



PIPPIS

LUNCH & DINNER
MENU



CRONULLA

ANTIPASTI AND SMALL PLATES

- Sourdough, extra virgin olive oil, balsamic vinegar (V) 10
- Marinated mixed mediterranean olives (V, GF, DF) 10
- Giardiniera, mixed pickled vegetable (V, GF, DF) 10
- Prosciutto crudo (GF, DF) 15
- House made porchetta, apple chutney (GF, DF) 15
- Stracciatella, marinated tomato, basil oil (GF) 15
- Medley tomatoes (V, VG, GF, DF) 15
- King fish crudo coconut & chilli dressing (GF) 24
- Charcoal garlic prawns, sourdough 24
- Calamari fritti with lemon aioli (DF) 22
- Lamb skewers with hummus and gremolata (DF, GF) 24
- Oysters (GF, DF) 5, 30, 60
- Hummus & Tahini dip with pickles \$13

PASTAS

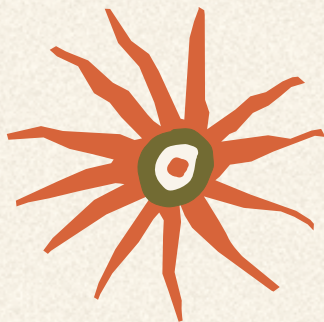
- Pippis Calamarata** – prawns, squid, mussels, bisque 34
- Tortiglioni** – San Marzano, stracciatella, toasted bread crumb, basil 32
- Pappardelle** – slow cooked lamb ragu in red sauce, peas, pecorino 36
- Pastas can be made Gluten Free

MAINS

- Cotoletta** – house made crumb chicken schnitzel fenugreek aioli 28
- Steak Fritz** – MB2 Rib eye 14 days aged, 350gr, chimichurri and shoestring fries (DF) 49
- Fish and Chips** – beer battered on order fresh local flathead, house made tartare, shoestring fries 34
- Lentil Salad** – Harissa eggplant, braised lentils, tahini dressing, petit bouche salad choice of halloumi or lamb skewer (GF, DF, V, VG) 28
- Cold Seafood Platter** - fresh shucked oysters, tiger prawns, Balmain bugs, scallop and avocado ceviche \$100

SIDES

- Mango salad, watercress, red chilli, cucumber, bean sprouts, cashew, mango, wasabi dressing (VG, GF) 18
- Mediterranean salad, lettuce, cucumber, tomatoes, red onions, capsicum, olives, fetta (GF, VG) 18
- Asparagus nut, with balsamic vinaigrette (GF, DF, V, VG) 15
- Shoestring fries (V, DF, VG) 12





CRONULLA

PIZZAS

Margherita – tomato, mozzarella, basil, micro parmesan, extra virgin basil oil (V) 30

Pepperoni – tomato, mozzarella, basil, pepperoni, parsley, micro parmesan, extra virgin olive oil 33
- Add stracciatella & hot honey +4

Vegetarian – tomato, mozzarella, basil, mushroom, green capsicum, onion, olive, pineapple, micro parmesan, extra virgin olive oil (V) 34
- Go old school supreme +4 (ham & pepperoni)

Meat lover – tomato, mozzarella, basil, double smoked free range ham, sausage, hot Calabrese salami, pepperoni, parsley, micro parmesan, extra virgin olive oil 36

Magic Mushroom – Smoked cheese, stracchino cheese, button mushroom, king brown mushrooms, oyster mushrooms, cracked pepper fresh thyme truffle oil (V) 35

Prawn & Truffle – Black truffle pate, mozzarella, prawns, oyster mushroom, grape tomato, parsley, cracked pepper, evo 39

Potato & Pancetta – Mozzarella, fontina cheese, potato, English spinach, crispy Italian bacon, micro pecorino 36

Leek & Chorizo – Mozzarella, blue cheese, leek, chorizo, micro parmesan 34

KIDS MENU

\$18 INCLUDES SOFT DRINK AND SOFT SERVE

Pasta – al pomodoro, San Marzano, basil, parmesan or al burro, butter sage, parmesan (V)

Fish and Chips – beer battered on order fresh local fish, house made tartare, shoestring fries (DF)

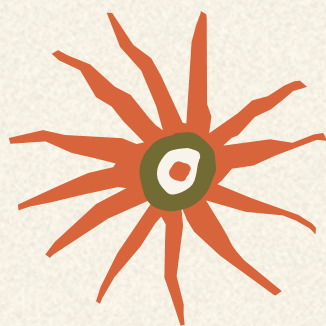
Cotoletta – house made crumb chicken schnitzel, shoestring fries

Pizza – margherita (v) or ham and pineapple

DESSERT

Banana split (V, Contains nuts) 15

Citrus ganache tart (V, Contains nuts) 15





CRONULLA

FRESH JUICES

Orange 9

Watermelon 9

Tropical 9

Green – green apple, celery, kale, cucumber, parsley, pear 9

SOFT DRINKS

Coke 7.5

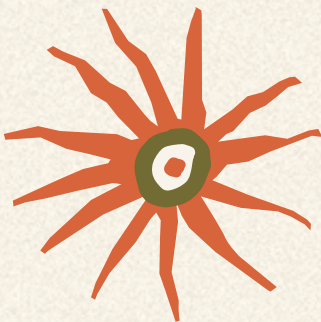
Coke no sugar 7.5

Sprite 7.5

Ginger beer 7.5

Sparkling water 8

LUNCH & DINNER MENU



* Please inform us if you have any allergies or dietary restrictions.

* All credit cards incur a 1.65% surcharge. Surcharge of 5% apply on weekend and 15% on public holidays.

* 10% surcharge for groups of 9 or more * BYO 10pp