



BREAKFAST

HONEY ROASTED MUESLI

roasted oats, seeds, coconut, dried fruit, yoghurt, fresh fruit 18

FRENCH TOAST

homemade banana bread, grilled banana, bacon, maple syrup 18

BREAKFAST BURGER

bacon, egg, hash brown, hollandaise, aioli, toasted bun (takeaway avail.) 16

POACHED EGGS ON TOAST

2 poached eggs, 5 grain sourdough 12

SMASHED AVOCADO

minted peas, feta, sumac salt, 5 grain sourdough 16

BEACH BIG BREAKFAST

eggs, bacon, sausage, hash brown, mushrooms, 5 grain sourdough 25

EGGS BENEDICT

spinach, focaccia, hollandaise, bacon 21

mushrooms 21

salmon 23

LAMBS FRY & BACON

fresh lambs fry, bacon, jus, focaccia 20

MINCE ON TOAST

homemade savoury mince, poached egg, 5 grain sourdough 19

3 CHEESE OMELETTE

parmesan, mozzarella, ricotta, 3 free range eggs, 5 grain sourdough 20

CREAMY MUSHROOMS

creamy mushrooms, garlic bread 22

SALMON HASHCAKE

flaked salmon, kaffir lime, potato, 2 poached eggs, whipped feta 20

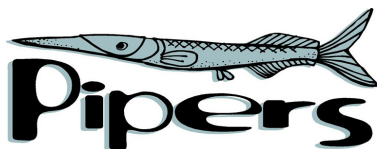
ADDITIONS

eggs (1) | spinach 2 ea

mushrooms | tomato | hash brown | avocado | halloumi 5 ea

bacon | sausage 6 ea

Menu available until noon. Check our lunch and dinner menu after noon.



MENU

LITTLE BITES

COROMANDEL OYSTERS

natural	
1/2 dozen	15
dozen	28

SALT AND PEPPER SQUID

caramel chilli sauce (gf)	12
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BAO BUNS (2)

slow cooked beef, pickled veg, slaw, wasabi mayo	17
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crispy chicken, pickled veg, slaw, aioli	17
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satay tofu, pickled veg, slaw, satay sauce (vg)	17
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CRISPY CAULIFLOWER

vegan chipotle mayo (gf, vg)	14
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CRISPY FRIED CHICKEN

aioli	14
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BIG BITES

SEAFOOD CHOWDER

garlic bread	18
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COROMANDEL MUSSELS

ginger, lemongrass, coriander, garlic bread (gfo)	20
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TACOS (3)

coconut crusted fish	22
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pulled jackfruit (gfo, vg)	20
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crispy chicken	22
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pulled beef (gfo)	22
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all served with slaw, coriander, pico de gallo, avocado, salsa, pickled onions

PIPERS BOWLS

sesame chicken (gf)	20
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miso eggplant and tofu (gf, vg)	20
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all served with rice, cabbage, carrot, edamame, avocado, coriander, pickled ginger, fried shallots, roasted sesame dressing, wasabi mayo

FISH AND CHIPS

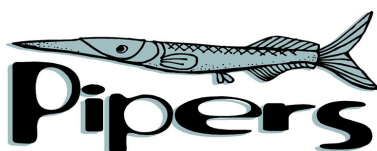
salad, tartare sauce	24
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Menu available noon until late. Check our breakfast menu before noon.
We use an assortment of allergens in our kitchen so please let our staff know if you have any allergies or dietary requirements.

We will do our best to make adjustments, just ask us.

Please note credit card transactions will incur a 3% surcharge.

gf = gluten free | gfo = gluten free option | v = vegetarian | vg = vegan



MENU

BURGERS

BEEF

beef, bacon, lettuce, red onion, plum sauce, aioli 15

CRISPY CHICKEN

crispy chicken, bacon, lettuce, cheese, red onion, plum sauce, aioli 15

FRESH FISH

today's fish, lettuce, red onion, pickle, tartare, aioli 15

VEGGIE

kumara and chickpea patty, lettuce, red onion, avocado, vegan mayo, tomato relish (vg) 15

KIDS

beef, cheese, lettuce, tomato sauce 10

EXTRAS

FRIES

tomato sauce 8

WEDGES

sour cream and sweet chilli sauce 12

PIZZAS available after 5pm

MARGHERITA

pizza sauce, cheese (v) 21

ALOHA

ham, pineapple 21

APRICOT CHICKEN

smoked chicken, apricot, cream cheese, onion, mango 23

BUTCHERS SUPREME

salami, pulled beef, sausage, ham 23

MEXICAN

pulled beef, salami, jalapeno, Mexican BBQ sauce 23

PIPERS PRAWN

prawns, bacon, onion 23

BUFFALO CAULIFLOWER

buffalo cauliflower, blue cheese crumbles (v) 21

MORE

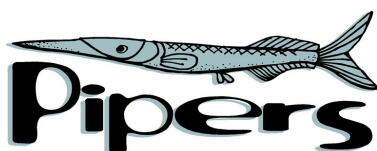
Still hungry? Check out the cabinet inside for salads, sandwiches, desserts and more.

