RIBS | \$18

Marinated Lamb Ribs Glazed with spiced sweet fermented Soy and Pickled Vegetables

WHOLE TIGER PRAWNS | \$20

Grilled Whole Tiger Prawns with Garlic Sauce, Pangratatto and Burnt Butter



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TAPAS

CHICKEN SKEWER | GF | \$15

Egyptian Marinated Chicken on Skewer with Hummus and EVOO

LAMB SKEWER | GF | \$16

Greek Style Marinated Lamb on Skewer with Tzatziki and EVOO

FALAFEL | \$14

Homemade Chickpeas and Broad Bean Falafel with Hummus and Sumac

TUNA CROQUETTE | GF | \$15

Chef Reza's heritage recipe served with spiced Tomato chutney

PICKLED OCTOPUS | \$16

Tender Homemade Pickled Octopus and Marinated Olives with Grilled Pita

BROCCOLINI | Vg | GF | \$14

Grilled Broccolini with shaved Almond, Garlic and Chilli

BATATA HARA | Vg | GF | \$12

Middle Eastern Fried Potato in a Tangy Spiced Tomato Sauce

SAYADIA RICE | Vg | GF \$ 10

Long grain Basmati Rice cooked with Sultana, Garlic, Onion and Spices

CHICKPEA SALAD | Vg | GF | \$10

Chickpeas, Tomato, Onion, Coriander and Cucumber with Pomegranate dressing



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TAGINE (served with grilled Pita Bread)

MOUSAKKA | V | \$26

Eggplant, Potato, Capsicum, and Onion cooked in Tomato Puree and topped with cheese

LAMB AND OKRA TAGINE | \$30

Tender Lamb leg with Okra, Onion and Capsicum cooked in tangy Tomato Sauce and topped with Cheese

SAUSAGE TAGINE | \$28

Mediterranean Lamb Sausage, Chickpeas, and Capsicum cooked in Chilli and Tomato sauce and topped with Cheese

PRAWN TAGINE | \$32

Whole Tiger Prawns cooked in spiced Tomato Sauce with dash of Mascarpone and topped with Cheese

PASTA

MARINARA NERO | \$34

Squid ink Pasta tossed with Tiger Prawns, Squid and Mussels in white wine and extra virgin olive oil emulsion with touch chilli

GNOCCHI CON OSSO BUCCO | \$28

Homemade Potato and Parmesan Gnocchi in Osso Bucco Ragù finish with Grana Padano

GNOCCHI AI FUNGHI | V | \$28

Homeamde Potato and Parmesan Gnocchi with Mushroom medley and Spinach in a Creamy Garlic Sauce



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PASTA

GNOCCHI AL PESTO | V | \$28

Homemade Potato and Parmesan Gnocchi in creamy Basil and Pinenuts Pesto Sauce

GNOCCHI ALLA CALABRIA | \$30

Homemade Potato and Parmesan with Spiced Chorizo, Capsicum and Heirloom Tomato in a rich Italian Sugo

BIG PLATES

PAELLA | GF | \$45

Bomba Rice with Whole Tiger Prawns, Chorizo, Squid and Mussels cooked in a Saffron and Tomato Stock

RIB EYE ON THE BONE | \$52

400gr Rib Eye Steak on the bone cooked to your liking, served with Fried Rosemary Potato and Veal Jus

WHOLE MARKET FISH | GF | \$48

Fish of the day cooked, fried or grilled, served with house salad

PIPPO PLATE | GF | \$36

Chicken Skewer, Lamb Skewer and Falafel with Sayadia Rice, Chickpea Salad, Ajvar Dip, Grilled Tomato and Roasted Banana Capsicum



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PLATTERS

MEAT PLATTER | \$98

Two Chicken Skewers, Two Lamb Skewers, Lamb Ribs, Grilled Sojouk, Sayadia Rice, Chickpea Salad, Grilled Pita Bread, Grilled Tomatoes and Roasted Banana Capsicum

SEAFOOD PLATTER | \$125

Whole Market Fish, Six Whole Tiger Prawns, Steamed Mussels, Salt and Pepper Squid, Pickled Octopus, Sayadia Rice, Chickpea Salad, Grilled Pita Bread, Grilled Tomatoes and Roasted Banana Capsicum

PIPPO DELUXE PLATTER | \$160

Three Chicken Skewers, Three Lamb Skewers, Grilled Sausage, Lamb Ribs, Chicken Wings, Six Whole Tiger Prawns, Salt and Pepper Squid, Trio dips, Sayadia Rice, Chickpea Salad, Grilled Pita Bread, Grilled Tomatoes and Roasted Banana Capsicum

SOMETHING SWEET

PISTACHIO BAKLAVA | V | \$14

With Vanilla Bean Gelato

CREME CARAMEL | V | GF | \$14

With Mandarin Segment

CHOCOLATE LAVA CAKE | V | GF | \$14

With Vanilla Bean Gelato

