

THE MENU

BREAKFAST

HOUSE BAKED MUFFINS \$4

Ask about the selections

ENGLISH MUFFIN-WICH \$10

Fresh egg, bacon & cheddar

PEAMEAL BACON on Brioche \$13

With caramelized onions

ADD CHEESE \$2 ADD EGG \$1.50

SCRAMBLED EGG WRAP \$15

With crispy potatoes, jalapeno jack cheese, tomatoes & onion

SHAREABLES

CRISPY CHICKEN WINGS \$17/LB

Served with crudité vegetables & blue cheese

Wing sauces: Piri Piri Honey Garlic, Sweet Chili, BBQ, Hot & Honey or Lemon Pepper

FIRE JALAPENO POPPERS (8) \$16

With cool ranch dip

COCONUT SHRIMP (8) \$18

Served with tangy sweet chili sauce

ON THE TURN

DAILY SANDWICH \$10

Ask about TODAY's selections

¼lb NATHANS BEEF HOT DOG \$10

Kosher style on a brioche bun

1/2lb WAGYU BURGER \$20

on COBS brioche with lettuce, tomato & red onion

BUFFALO CHICKEN WRAP \$17

With buttermilk dressing, bacon, chopped greens & cheddar cheese

ADD ONS

	SMALL	LARGE
Shoestring fries	\$5	\$8
Sweet Potato Fries	\$7	\$10
Onion Rings	\$7	\$10

Gluten Free Buns available
Beyond Meat Burgers Available

MAINS

STEAK & GUINNESS CHILI \$18

Loaded with beans, topped with sour cream & cheddar cheese. Served with fresh bread

FISH & CHIPS \$22

Beer battered fish with pipers signature fries, tartar sauce and lemon



BEVERAGE SELECTIONS

FAVOURITES

SPICY PINEAPPLE MARGARITA 16

Our refreshing margarita are handcrafted with 1.5oz tequila, 0.5oz orange liqueur, pineapple juice, hot honey syrup and lime, shaken and poured over ice

BLUEBERRY LEMONADE 14

A perfect blend of 1 oz Smirnoff Blueberry vodka, classic lemonade and muddled blueberries

TOM COLLINS 16

2oz CAP Premium Gin with lemon juice, simple syrup, fresh lemon slice and a cherry

PIPER'S CAESAR 14

A traditional caesar served with 1oz of Smirnoff Vodka, a tajin mix rim and a spicy bean

CLASSIC NEGRONI 16

A classic mixture of 1oz Cap Gin, 1oz Sweet Vermouth & 1oz Campari. Garnished with an orange slice

ESPRESSO MARTINI 16

Classic blend of 1oz Smirnoff vodka, 1oz Kahlua and fresh brewed espresso shaken and served in a chilled martini glass

APEROL SPRITZ 16

2oz Aperol and 3oz of prosecco topped with soda water and garnished with an orange slice

DRAUGHT BEER 10/PINT (16OZ)



WINE

WHITE WINE

6oz 9oz BOTTLE

GEOGRAFICO

13 17 45

PINOT GRIGIO | ITALY

crisp, refreshing flavours of Granny Smith apple, and hints of Meyer lemon

MISTY COVE

14 18 50

SAUVIGNON BLANC | NEW ZEALAND

the palate dances with crisp acidity and flavours of passionfruit, guava, and a touch of lemongrass

JEAN-LUC COLOMBO

14 18 50

ROSÉ | FRANCE

the wine reveals strawberry, cherry and raspberry accented by subtle herbaceous notes and classic watermelon

RED WINE

6oz 9oz BOTTLE

COLLEVENTO 921

13 17 45

MERLOT | ITALY

fruity and full nose with notes of cherry and mixed berries on the palate, smooth and dry mouth feel

PICCINI ASTRALE

14 18 50

CHIANTI | ITALY

maroon/plum hue, savoury in style with hints of cherries and chocolate

DOMAINE SAINT MICHEL

14 18 50

COTES DU RHONE | FRANCE

flavors of baked black cherry and grape jelly

KINGSTON ESTATE

14 18 50

SHIRAZ | AUSTRALIA

savory cassis, dark chocolate and pepper flavours with pleasantly soft silky tannins to give a long-textured



Piper's Heath
Golf Club