



BREAKFAST (SERVED ALL DAY)

Croissant: house baked (add ham & cheese \$4 extra)	\$5
Toast: organic and preservative free with choice of: white, multigrain, rye, raisin sourdough, Turkish or Gluten free bread (\$1.5 extra)	\$7
• Spreads: Strawberry jam/ Vegemite/ Peanut butter/ Honey	
○ Ricotta \$2 extra	
Homemade Scones: with strawberry jam and cream	\$7
Homemade Banana or Pear and Raspberry Bread: with passionfruit butter (Add ricotta and honey \$2 extra)	\$7
Bacon & Egg Roll: on milk bun with homemade tomato chutney	\$10
Add: Provolone Cheese \$1.5, Avocado \$2.5 or Hash brown on the roll \$3	
Brekkie Wrap: two rashers of bacon, scrambled eggs, spinach, and tomato sauce	\$16
Homemade Bircher Muesli: yoghurt, seasonal fruits, currants, pistachios, toasted almonds and honey	\$17.5
Omelette: Spinach, feta, and tomato with organic sourdough toast	\$18
Add: Ham or Bacon \$3	
Pancakes: fresh strawberries, hazelnut praline, Canadian maple syrup and homemade vanilla bean ice-cream	\$18
French Toast: (organic sourdough) Canadian maple syrup, cinnamon and bacon	\$18
Eggs Benedict: ham or smoked salmon, sautéed spinach & hollandaise on top	\$20
Peppertree Egg Stack: layered grilled tomato, avocado, poached eggs & bacon on sourdough topped with hollandaise & served with mixed leaf	\$21
Mixed Mushrooms: fresh herbs, roasted kipfler potatoes, baby spinach, parmesan cheese, served with sourdough toast and poached egg	\$21
Big Breakfast: eggs (scrambled/fried/poached) or (egg whites \$2 extra), bacon, sausage, mushrooms, kipfler potatoes, grilled tomato, rocket and organic sourdough	\$27
Vegetarian Breakfast: eggs (scrambled/fried/poached) or (egg whites \$2 extra), homemade baked beans, spinach, mushrooms, avocado, haloumi, grilled tomato and sourdough	\$27
Eggs Your way: poached/fried/scrambled or egg whites scrambled (\$2 extra) on sourdough with rocket and butter	\$12

ADD ON

Avocado/ Feta/ Grilled Tomato/ Kipfler Potatoes/ Hash Browns (two)/ Spinach/ homemade Baked beans	\$5.5
Bacon/ Mushrooms/ Smoked Salmon/ Haloumi/ Chorizo/ Sausages	\$6.5
Extra Egg - Poached/ Fried \$2.5 or Egg whites/ scrambled \$4.5	



LUNCH

APPETIZER

Garlic bread: organic & preservative free **\$10**

Bruschetta: pebre salsa and balsamic reduction on sourdough **\$12.5**

THE PEPPERTREE SIGNATURE DISH

House Made Gnocchi, napoletana sauce, parmesan cheese and sourdough **\$18**

Home Make Chicken Schnitzel: Served with hand cut chips, aioli and gravy **\$22**

Add Garden salad \$4.5

Add cheese, ham, and napoletana sauce \$4.5

Peppertree club sandwich: with bacon, chicken, tomato, lettuce and garlic mayo on sourdough. Side of homemade hand cut chips and aioli **\$21**

Add Avocado \$3

Peppertree Steak Sandwich: minute steak, caramelised onion, provolone cheese and tarragon mayo, mix leaf on Turkish bread, served with hand cut chips and aioli **\$21**

BURGERS

All burgers are made on milk bun

Portuguese Chicken Burger: avocado, tomato, mix leaf chili mayo and hand cut chips and aioli **\$19**

Pulled Pork Burger: cabbage slaw and smoked paprika mayo and hand cut chips and aioli **\$19**

Mediterranean Lamb burger: slice beetroot, haloumi cheese, mixed leaf and aioli and hand cut chips **\$20**