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TAKEAWAY

BURGERS

BEEF

beef, bacon, egg, cheese,
lettuce, red onion, plum
sauce, aioli 15

CRISPY CHICKEN

crispy chicken, bacon,
lettuce, cheese, red onion,
plum sauce, aioli 15

FRESH FISH

today's fish, lettuce, red
onion, pickle, tartare, aioli 15

VEGGIE

kumara and chickpea patty,
lettuce, red onion, vegan
mayo, tomato relish (vg) 15

KIDS

beef, cheese, lettuce,
tomato sauce 10

EXTRAS

FISH 7

FRIES (SERVES 2) 6

KUMARA FRIES 12

WEDGES 10

HOT DOG 3.5

SQUID RINGS 1.5

CHICKEN NUGGETS (6) 6

SAUSAGE 3.5

SIDE SALAD 6

PIZZAS available after 5pm

MARGHERITA

pizza sauce, cheese 21

ALOHA

ham, pineapple 21

APRICOT CHICKEN

smoked chicken, apricot,
cream cheese, onion, mango 23

BUTCHERS SUPREME

salami, pulled beef,
sausage, ham 23

MEXICAN

pulled beef, salami,
jalapeno, Mexican BBQ
sauce 23

PIPERS PRAWN

prawns, bacon, onion 23

BUFFALO CAULIFLOWER

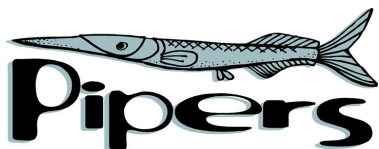
buffalo cauliflower, blue
cheese crumbles (v) 21

PHONE: 07 866 0774

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 @piperscafe

 Pipers Cafe



DRINKS

WINE



SPARKLING

Cinzano Prosecco DOC, Italy	38
Gancia Prosecco DOC (200ml), Italy	13
Mills Reef Reserve NV Methode Traditionelle, Hawkes Bay	55
Garage Project Fairy Bread Rosé Pet Nat (Sparkling)	12 / 55
Champagne, France - ask staff for availability	POA

WHITE

Tohu Sauvignon Blanc, Awatere Valley	9 / 39
Mills Reef Estate Sauvignon Blanc, Marlborough	10 / 45
Mills Reef Estate Pinot Gris, Hawkes Bay	10 / 45
Opawa Pinot Gris, Marlborough	11 / 49
Cambridge Road Animus Blanc Natural Chardonnay, Gisborne	14 / 65
Theory & Practice Chardonnay, Hawkes Bay	11 / 54

ROSÉ

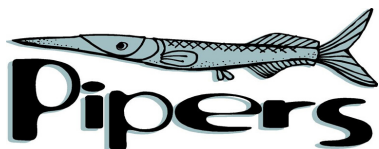
Chateau de Fesles, Loire Valley	11 / 50
Chateau Roubine, Provence	11 / 50
Mills Reef Reserve Rose, Hawke's Bay	12 / 59

RED

Akarua Rua Pinot Noir, Central Otago	14 / 69
Cypress Syrah, Hawkes Bay	12 / 59
Mills Reef Reserve Merlot Malbec, Hawkes Bay	12 / 59

We've got more spirits and non-alcoholic drinks behind the bar so ask us if you want something else.

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DRINKS

BEER & CIDER

ON TAP

pots, pints and jugs available, check the blackboard

CANS

Good George Small Wonder, 2.5%	7
Good George Lager, 4.2%	8
Good George Hoptimistic IPA, 4.9%	8
Good George Beach Beer, 4.5%	8
Garage Project Hāpi Daze Pacific Pale Ale, 4.6%	9
Garage Project White Mischief Peach Sour, 2.9%	10
Good George Extra Dry Apple Cider, 4.5%	8
Good George Rosé Cider, 4.5%	8

BOTTLES

Lion Red (330ml/745ml)	7 / 12
Heineken	8
Corona	8

COCKTAILS

GIN & TONIC

Scapegrace gin, East Imperial Burma tonic, lemon, thyme	15
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GIN & GRAPEFRUIT TONIC

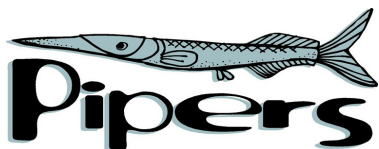
Scapegrace gin, East Imperial grapefruit tonic, rosemary	15
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APEROL SPRITZ

Aperol, prosecco, soda, orange	14
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PIÑA COLADA

White rum, coconut liqueur, pineapple, coconut	16
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