Grilled Barramundi Burger: avocado, tomato, mixed leaf and tartar sauce and hand cut chips and aioli **\$19**

SALADS

Roast Lamb & Quinoa Salad: tomato, roast pistachio, mix leaf and mint yoghurt (GF) **\$20**

Roast Beetroot & Pumpkin Salad: baby spinach, feta, toasted walnuts & pesto (GF) **\$19**

- Add chicken \$5

SANDWICHES / WRAPS (TOASTED)

Choice of White/Rye/Multigrain sourdough, Multigrain Wrap, Turkish bread or Gluten free bread (extra \$1.5). Sandwiches & Wraps made fresh to order.

Smoked Salmon with feta cheese, cucumber, spanish onion and spinach **\$14**

Smoked Ham with provolone cheese, & tomato **\$12**

Chicken breast with tomato, avocado, mix leaf, and aioli **\$14**

Roast Vegetable with seasonal vegetables, feta and spinach **\$14**

Roast Lamb with tomato chutney, rocket and mint yoghurt **\$15**

(Add a side of hand-cut chips/ garden salad \$4.5)

SEAFOOD

Salt and Pepper Squid: hand cut chips, garden Salad, aioli and lemon (GF) **\$18**

Black Tiger Prawn Risotto: with sweet peas, spinach, parmesan cheese & house-made Napoli sauce (GF) **\$22**

Wild Caught Crispy Skin Barramundi: served with fennel. orange and feta salad (GF) **\$24**
Add chips \$4.5

Seafood Plate for Two: 2 serves of Barramundi, 6 black tiger prawns, 6 salt and pepper squid, hand cut chips, garden salad and aioli (GF) **\$56**

SIDE DISH

Bowl of Hand-cut Chips: with aioli **8**

Bowl of Garden Salad **7**

Bowl of Greek Salad **10**



Dinner Menu

SMALL PLATES

House marinated olives served with wood fired bread	9.5
Garlic bread Organic & Preservative free	9
Wood fired breads with hummus, minted yoghurt and honey goats cheese	13
Bruschetta with pebre salsa, goats cheese, balsamic reduction and fresh basil	13
Add avocado – 5.5	
Herb crumbed squid with aioli and lime	16.5
Mushroom & Quinoa risotto with fresh herbs and parmesan cheese (GF)	17
House made potato gnocchi served with braised beef cheek and roast beetroot	18
Crispy skin pork belly served with mustard fruit and apple puree (GF)	18
Peppertree antipasto share plate with dips, wood fired bread, marinated olives, 21 grilled chorizo, feta, semidry tomato and artichoke	

MAIN PLATES

Ancient grain salad with mixed herbs, currants, toasted almonds and grilled haloumi	18
Add grilled chicken - 5 or Barramundi - 8	
House made chicken parmigiana with ham, napolitana sauce, provolone cheese & 24.5 homemade hand cut chips	
Lime-Grilled Chicken with Cuban Salsa served with black beans, mango, 27 red bell pepper, coriander and jalapeno (GF)	
Moroccan lamb skewers (three skewers) serve with a traditional Greek salad, 28 minted yoghurt and flat bread	
250g grass feed Aberdeen sirloin with homemade hand cut chips, salad and 28 béarnaise sauce (GF)	
Pressed pork shoulder with sweet potato mash, apple puree and red wine jus (GF) 30	
100 day grass fed beef flank served with cauliflower puree, mashed potato, 32 green beans and red wine jus (GF)	
Slow braised lamb shoulder with fondant potato, salsa verde and redwine jus (GF) 32	

Corkage fee \$5 per glass and Cakeage fee \$2.5 per person

Kitchen closes at 9 pm. Coffee and desserts are available until 10 pm.

15% Surcharge on public holidays

Seafood

Black Tiger Prawns with garlic napolitana sauce, fresh basil and wood fired bread 20.9
half a dozen prawns \$20.9, dozen prawns \$34

Black Tiger prawns risotto with sweet peas, spinach and pecorino cheese (GF) 24

Linguine Seafood marinara with house-made sauce, rocket, fresh basil, 25
parmesan cheese and a touch of chilli

Peppertree house-made Fish & Prawns Pie served with Greek salad 25
Add hand cut chips \$4.5

Crispy skin salmon served with sautéed Vegetables and creamy dill sauce (GF) 32

Crispy Skin Barramundi with kipfler potato, peas, crispy quinoa, chorizo, 32
paprika & regano (GF)

Seafood plate for Two with 2 serves of crispy skin salmons or Barramundis, 6 grilled 60
Black Tiger prawns, 6 salt and pepper squid, Greek salad, hand cut chips and aioli (GF)

SALADS AND VEGETABLES

Garden salad – 7

Mashed Potato – 9

Greek salad – 10

Mixed greens with roast macadamias – 10

FEED ME

(Minimum 2 people or whole table, excludes seafood plate for two) \$60 per person

Wood fired bread with hummus, minted yoghurt and honey goats cheese

+

Choose two Small Plates

+

Choose two Mains

+

Cheesecake doughnut balls with salted caramel ice cream

Corkage fee \$5 per glass and Cakeage fee \$2.5 per person

Kitchen closes at 9 pm. Coffee and desserts are available until 10 pm.

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SWEETS

Gluten free orange and almond cake with orange sorbet and strawberries	12
Passionfruit panna cotta with homemade orange sorbet, strawberries and vanilla crumb	12
Vanilla brulee served with homemade vanilla ice cream	12
Cheesecake doughnut balls with homemade salt caramel ice-cream	15
Chocolate fondant with homemade coconut ice cream	15

\$32 Dinner Special with a glass of house Wine



250g Aberdeen Sirloin: with chips, salad and béarnaise sauce (GF)

Or

House made chicken parmigiana: with ham, napolitana sauce, provolone cheese and homemade hand cut chips

Or

Peppertree house-made Fish & Prawns Pie served with Greek salad

(Add: hand cut chips \$4.5)

COFFEE

Espresso/Ristretto	3.2
Cappuccino, Latte, Flat white, Long Black, Macchiato, Piccolo, Chai Latte, Hot Chocolate	3.9/4.7
Mocha, Dirty Chai Latte	4.4/5.2
Chai Latte	
Affogato	6.5

ICED DRINKS

Comes with vanilla ice cream	
Coffee	7
Chocolate	7
Mocha	7.5
Chai	7
Latte no ice-cream	6
Add cream 70 cents	

TEA

Green tea	4.7
Lemongrass and ginger	4.7
Peppermint	4.7
English breakfast	4.7
Earl grey	4.7

SOFT DRINKS

Lemonade/Coke/Diet Coke/Coke Zero	4
Ginger beer	5
Lemon lime and bitters	5

WATER

Spring mineral water	3.5
S.Pellecrino Sprakling water 250ml	4.5
S.Pellecrino Sprakling water 500ml	7

EXTRA

Syrups/Extra shots coffee/Soy milk/Almond/Oat/Lactose free	0.7
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FRESHLY SQUEEZED JUICES

Apple	8
Orange	8
Pineapple	8
Watermelon	8
Mixed Juice	9

MILKSHAKES

Strawberry	6
Vanilla	6
Chocolate	6
Caramel	6
Banana	6
Lime	6

SMOOTHIES

Banana: Banana, yoghurt, milk of your choice	9
Mango: Mango, banana yoghurt, milk of your choice	9
Mixed Berry: Mixed berries, banana yoghurt, milk	9
Acai (Dairy free): Organic certified acai, guarana syrup, banana, cane sugar	10

FREPPE(Dairy free)

Tropical: Mango, pineapple, passion fruit mixed and ice	9
Sunrise: Strawberry, mango, kiwi, pineapple and ice	9



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